

# Nibbles to Share

## **Bowl of Olives 39 (V) (VG)**

green olives marinated in garlic, olive oil  
chilli & fresh parsley

## **Cheesy Garlic Bread 45 (V)**

homemade baked flat bread topped with  
garlic & fresh mozzarella

## **Homemade Hummus 38 (V) (VG)**

traditional chickpeas hummus served with crispy  
tortilla chips

## **Spiced Edamame 45 (V) (VG)**

korean chilli paste, sesame & soy dressed edamame

## Small Bites

### **Truffle Pizza 99 (available from 5pm) (V)**

sliced summer truffles, mascarpone, mozzarella &  
mushroom pizza topped with rocket leaves

### **Salmon Ceviche 79 D**

diced salmon with coconut 'leche de tigre', fennel  
cucumber & chilli

### **Lobster Taco 92**

crispy home made tacos filled with fresh lobster  
mango & avocado

### **Beef Taco 82**

crispy home made tacos filled with sautéed  
tenderloin, topped with sour cream & guacamole

### **Beef Carpaccio 80 D**

sliced tenderloin, shaved parmesan & rocket  
leaves with sesame dressing

### **Spicy Chicken Sliders 85**

chicken breast served with homemade spicy  
mayonnaise, tomato slices, rocket leaves  
with spicy coleslaw

### **Wagyu Sliders 99**

3 mini wagyu burgers served in brioche buns with our  
signature tomato relish & spicy mayonnaise

### **Rock Shrimp Tempura 90**

bite size pieces of fresh rock shrimp in tempura  
coating served with a chilli mayonnaise

### **Spring Rolls 90 D**

cigarillos of creamy minced chicken with spring  
onions & coriander

### **Miso Soup 45**

classic miso soup with bok choy, tofu, wakame spring  
onion, mushroom & prawns

### **Classic Chicken Satay 72**

grilled chicken skewers served with our homemade  
peanut sauce

### **Burrata 99 (V)**

fresh italian cheese, black grapes, heirloom tomato  
molasses & basil leaves

### **Short Rib Sliders 109 D**

slow cooked beef short ribs served in brioche buns  
with homemade barbeque sauce & cheddar cheese

## Pasta

### **Wild Mushroom Linguine 79 (V)**

mixed mushrooms, spinach in a light cream  
sauce with garlic & herbs

### **Mushroom Risotto 84 (V)**

arborio rice with wild mushrooms  
mascarpone & parmesan

### **Rosato Chicken Penne 84 D**

fresh tomato sauce with grilled chicken slices

### **Penne Arrabiata 79 (V) (VG)**

fresh cherry tomato sauce with chili

### **Seafood Linguine 84 D**

calamari, anchovies & prawns served with garlic  
butter sauce

### **Baked Gnocchi 82 (V)**

gnocchi baked in tomato sauce with baby  
spinach & goats cheese

### **Chicken Tandoori Pasta 84**

penne served with traditional chicken tandoori sauce

VG = Vegan / V = Vegetarian

Please note that some dishes may contain traces of nuts & nut oils or may have been made alongside other products containing nuts.

All prices are inclusive of 5% VAT and are subject to 7% DIFC authority fee.

# Main Courses

## **Black Cod 179** D

miso marinated cod served with lime & mint risotto

## **Glazed Lamb Chop 165**

spice marinated lamb chops, sautéed green beans & celeriac puree

## **Fillet Steak (180g) 197**

grass fed tenderloin, served with grilled asparagus, potato gratin, roasted cherry tomato, carrot bell pepper puree & mushroom sauce

## **Baby Chicken 160** D

dusty's special marination with paprika honey & sherry vinegar served with green salad

## **Salmon Teriyaki 150**

teriyaki glazed baked salmon with asian vegetables

**Grilled Aubergine 85 (V) (VG)** option available served with sautéed mushrooms, tomatoes onions & bell peppers with a dash of yoghurt

## **Truffle Mushroom Tart 104 (V)**

sautéed mixed mushroom with sliced truffle served on a puff tart topped with a poached egg rocket & parmesan salad

## **Beef Stir Fry 147**

strips of beef tenderloin tossed in a sticky soy & chilli dressing with toasted sesame seeds

## **Baked Seabream 150** D

harissa marinated bream fillet with crushed potatoes bok choy & aubergines in thai yellow sauce

# Salads

## **Grilled Squid 67**

grilled squid with green mango, papaya & baby spinach leaves in a fresh thai dressing

## **Confit Duck 93**

shredded confit duck with a selection of mixed greens sunflower & pomegranate seeds in a rich date dressing

## **Peanut Chicken 73**

slices of grilled chicken with mix veg, baby spinach in a spicy peanut & coconut dressing

## **Endive, Orange and Avocado Salad 63 (V) D**

avocado, orange, baby spinach, endive and cherry tomato with yogurt & passion fruit dressing & almonds

## **Quinoa 71 (V) (VG)**

mixed roasted vegetables, citrus fruits & dried cranberries tossed in quinoa

# Gourmet Sandwiches

served from 12-5pm

in a grilled ciabatta with a side salad & french fries

## **Grilled Tandoori Chicken 63**

cucumber mint yoghurt

## **Grilled Courgette & Portobello 63 (V)**

tomato, pesto & mozzarella

## **Dusty's Grilled Chicken 71**

beef bacon, lettuce, chicken, tomato avocado & melted cheddar

## **Tenderloin Steak 74** D

caramelized onions, mirin glaze, grilled beef bacon, spicy mayo & pickled jalapeno

## **Dusty's Wagyu Burger 91**

beef bacon, cheddar, avo-mayo & tomato chutney

# Sides

## **Truffle Fries with Parmesan 52 (V)**

french fries tossed with truffle oil & grated parmesan

## **Sautéed Vegetables 45 (V)**

seasonal vegetables sautéed with parsley

## **Steamed Rice 30 (VG)**

rice with black sesame seeds

## **Green Salad 30 (VG)**

house salad with mixed leaves, peppers & tomatoes

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