

# THE FORGE

STEAKHOUSE

## STARTERS

|   |  |
|---|--|
| <b>SPICY BEEF TARTARE (D)</b> 90<br>Angus beef, quail egg, garden sprout, applewood mustard   | <b>LOBSTER BISQUE (D, S)</b> 65<br>Butter glaze soft lobster chunk   |
| <b>AIR DRIED BEEF ARUGULA SALAD</b> 75<br><b>WITH FRESH TRUFFLE (D)</b><br>Served with shaved Parmesan and citronette dressing          | <b>IRISH SQUASH SOUP (D, V)</b> 40<br>Garlic butter croûton  |
| <b>CAESAR SALAD (D, S)</b> 95<br>Choice of prawn or chicken.<br>Tossed in Parmesan wheel tableside                                      | <b>NEW YORK STYLE MEAT BALLS (D)</b> 115<br>Spicy tomato sauce, melted cheddar cheese  |
| <b>WAGYU BEEF YAKITORI</b> 140<br>Crispy leek, yakitori sauce, bamboo salad   | <b>FRESHLY HOME BAKE GARLIC BREAD</b> 80<br><b>WITH BEEF CHORIZO (D)</b><br>Rocket lettuce, spicy tomato sauce               |
| <b>MOZZARELLA BALLOON (D, N, V)</b> 90<br>Cherry tomato, basil pesto, black olives crumble, and aged balsamic                           | <b>STEAM BLUE MUSSELS</b> 125<br><b>WITH WHITE WINE &amp; SAFFRON SAUCE (A, D, S)</b><br>White onion, butter, cream, parsley |
| <b>FORGE WINTER SALAD (D, N, V)</b> 45<br>Kale lettuce, broccoli, red radish, avocado, butternut squash, mixed nuts, orange vinaigrette | <b>SCALLOPS COQUILLES ST. JACQUES (D, S)</b> 120<br>Creamy mushroom, Comté cheese  |
| <b>HOMEMADE FLAVOURED BAKED BRIE (D, V)</b> 95<br>Rosemary, thyme, roasted garlic, oven-baked brie cheese                               | <b>TEXAS "SUSHI &amp; SASHIMI" BEEF PLATTER</b> 120<br>Angus sashimi, prime beef Tataki, California roll, condiments         |

## MEAT MAIN COURSE

|  |  |
|--|--|
| <b>US RIBEYE 300 GR</b> 170  | <b>GOLD JAPANESE WAGYU</b> 999<br>250 gr sirloin covered with gold   |
| <b>BRAZIL TENDERLOIN 220 GR</b> 190  | <b>WAGYU TOMAHAWK</b> 669<br>Australian Wagyu 1.1 kg.<br>Served with two sides of your choice                  |
| <b>AUSTRALIAN WAGYU TENDERLOIN 200 GR</b> 405                                      | <b>LEGENDARY BURGER (D)</b> 140<br>Double beef burger, American cheese, crispy onion, mushroom, crispy bacon   |
| <b>NEW ZEALAND SIRLOIN 300 GR</b> 145  | <b>BEEF TENDERLOIN WELLINGTON (D)</b> 220<br>Beef bacon, mushroom, mustard roasted in puff pastry              |
| <b>T-REX SHORT BRAISED RIBS</b> 150  | <b>GOLDEN FORGE MIXED GRILL PLATTER (S, D)</b> 430<br>Lobster, prawns, lamb chop, salmon, beef<br>For 2 people |
| <b>US COWBOY STEAK 320 GR</b> 225  |  |
| <b>SMOKED PICANHA STEAK 300 GR</b> 130   |  |
| <b>HERB CRUSTED LAMB RACK (D)</b> 275<br>Mint jelly sauce                          |  |
| <b>CRISPY VEAL SCHNITZEL BONE IN (D)</b> 175<br>Kale salad and grilled lemon slice |  |

## FROM THE SEA

|   |   |   |
|---|---|---|
| <b>PESCADO ENTERO FRITO (D)</b> 180<br>Crispy seabass served with guacamole | <b>SCOTTISH SALMON (D)</b> 145<br>Dill and lemon butter sauce | <b>LOBSTER TERMIDOR (D, S)</b> 270<br>Creamy parmesan with mustard sent |
|---|---|---|

## VEGAN MAIN COURSE

|                                 |                             |                            |
|---------------------------------|-----------------------------|----------------------------|
| <b>VEGAN TUNA STEAK (V)</b> 160 | <b>VEGAN BURGER (V)</b> 130 | <b>VEGAN STEAK (V)</b> 140 |
|---------------------------------|-----------------------------|----------------------------|

