

THE STORY OF PORTERHOUSE

WHAT IS PORTERHOUSE?

The word porterhouse was used in the United States in the mid 1800's to describe a resting point for weary travelers. Typically found at railroad and stagecoach stops, these establishments often served steak and ale, including porter beer. Due to the proximity of the porterhouse to popular thoroughfares, beef and porter could have been readily available and convenient to serve. In addition, without refrigeration at this time, unique cuts of fresh beef like the porterhouse steak were more manageable because of the nearby distribution point of transport depots.

PORTERHOUSE STEAK

Many claim responsibility for popularising the Porterhouse. The origin of the porterhouse steak could have come from Manhattan's Pearl Street



around 1814 where the owner of a particular porterhouse, Martin Morrison, started serving large T-bones. While he established one of the first known porterhouses, it is not clear that Morrison was the first creator of the porterhouse steak.

The porterhouse steak may have also originated in a Cambridge, Massachusetts, hotel and restaurant. The owner associated the naming of the steak after himself, Zachariah B. Porter. The founding of the original porterhouse may have been tied up in the classic North vs. South rivalry, as the famous 19th century hotel, The Porter House, in Flowery Branch, Georgia claims to have been the first to coin the phrase.

Even among beef aficionados, the argument of "whocalleditfirst" is not as important as the fact that the Porterhouse steak has the best of both worlds: Beef Tenderloin on one side and a New York Strip on the other side of the bone.

By the TABLE

At least 24 hours advance booking is required.
Available for minimum of four guests and
maximum of eight guests per reservation.

Daily, 750 for two guests

AMUSE BOUCHE

GOUGÈRE (G)
Homemade traditional puff pastry stuffed
with melted Gruyère

APPETISERS

TRADITIONAL CAESAR SALAD (G) (S)
Romaine lettuce, anchovies, garlic
croutons, Caesar dressing, crispy
Parmesan basket

CLASSIC BEEF TARTARE (G)
Capers, shallots, parsley, raw egg,
tomato ketchup, Tabasco, olive oil,
gherkins, Hawaiian sea salt,
served with jumbo sourdough crostini

MAIN COURSE

T-BONE STEAK 1.2KG (A) (G)
Australian, grain-fed Angus beef,
fricassee of mixed mushrooms, French beans
served with homemade crispy fries
and Béarnaise sauce

DESSERT

TRADITIONAL PAVLOVA
Dried meringue, semi-sweet muslin cream,
fresh berries and coulis



MARTINI TROLLEY 65



French Martini It was invented in the 1980s at one of *Keith McNally's* New York City bars during the cocktail renaissance. The key ingredient that makes our Martini "French" is *Chambord*, a black raspberry liqueur that has been produced in France since 1685. Vodka, Chambord and Pineapple Juice.

Vodka Martini A.K.A 'Vodkatini'. It is a variation of the classic Martini mixed with vodka instead of gin. This cocktail became famous when the fictional British Secret Service Agent *James Bond* in a 1964 movie preferred ordering a "vodka martini, shaken, not stirred". Vodka and Vermouth.

Espresso Martini Created by the famous bartender, the late Dick Bradsell, in the late 1980s while at *Fred's Club* in London based on a peculiar request received from a British top model. The inspiration: having the coffee machine at the *Soho Brasseries* right next to the station where he served drinks. Vodka, Kahlua, Espresso and Vanilla Syrup.

Passion Fruit Martini In the 1970s and '80s, the martini was considered old-fashioned. In the mid-1990s, a resurgence of the drink rose with numerous new versions including fruity flavours. The Passion Fruit adds an aromatic, slightly acidic and musky twist to the classic drink. Vodka, Passion Fruit Syrup and Fresh Passion Fruit.

Cosmopolitan Inspired on how guests order Martinis just to be seen with the "Martini glass" in their hand, Cheryl Cook made the 'Cosmo' at South Beach, Florida to have a drink that everyone could palate and is at the same time visually stunning in that classic glass. Vodka, Cointreau, Cranberry and Lime Juice.

