

NOHO BAR & GRILL

BAR BITE

NoHo's Jerk Chicken (G, D)	55
Chicken Drumstick, Grilled Pineapple Verde, Guajillo Ranch Recommended to pair with Goose Island IPA	
Crab N Crack (G, S)	65
Jumbo Lump Crab, Crunchy Short Grain Rice, Kimchi Slaw Recommended to pair with Anchor Steam	
Tortilla Tower (V, D)	40
Black Beans Salsa, Avocado, Sour Cream, Smoked Cheddar Recommended to pair with Guinness	
Crispy Squid (G, S)	45
Tapioca Flour Coating, Scallion Chili Relish, Charred Lime Recommended to pair with Stella Artois	
Truffle Flat Bread (G, D)	65
Truffle Oil, Wild Mushroom, Fermented Chili, Arugula, Mozzarella Cheese and Grana Padano Recommended to pair with Duvel	
Duo of Beef Sliders (G, D)	65
Mini Cheese Burgers with Onion Jam, Guacamole, Topped with Brie and Cheddar Recommended to pair with Heineken	
Mac and Cheese Balls (V, G, D)	45
Panko Coated Mac and Cheese Balls with Truffle Mayo Recommended to pair with Rogue Dead Guy Ale	
Truffle and Parmesan Fries (D)	40
With Chives Recommended to pair with Paulaner Original	

APPETIZER

Tuna Ceviche Tostada (G, S)	75
Yellow Fin Tuna, Dehydrated Paprika, Shallots, Yuzu Mayo, Passion Fruit Dressing	
Soft Shell Crab Salad (G, S)	70
Pomelo, Tangerine, Mesclun, Enoki Mushroom, Mango Chili Dressing	
Blister Butternut & Cauliflower (V, D)	50
Pomegranate, Greek Feta, Pumpkin Seeds, Smoked Tahini Yoghurt	
Caesar Salad (G, D, S)	50
Heart of Romaine, Anchovies, Croutons, and Caesar Dressing	
Steak Tartare (G) <i>Signature</i>	90
Hand-Cut Beef Tenderloin with Shallots and Garlic Served with Toasted Sour Dough	
Lobster Roll (G, D, S) <i>Signature</i>	90
Butter Poached Lobster Tail, Brioche Roll, Homemade Crisps	
Oyster (S)	Market Price
Fine de Clair No.1 With Tabasco and Lemon or Red Wine Vinegar and Shallot	

GRILL

BUTCHER'S CUT (D)

John Stone Striploin, 220g – 21 Days Dry Aged	210
US Angus Ribeye, 220g – 45 Days In-house Butter Aged	240
Australian Tenderloin, 200g – Grass-Fed	225
Tomahawk Steak, 800-1000g – 21 Days Dry Aged	590

Signature

All Steaks Served with Roasted Tomato, Portobello Mushroom, Roasted Garlic, and Stealth Fries Choice of Sauce - Classic Peppercorn (D, A), Red Wine and Truffle Jus (G, A) or Caramel Soy (G, D)

The NoHo Wagyu Burger (G, D)

105

In-house Signature Burger Blend with Melted Monterey Jack Cheese, Onion, Tomato, Boston Lettuce and Spicy Mayo on Brioche Bun, Served with Roasted Vine Tomatoes and Stealth Fries

MAIN COURSE

Braised Short Ribs (G, D, A)

120

Red Wine Glazed Ribs, Bacon Sour Mash, Fried Shallots, Sticky Jus

Smoked BBQ Lamb Ribs (G, D, A)

175

Leek Ash Aioli, Pickled Enoki, Homemade Skin on Fries

Flat Iron Corn Fed Chicken (D)

110

Wild Mushroom, Coriander Aji Amarillo, Acacia Vichy Carrots

Bone-in Veal Chop Milanese (V, G, D, N)

135

Herb Garlic Butter, Buttermilk Aioli, Caper Rocket Salad

FISHMONGER

Beer Batter Haddock (G, D, A, S)

135

Mushy Peas, Chip Shop Curry, Served with Skin on Fries

Fillet of Sea Bass (D, S)

150

Smoked Cheesy Eggplant, Citrus Quinoa, Maple Glazed Celeriac, Grilled Lime

Seafood Rockpool (D, S)

Market Price

Chili Prawns, Seared Scallops, Lobster Tail, Tuna Tartare, Crab Meat and Oysters

PORK

Pork Charcuterie Sharing Board (G, D, P)

120

Pork Parma Ham, Crispy Pancetta, Salami, Caper Berries, Roast Peppers, Selection of Cheese and Fig Chutney
Served with Freshly Baked Bread and Butter

Black Pepper and Honey Ribs (G, D, P)

150

Braised Baby Back Ribs, Black Pepper and Honey Sauce, Sesame, Chili and Stealth Fries

Grilled Pork Loin with Prosciutto (G, D, A, S, P)

145

Pork Loin with Shrimp Mousse, Roasted Root Veg, Creamy Mash and Cider Sauce

Cajun Pork Chop (G, D, P)

130

With Sweet Potato Mash, Mango and Chili Salsa and Charred Lime

SIDE DISH

Stealth Fries (V) With Rosemary Salt and Gherkin Ketchup	35
Steamed Tender Stem Broccoli (V) With Chili and Garlic	40
Sweet Potato Fries (V) With Sweet Chili Sauce	30
House Salad (V) With Honey Mustard Dressing	35

Some of menu items may contain pork.

Dishes indicated with (V) Suitable for Vegetarians, (G) Gluten, (D) Dairy, (N) Nuts, (A) Alcohol, (S) Seafood, (P) Pork. Please let us know of any allergies or special dietary requirements that we should be aware of to prepare your food accordingly.

All prices are in AED and are inclusive of 10% service charge, 7% destination fee and 5% VAT.

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DESSERT

Key Lime Pie (G, D, N, A) Chantilly Cream and Tequila Sorbet	45
Chocolate Fondant (V, G, D, N) Chocolate Soil, Served with Beurre Noisette Ice Cream	50
Tonka Bean Panna Cotta (G, D, N) Pineapple Salsa, Sweet Chili, Lime Zest and Sablé Biscuit	45
Apple Crumble Soufflé (V, G, A) With Baileys Ice Cream	50
Cheesecake Magnum (G, D, N) Chocolate Coated Cheesecake, Caramelized Macadamia, Salted Caramel Ice Cream	45
Selection of Cheese (G, D) Served with Crackers, Fig Chutney, Celery Popcorn	60

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