### SIDES

|  |    |                        |    |
|--|----|------------------------|----|
| Sautéed broccoli with pine nuts (D), (N) | 25 | Crème spinach (D)      | 30 |
| Roasted garlic mashed potato (D)         | 30 | Grilled asparagus      | 40 |
| Bacon and cheese potato (D)              | 40 | Steak fries            | 35 |
|  |    | Grilled Portobello (D) | 40 |

### PICK YOUR SAUCE

One sauce with your main course

|                 |                       |
|-----------------|-----------------------|
| Mushroom (D)    | Chimichurri           |
| Béarnaise (D)   | Habanero              |
| Hollandaise (D) | Peppercorn            |
| BBQ sauce       | Lemon herb butter (D) |
|                 | Bordelaise (A, D)     |

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## DESSERTS

|   |    |   |    |
|---|----|---|----|
| <b>TRULY BAKED NY CHEESECAKE (G,D,N)</b><br>Cherry compote, graham crackers, homemade marshmallows    | 55 | <b>CLASSIC APPLE PIE (G,D)</b><br>Vanilla ice cream, vanilla sauce, dark chocolate shaves | 55 |
| <b>BROWNIE LOTUS SANDWICH (G,D,N)</b><br>Caramel ice cream, toffee sauce                              | 55 | <b>VEGAN TART (N)</b><br>Dark chocolate ganache, mango salsa, caramelized nuts            | 55 |
| <b>SELECTION OF ICE CREAM</b><br>Per scoop<br>Rum and raisins (A)<br>Darkest chocolate<br>Very cherry | 20 |   |    |

## BEFORE OR AFTER DESSERT

|                              |    |                                 |    |
|------------------------------|----|---------------------------------|----|
| <b>FERNET BRANCA 30ML</b>    | 40 | <b>TAYLORS' TAWNY LBV 90ML</b>  | 60 |
| <b>IRISH COFFEE</b>          | 55 | <b>CHÂTEAU DE ROLLAND 60 ML</b> | 65 |
| <b>ESPRESSO MARTINI</b>      | 60 | <b>GRAPPA</b>                   | 60 |
| <b>BAILEYS 30ML</b>          | 55 | <b>LIMONCELLO</b>               | 28 |
| <b>HENNESSY V.S.O.P 30ML</b> | 90 |                                 |    |

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## SIGNATURE COCKTAILS

|  |    |   |    |
|--|----|---|----|
| <b>TRUFFLE MARTINI</b><br>Truffle infused gin, Vermouth.<br>Garnish with truffle slice                                   | 65 | <b>CACAO NEGRONI</b><br>Grand Marnier, Campari, Cinzano rosso.<br>Garnish with orange and cacao           | 65 |
| <b>MAIZ TIERNO MARGARITA</b><br>Sweet corn, cilantro, agave purée, Tequila<br>Bianco, fresh lime juice Cointreau         | 65 | <b>RUMMY BEARS</b><br>Bacardi infused gummy bears, peach schnapps,<br>Grand Marnier, sparkling wine       | 70 |
| <b>THE FORGE OLD FASHIONED</b><br>Butternut squash infused Bourbon 50, homemade<br>bitter. Garnish with butternut squash | 75 | <b>MASALA TEA MARTINI</b><br>Ginger, cardamom, loose-leaf masala tea, milk,<br>absolute vanilla, amaretto | 65 |

## CLASSIC COCKTAILS

|   |    |  |    |
|---|----|--|----|
| <b>OLD FASHIONED</b><br>Woodford, homemade bitters, brown sugar             | 75 | <b>FRENCH 75</b><br>Champagne, gin ,sweet and sour               | 70 |
| <b>SPICY MARGARITA</b><br>Jalapeno infused tequila, agave syrup, lime juice | 65 | <b>MANHATTAN</b><br>Jim beam , sweet vermouth, angostura bitters | 65 |
| <b>WHISKY SOUR</b><br>Jim beam, egg white, lime juice, simple syrup         | 65 |  |    |