Bloody Mary Although there are various stories on how it came to be, the Bloody Mary today is known to have been created at *King Cole's Bar*, New York City by Ferdinand Petiot in 1921. It contains Vodka, tomato juice, lemon juice, spices and flavourings with several versions all over the world. Porterhouse serves 3 variations of Bloody Mary – Home Style, Pickled and BBQ twist.

APPETISERS

Cold

Premium Canadian

beef carpaccio (G) 85

Paper-thin raw beef tenderloin, Dijon mustard, cornichons, freshly cracked Espelette pepper, Hawaiian sea salt, extra virgin olive oil, Parmigiano-Reggiano crostini

Half-cooked grilled

tuna quinoa salad 85

Marinated tuna loin, fennel, lemon zest, fried capers, tomato, pickled cucumber, sweet bergamot oil

Salmon and seabass gravlax, large blinis (G) 95

Cured salmon and seabass, homemade blinis, sour cream, candied orange, dill leaves, green salad, citrus dressing

Apicius foie gras terrine

(A) (G) (N) 110

Spiced foie gras, pickled figs, toasted almonds, sauternes jelly



Hot

Artichoke barigoule, noisette root vegetables, crispy basil (A) (G) (V) 73

Artichoke mousseline, baby carrots, celery, cherry tomato confit, chipotle foam

Lobster ravioli (G) (S) 95

Poached lobster, white asparagus, chargrilled bell peppers, crustacean jus

Veal sweetbreads (G) (N) 95

Seared sweetbreads, caramelised shallots, parsnip purée, water cress, noisette oil

Pan-fried Hokkaido

scallops (N) (S) 110

Caramelised sea scallops, pea purée, light cumin foam



OUR EXECUTIVE CHEF OLIVIER CHALEIL'S CHOICE OF CUTS:

All signature dishes are served with French beans with toasted almonds, gratin dauphinois and béarnaise sauce (A) (N)

Carved at your table

For Two

Porterhouse 625

Australian, grain-fed Angus beef 1.2KG

Chateaubriand 620

USA, Prime tenderloin 600G

Tomahawk 780

Australian, 270 days grain-fed Black Angus 1.8KG

Roasted lamb leg 450

Australian, 1.2KG

Pre-plated

For One

Australian, Stockyard Wagyu Silver Label 400 days, BMS 6-7 rib eye 200G 580

Australian, Stockyard Wagyu Black Label 400 days, BMS 8-9 tenderloin 200G 570

Homemade Porterhouse

burger (G) 155

Grain-fed Angus beef burger, shaved pickled gherkins, tomato, chargrilled Canadian veal bacon, smoked Cheddar, secret signature chipotle ranch sauce, spicy fries

Veal pâté en croûte (A) (G) (N) 95

Duck liver terrine, veal brisket, chicken breast, chicken liver, pistachio, raisins, salad, pickles

Surf & Turf (G) (S) 585

USA, chargrilled tenderloin fillet 180G, tiger prawns 200G served with green beans, ratte potatoes, ripped vine tomato, veal jus, garlic butter



SIDE DISHES & SAUCES

one sauce and side dish

Side Dishes

Truffle pomme purée (V)

Vegetable hot pot (V)

Gratin dauphinois (V)

Sautéed French beans (V)

Rosemary roasted ratte potatoes (V)

French fries with skin (V)

Meat Sauces

Herb butter (G)

Green peppercorn (A) (G)

Béarnaise (A) (G)

Mushroom (G)

Barbecue (G)

Seafood Sauces

Meunière (N)

Horseradish cream (G)

Hollandaise (A) (G)

SOUPS

Butternut squash

velouté (G) (N) 75

Smoked beef chorizo, toasted almonds

Traditional French

onion soup (G) 78

Melted Gruyère, French toast

TABLE SIDE "CLASSICS"

Prepared at your table

Caesar salad (G) 85

Crispy bresaola, quail eggs, silver anchovy, shaved aged Parmesan
Additional charge for grilled chicken or shrimps 47

