

Starters

LIL' BRGS 

wagyu beef - truffled special sauce - sesame seed bun 65

GRILLED OCTOPUS SALAD 

fava bean - tomato - olive tapenade - lemon vinaigrette 60

WAGYU CARPACCIO 

foie - gras - parmesan - cherry tomato dust - brioche - truffle vinaigrette 80

SOFT SHELL CRAB SLIDERS 

wasabi remoulade - pickled ginger 65

Soup & Salads

SWEET CORN CHOWDER 

smokey bacon - popcorn - parmesan foam 45

GREEN CORNICHE 

mixed greens - halloumi cheese - chickpea - sumac - vinaigrette 50

CHOPPED SALAD 

peas - avocado - cucumber - croutons - mature cheddar 50

BABY GEM CAESAR 

baby gem - marinated beef - crunchy sourdough bread 50

BURRATA 

beetroot - herbed focaccia - horseradish cream 45

Raw Bar

LOBSTER ON ICE 

omani lobster - dijon mayo - cocktail sauce - drawn butter 95

JALAPENO PICKLED SHRIMP 

cocktail sauce - lemon 85

TUNA TARTARE 

hass avocado - taro chips - soya honey emulsion 85

JICAMA TIRADITO 

mushroom - avocado - carrots - mango - cucumber - chilli oil 70

Mains

BLACK COD 

bok choy - togarashi - chillie thread - wild rice 180

HAMOUR 

cuban mojo - plantain chips 145

CORN FED HALF CHICKEN 

fried crushed potato - colombo sauce 120

BRAISED PRIME SHORT RIB 

barbecue glaze - celeric puree - rescoff onion 155

TASMANIAN LAMB RACK 

charred pumpkin - kidney beans - pickled red onion 170

MUSHROOM & TRUFFLE TAGLIATELLE 

pecorino - braised mushrooms - baby spinach - shaved black truffle 120

SMALL*

AUSTRALIAN MBS6 FILLET 200G 220

USDA PRIME NEW YORK STRIP 250G 220

MEDIUM*

AUSTRALIAN MBS6 FILLET 300G 300

AUSTRALIAN MBS9 RIB EYE 350G 280

LARGE*

AUSTRALIAN MBS9 SIRLOIN 500G 360

USDA PRIME T-BONE 750G 480

SHARING

AUSTRALIAN WAGYU MBS7 TOMAHAWK 1200G 800

DELICACY

JAPANESE WAGYU "OMI" BEEF PER 100G 250

TOPPINGS

FOIE GRAS 15

GARLIC BUTTER  15

PEPPER CRUST 15

MARINATED KING PRAWNS  25

GRILLED PORTOBELLO MUSHROOM  15

BLACK TRUFFLE BUTTER 15

LOBSTER TAIL  95

SAUCES (choose 1).....

STK

STK-BOLD

BÉARNAISE 

PEPPERCORN 

MUSHROOM CREAM 

RED-WINE JUS 

CHIMICHURRI


Our steak program is a one-of-a-kind, curated experience courtesy of the Linz Heritage Certified Black Angus Program. Each piece of USDA beef is primarily from farms in Iowa & Nebraska and carefully cared for from conception to plate. Linz Heritage Black Angus cattle are certified, allowing for consistency and the highest quality marbled beef.

Sides

MAC & CHEESE  35

MASHED POTATO  30

CREAMED SPINACH  35

TRUFFLED MAC & CHEESE  40

PARMESAN TRUFFLED CHIPS  40

ROASTED BROCCOLINI  30

Desserts

BELIGIAN CHOCOLATE CAKE  35

chocolate ganache - cocoa crumble

NEW YORK CHEESECAKE  55

raspeberry - raspeberry sorbet - coulis

WARM CHOCOLATE CHIP COOKIE  35

chocolate sauce - vanilla ice cream

JUNK CHALICE (TO SHARE) 

vanilla & caramel pecan ice cream - whipped cream popcorn - marshmallows - hot caramel sauce - candy floss- brownie 180

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Allergen information is available on request from your server.

 Gluten ! Alcohol Nuts Shellfish Dairy

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