## GIN

|                              |    |                     |    |                           |    |
|------------------------------|----|---------------------|----|---------------------------|----|
| <b>ADNAMS FIRST RATE GIN</b> | 65 | <b>MARE</b>         | 65 | <b>BERKLEY</b>            | 65 |
| <b>BLOOM</b>                 | 65 | <b>OXLEY</b>        | 65 | <b>BOMBAY SAPPHIRE</b>    | 55 |
| <b>DARNLEYS</b>              | 60 | <b>PLYMOUTH</b>     | 65 | <b>DARNLEYS SPICE</b>     | 60 |
| <b>HENDRIKS</b>              | 65 | <b>SIPSMITH</b>     | 65 | <b>HAYMANS LONDON DRY</b> | 65 |
| <b>HAYMANS OLD TOM</b>       | 65 | <b>TANQUERAY 10</b> | 65 | <b>HAYMANS SOLE</b>       | 65 |
| <b>TANQUERAY</b>             | 55 | <b>PORTOBELLO</b>   | 65 | <b>NO 3</b>               | 65 |
| <b>OPHIR</b>                 | 65 |                     |    |                           |    |

## BEER

|                     |    |                  |    |                  |    |
|---------------------|----|------------------|----|------------------|----|
| <b>AMSTEL LIGHT</b> | 40 | <b>BUDWEISER</b> | 40 | <b>TIGER</b>     | 45 |
| <b>CORONA</b>       | 45 | <b>HEINEKEN</b>  | 45 | <b>BLUE MOON</b> | 40 |
| <b>ASAHI</b>        | 50 |                  |    |                  |    |

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## AMERICAN WHISKEY/BOURBON

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|               |    |                  |    |
|---------------|----|------------------|----|
| JACK DANIEL'S | 55 | JIM BEAM         | 35 |
| MAKER'S MARK  | 65 | WOODFORD RESERVE | 50 |

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## BLENDED WHISKEY

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|                                 |     |                                  |     |
|---------------------------------|-----|----------------------------------|-----|
| CHIVAS REGAL 12 YO              | 60  | CHIVAS REGAL 18 YO               | 90  |
| CHIVAS REGAL 25 YO              | 190 | CHIVAS REGAL ROYAL SALUTE 21 YO  | 165 |
| JOHNNIE WALKER BLACK LABEL      | 165 | JOHNNIE WALKER BLACK LABEL 12 YO | 65  |
| JOHNNIE WALKER GOLD LABEL 18 YO | 90  |                                  |     |

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## SINGLE MALT SCOTCH LOWLAND

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|                    |    |
|--------------------|----|
| AUCHENTOSHAN 12 YO | 75 |
|--------------------|----|

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## SINGLE MALT SCOTCH HIGHLAND

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|                   |    |                    |     |
|-------------------|----|--------------------|-----|
| THE DALMORE 15 YO | 70 | THE DALMORE 18 YO  | 115 |
| OBAN 14 YO        | 75 | GLENMORANGIE 10 YO | 70  |
| GLENFIDDICH 12 YO | 55 |                    |     |

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## SINGLE MALT SCOTCH SPEYSIDE

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|                         |     |                         |       |
|-------------------------|-----|-------------------------|-------|
| CARDHU 12 YO            | 50  | GLENLIVET 12 YO         | 65    |
| GLENVILET 18 YO         | 105 | MACALLAN 12 YO FINE OAK | 80    |
| MACALLAN 18 YO FINE OAK | 195 | MACALLAN 30 YO          | 1,255 |

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## SINGLE MALT SCOTCH ISLAY

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|                 |    |                 |     |
|-----------------|----|-----------------|-----|
| TALISKER 10 YO  | 65 | ARDBEG 10 YO    | 60  |
| LAPHROAIG 10 YO | 65 | LAPHROAIG 18 YO | 115 |

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## IRISH WHISKEY

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|         |    |
|---------|----|
| JAMESON | 35 |
|---------|----|

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## COGNAC

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|                   |       |                    |     |
|-------------------|-------|--------------------|-----|
| HENNESSY PARADIS  | 630   | HENNESSY X.O.      | 300 |
| HENNESSY RICHARD  | 3.030 | MARTEL CORDON BLUE | 140 |
| HENNESSY V.S.     | 75    | MARTELL VSOP       | 90  |
| HENNESSY V.S.O.P. | 90    | REMY MARTIN X.O.   | 300 |

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## LIQUERS

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|                      |    |                     |    |
|----------------------|----|---------------------|----|
| AMMARETTO DISARONNO  | 35 | DUBONNET            | 35 |
| BAILEY'S IRISH CREAM | 55 | GRAND MARNIER ROUGE | 35 |
| CAMPARI              | 35 | JAGERMEIESTER       | 45 |
| CHAMBORD LIQUEUR     | 35 | BENEDICTINE         | 45 |
| CINZANO EXTRA DRY    | 35 | MOLINARI SAMBUCA    | 50 |
| CINZANO ROSSO        | 35 | KAHLUA              | 35 |
| CINZANO WHITE        | 35 | PERNOD              | 35 |
| COINTREAU            | 35 | SCHNAPPS PEACH      | 35 |
| DRAMBUIE             | 35 | SOUTHERN COMFORT    | 35 |
| FERNET BRANCA        | 45 |                     |    |