Beef tartare 90G / 180G (G) 120 / 240

Garlic chips, raw egg, tomato ketchup, tabasco, capers, shallots, gherkins, parsley, olive oil, Hawaiian sea salt, served with rustic sourdough toast

SALADS

Porterhouse garden salad (V) 70

Beetroot, fennel and orange confit, radish, cherry tomatoes, classic French dressing

Jumbo green asparagus, sunchoke

cream, poached eggs (G) 85

Artichoke mousseline, beef bresaola chips, herb salad, garlic parsley butter

Stilton mushroom croques (V) 75

Arugula, endive, torched clementine, white balsamic reduction

Heirloom tomato, stracciatella di burrata, "Cecina de León IGP" (G) (N) 88

Blanched heirloom tomato filled with stracciatella di burrata, cured-dried beef, basil pesto, balsamic reduction, toasted focaccia

Compressed peach, grilled chicken salad (G) (N) 85

Sun-dried tomatoes, walnuts, garlic croutons, mesclun salad, lemon and honey vinaigrette



PORTERHOUSE GRILLS

Served with one sauce and one side dish

Meat

Australian Stockyard grain-fed beef	180G	250G	350G
Tenderloin	274	367	515
Rib eye		280	308
Striploin		220	285

USA Prime grain-fed beef	180G	250G	350G
Tenderloin	240	370	515
Striploin		260	305

Canadian Premium 150 days corn-fed grade AAA Angus beef	180G	250G	350G
Tenderloin	235	298	430
Rib eye		225	265

Irish John Stone, grass-fed	180G	250G	350G
Tenderloin	250	315	445
Rib eye		240	325
Striploin		225	295
Lamb rack		258	

Poultry	180G	250G	350G
European free range chicken breast		166	
French duck breast		177	

Seafood	200G
Greek sea bass	240
Norwegian Salmon	188
Gulf prawns U5 (S)	340

VEGGIE MAINS

Morel Ricotta cannelloni, nutmeg cream (G) (N) (V) 105
Roasted butternut squash, morel mushrooms, baby spinach salad, hazelnut oil

Classic peas risotto (G) (V) 105
Green asparagus, broad beans, Parmesan, extra virgin olive oil

Provençale marinated pressé vegetable mille-feuille (V) 105
Black olive tapenade, sun-dried tomatoes, goat cheese mousse

Vegan chestnut pithivier (G) (N) (V) 105
Pumpkin, carrot purée, glazed onions, cherry tomatoes

SIDE DISHES

28 per serving

- Truffle pomme purée (V)
- Vegetable hot pot (V)
- Gratin dauphinois (V)
- Rosemary roasted ratte potatoes (V)
- French fries with skin (V)
- Sautéed French bean with toasted almonds (N) (V)

SAUCES

Meat Sauces 28

- Herb butter (G)
- Green peppercorn (A) (G)
- Béarnaise (A) (G)
- Mushroom (G)
- Barbecue (G)
- Bordelaise (A) (G)

Seafood Sauces 28

- Meunière (N)
- Horseradish cream (G)
- Hollandaise (A)



RECOMMENDED KNIFE FOR





Knives by Michael Marra

SIGNATURE SIDE DISHES

38 per serving

- Creamy garlic baby spinach (V)
- Crispy shiitake mushrooms (G) (V)
- Chili and garlic broccoli (V)
- Grilled asparagus (V)
- Baked potato (G) (V)





saturday STRIPLOIN

Relish in all you can eat grilled striploin filled with enticing aromas and succulent flavours.

AED190 - UNLIMITED STRIPLOIN
AED155 - SINGLE SERVING

EVERY SATURDAY,
12:30PM TO 03:30PM

A: ALCOHOL G: GLUTEN N: NUTS S: SHELLFISH V: VEGETARIAN

All dishes are prepared in strict compliance with Halal requirements. All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax. Subject to change and market availability.

