

APPETIZERS

- Burrata (D, V)**
Avocado, vintage tomatoes, pickled shimeji, balsamic pearl
100
- House Smoked Salmon (D)**
Warm cured salmon, dill labneh, quail eggs
90
- Tuna and Charred Pineapple**
Ancho chili tuna, avocado puree, quail egg, salmon roe, baby greens, chives
90
- Hand Chopped Beef Tartar (D, G)***
63 degree confit yolk egg, sriracha, traditional condiments
90
- Charred Octopus**
Beef chorizo, hummus, white balsamic
90

OUR SIGNATURE SALADS

- Farmhouse Baby Greens Salad (V)**
Mesclun leaves, arugula, radish, vine-ripened tomato, soy truffle vinaigrette, toasted sesame
65
- Heirloom Beetroot (D, N, V)**
Marinated goat cheese, baby beet, chioggia, smoked vinaigrette, candied pecan
65
- Caesar Salad (D, G)**
Romaine, anchovies, egg, bresaola, parmesan, croutons
60
Add ons
• Chicken Caesar **25**
• Shrimp Caesar (S) **35**

SOUPS

- Cioppino (D, G, S)***
Country sourdough, goat cheese, basil
70
- Green Pea Chowder (D, G, V)**
English cheddar, minted sour cream, brioche crumb
65

FROM OUR SMOKEHOUSE

- Corn-Fed Chicken Breast (D, G)**
Hormone-free yellow chicken, creamy forest mushroom ragout, tarragon oil
180
- 12 Hour Oak Wood Smoked Black Angus Short Ribs***
Corn on the cob, homemade BBQ sauce, side salad
240
- Dry Rub USDA Prime Brisket (D, G)**
Asian slaw, pomegranate glaze
220
- Farmhouse Wagyu Beef Burger (D, G)**
Wagyu Beef, aged cheddar, pulled short ribs, caramelized onions, homemade pickles, chips
145

OUR SAUCES

- Green peppercorn (D)
Creamy mushroom sauce (D)
Habanero spiced BBQ
Smoky red chimichurri (V)
Béarnaise (D, V)
Homemade BBQ (V)
Farmhouse smoked butter (D)

FROM MIBRASA GRILL

- Tenderloin**
Greater Omaha USDA Prime Beef 225g
240
Australian Black Onyx Grain Fed 225g
350
- Ribeye**
Australian Black Onyx Grain Fed 300g
325
Greater Omaha USDA Prime Ribeye 300g
315
- Striploin (New York Striploin)**
Greater Omaha USDA Prime Beef 300g
260
- Shareable Side Dishes 35 AED each**
Wood roasted mashed potatoes (D, V)
Ember creamed corn (D, G, V)
Super cheesy truffle macaroni & cheese (D, G, V)
Garlic broccoli, smoked butter (D, V)
Creamed spinach (D, G, V)
Tomato onion salad (V)
Steak fries (V)
Garlic scented farm mushroom (D, V)
Sweet potato fries (V)

FROM THE SEA

- Roasted Black Greek Sea Bass (D)**
Truffle mash, torched rainbow carrot, caper cherry tomato salsa
205
- Mibrasa salmon (D)**
Tarragon zucchini puree, veg escabeche
205
- Fire Grilled Tiger Prawns (D, S)**
Burnt lemon, piquillo pepper gremolata
210
- Grilled Canadian Lobster 550g (D, G, S)**
Fennel and herb salad, peppery spuds
395

VEG OPTIONS

- Gnocchi (D, G, V)**
Asparagus, five cheese fondue, dry tomatoes
95
- Asparagus Risotto (D, V)**
Summer truffle, aged parmesan, wild rocket
95

THE FARMHOUSE BUTCHER BLOCK

- House Oakwood Smoked Meat Tasting Platter (D)**
Short ribs, brisket, chorizo, served with grilled corn, red cabbage slaw with blue cheese
650
- Queensland Ribeye**
Bone in rib eye 450 g
425
- AUS Stockyard Wagyu Beef**
Tenderloin MB5+ 250g
430
- Australian Grass fed Lamb**
Lamb Rack 350g
275
- Cabassi Aus Wagyu MB AA9**
Ribeye 250g
590
- Australian Black Onyx**
Tomahawk (For Two) 1200g
695
- Surf & Turf (D, S)**
USDA Tenderloin, half Canadian lobster, herb butter
425

THE SUGAR MILL

- Noisette Choco (D, G, N, V)**
Chocolate crèmeux, milk chocolate mousse, homemade hazelnut praline
60
- Chocolate Fondant (D, G, V)**
Coco nib tuile, mix berries, vanilla basil ice-cream
65

- Classic Strawberry Vanilla (D, G, N, V)**
Lime vanilla sponge, vanilla diplomat cream, fresh strawberry jam, Madagascar vanilla ice cream, vanilla meringue, strawberry sauce
60
- Baked Alaska (A, D, G, N, V)**
Butter cake, coconut ice cream, mint gel, pineapple compote, swiss meringue
60

- Summer Twist (D, G, N, V)**
Banana cremeux, spiced baba sponge, Mango sorbet, molasses crumble
60
- Tres Leches (D, G, V)***
Light vanilla sponge, mascarpone whipped cream, 3 milk mixture
60

VEGAN MENU

APPETIZERS

Heirloom Tomato Salad
Marinated tomatoes, pickle shimeji, avocado
65

Wood Roasted Beetroot
Beetroot hummus, wild rocket, lemon oil
65

Chopped Garden Salad (G)
Mixed lettuce, avocado, cucumber, radish, tomato, shallots, croutons
grilled lemon dressing
65

Organic Quinoa Salad
Avocado, pomegranate, cucumber
65

SOUPS

Smoked Tomato Fennel (G)
Confit fennel, basil oil, garlic croute
60

Pumpkin Soup
Burnt pumpkin, lemon, cress
65

Wild Mushroom Soup
Mix herbs, shimeji, cress
65

MAINS

Portobello Burger (G)
Grilled mushroom, coulis, cress
75

Charred Broccoli Steak (N)
Tomato fondue, tossed almonds
60

Hummus Quesadillas (G)
Chickpeas, olives, wilted spinach
90

Oat Risotto (G)
Butternut pumpkin, mushroom, EVO
90

Gnocchi Alfredo (G, N)
Vegan gnocchi, cashewnut sauce
90

DESSERTS

Choco Caramel Treat (G)
Manjari 64% Choco mousse, salted caramel sauce, chocolate crumble
55

Pistachio Raspberry Harmony (G)
Pistachio sponge, raspberry compote
55

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