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## VODKA

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|                   |    |                  |    |
|-------------------|----|------------------|----|
| ABSOLUT BLUE      | 50 | BELVEDERE        | 75 |
| ABSOLUT CITRON    | 40 | GREY GOOSE       | 80 |
| ABSOLUT PEACH     | 40 | KETTEL ONE       | 70 |
| ABSOLUT RASPBERRY | 40 | LEVEL ONE        | 70 |
| ABSOLUT VANILLA   | 40 | STOLICHNAYA ELIT | 85 |

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## TEQUILA

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|                      |    |                 |     |
|----------------------|----|-----------------|-----|
| JOSE CUERVO          | 35 | PATRÓN PLATINUM | 160 |
| PATRÓN ANEJO TEQUILA | 75 | PATRÓN REPOSADO | 70  |
| PATRÓN CITRON ORANGE | 45 | PATRÓN SILVER   | 60  |
| PATRÓN XO CAFÉ       | 50 |                 |     |

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## RUM

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|         |    |                |    |                       |    |
|---------|----|----------------|----|-----------------------|----|
| BACARDI | 50 | CAPTAIN MORGAN | 40 | CAPTAIN MORGAN SPICED | 40 |
|---------|----|----------------|----|-----------------------|----|

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## GRAPPA

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|  |    |
|--|----|
| GRAPPA NONINO LO CHARDONNAY IN BARRIQUES | 60 |
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## NON ALCOHOLIC COCKTAILS

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|  |    |   |    |
|--|----|---|----|
| <b>PIPPINS BURLESQUE</b><br>Basil leaves, bell pepper, lemon juice, spice syrup, green apple juice                 | 35 | <b>THE SIP</b><br>Guava purée, lemon juice, rose water, Ginger Ale                    | 35 |
| <b>BERRIES ON THE KNEES</b><br>Mix berries, basil leaves, pomegranate syrup, lemon juice, sugar syrup, tonic water | 35 | <b>PLANTERS PUNCH</b><br>Pineapple juice, orange juice, lemon juice, strawberry purée | 35 |
| <b>ICE BREAKER</b><br>Water melon juice, agave syrup, lemon juice  | 35 | <b>DECONSTRUCTED MARTINI</b><br>Espresso, fresh cream                                 | 35 |
| <b>GRAB THE LOCAL</b><br>Date syrup, grapes, lime juice, cranberry juice   | 35 |   |    |

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## SOFT DRINKS

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|             |    |                     |    |
|-------------|----|---------------------|----|
| PEPSI       | 27 | DIET PEPSI          | 27 |
| 7UP         | 27 | DIET 7UP            | 27 |
| MIRANDA     | 27 | MOUNTAIN DEW        | 27 |
| RED BULL    | 50 | RED BULL SUGAR FREE | 50 |
| FRESH JUICE | 35 |                     |    |

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## WATER

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|                      |    |                      |    |
|----------------------|----|----------------------|----|
| AQUA PANNA LARGE     | 40 | AQUA PANNA SMALL     | 28 |
| SAN PELLEGRINO LARGE | 40 | SAN PELLEGRINO SMALL | 28 |

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## MEAT FLIGHTS

### SILVER BOARDING PASS

AED 189

300 GR - BRAZILIAN TENDERLOIN, NEW ZEALAND SIRLOIN, SMOKED PICANHA

### GOLD BOARDING PASS

AED 289

400 GR - AUSTRALIAN WAGYU TENDERLOIN, US SIRLOIN, US ANGUS RIBEYE, BRAZILIAN TENDERLOIN

### PLATINUM BOARDING SURF & TURE PASS

AED 450

400 GR - US COWBOY STEAK, AUSTRALIAN WAGYU TENDERLOIN, AUSTRALIAN LAMB CHOP  
WITH MAINE LOBSTER TAIL AND GULF KING PRAWNS (S)

### PICK YOUR SAUCE

Three sauces with your boarding pass

|               |                 |                       |             |          |
|---------------|-----------------|-----------------------|-------------|----------|
| Mushroom (D)  | Peppercorn      | Lemon herb butter (D) | BBQ sauce   | Habanero |
| Béarnaise (D) | Hollandaise (D) | Bordelaise (A, D)     | Chimichurri |          |

ALL BOARDING PASSES INCLUDE A PORTION OF MASHED POTATO

(S) Contains shellfish

All prices are in UAE dirhams and are inclusive of all applicable service charges and taxes