SALADS

- Porterhouse garden salad (V)**
Beetroot, fennel and orange confit, radish, cherry tomatoes, classic French dressing
- Classic Caesar salad (G)**
Crispy bresaola, quail eggs, anchovy, shaved aged Parmesan
- Stilton mushroom croustis (V)**
Arugula, endive, torched clementine, white balsamic reduction
- Compressed peach, grilled chicken salad (G) (N)**
Sun-dried tomatoes, walnuts, garlic croutons, mesclun salad, lemon and honey vinaigrette

VEGGIE MAINS

- Squash cannelloni (G) (N) (V)**
Roasted butternut squash, nutmeg cream, mushroom, baby spinach salad, hazelnut oil
- Classic peas risotto (G) (V)**
Green asparagus, broad beans, Parmesan, extra virgin olive oil
- Provençale marinated pressé vegetable mille-feuille (V)**
Black olives tapenade, sun-dried tomatoes, goat cheese mousse
- Vegan chestnut pithivier (G) (N) (V)**
Pumpkin, carrot purée, glazed onions, cherry tomatoes

MAIN COURSES

Served with one sauce and one side dish

- Grilled*
- Tenderloin 180G
 - Striploin 180G
 - Rib eye 200G
 - Corn-fed chicken breast 220G

- Braised*
- Wagyu short ribs 150G (G)
 - Lamb shank bone-in 250G

- Seafood*
- Salmon 200G
 - Seafood bouillabaisse 150G (G) (S)

SIDE DISHES & SAUCES

- Side Dishes*
- French fries (V)
 - Vegetable hot pot (V)
 - Truffle pomme purée (V)
 - Rosemary roasted potatoes (V)

- Meat Sauces*
- Barbecue (G)
 - Mushroom (G)
 - Herb butter (G)
 - Green peppercorn (G)

- Seafood Sauces*
- Horseradish cream (G)
 - Meunière (N)

COOKING TEMPERATURE

RARE
The outside is charred, the centre is red and warm throughout

MEDIUM
Outside portion is brown, the centre is light pink and hot throughout

WELL DONE
The meat is evenly brown throughout

BLUE
Charred very quickly, the outside is grilled, with the centre red and barely cooked

MEDIUM RARE
A standard degree of cooking, the steak is fully red and warm in the centre

MEDIUM WELL DONE
Mostly brown on the outside, the meat is slightly pink in the centre

SOUPS

- Butternut squash velouté (G) (N)**
Smoked beef chorizo, toasted almonds
- Traditional French onion soup (G)**
Melted Gruyère, French toast

APPETISERS

- Smoked salmon, classic blinis (G)**
Homemade blinis, sour cream, orange candy, dill leaves, green salad, citrus dressing
- Artichoke barigoule, noisette root vegetables, crispy basil (A) (G) (V)**
Artichoke mousseline, baby carrots, celery, cherry tomato confit, chipotle foam
- Ricotta spinach ravioli (G) (S)**
Beurre noisette vegetables, chargrilled bell pepper, crustacean jus
- Half-cooked grilled tuna quinoa salad (G)**
Marinated tuna loin, fennel, lemon zest, fried capers, tomatoes, pickled cucumber, sweet bergamot oil



DESSERTS

- Chocolate passion cake (G) (N)**
Chocolate sable, crunchy chocolate mousse, passion fruit curd, whipped praline ganache
- Raspberry Saint Honoré (G) (N)**
Choux craquelin, raspberry jelly, raspberry cream, fresh raspberries, puff pastry, vanilla Chantilly
- Walnut trickle tart (G) (N)**
Sugar crust, walnut trickle filling, bread crumbs, double cream

HAPPY HOUR

HAPPY HOUR

Everyday from
6pm to 8pm

POWER HOUR

Everyday from
midnight to 1am

Enjoy your favorite beverages from our selected menu starting at AED 40

Ice cream

- Double chocolate (G) (N)**
Chocolate sauce topped with cashew nuts and chocolate milk shavings
- Vanilla (G) (N)**
Berries with chocolate sauce
- Strawberry (G) (N)**
Assorted berries

Sorbet

two scoops

- Mango**
- Lemon**
- Berries**