

Après

Starters

Soup Of The Day (V) Chefs daily choice, served alongside artisan breads and whipped butter	40
Bison Tenderloin Carpaccio Thinly sliced bison fillet with horseradish remoulade, rocket, shaved Parmigiano & capers	65
Scottish Salmon – Three Ways! Gravlax, natural smoked and mild smoked 'Severn and Wye' salmon	
Appetizer	60
For two	110
Mini Shish Kebabs Lamb, chicken, beef skewers with tzatziki dipping sauce	55
Pot of Dutch Mussels (A) 1/2 kilo with white wine, thyme, garlic, cream & parsley 1 kg	70 130
Cajun Calamari Cajun dusted with lime & chilli mayo	40
Whole Baked Camembert (V) With raspberry compote & crusty artisan bread	90
Smoked Chicken & Crabmeat Salad With avocado & fresh pink grapefruit dressing	45
Char-grilled Octopus Marinated in lemon oregano extra virgin olive oil with baby Greek salad	55
Salade de Chèvre (N) (V) Warm goat's cheese served on a herb & red onion marmalade crouté with Asian leaf walnut salad & dijon vinaigrette	40

To Share

Off Piste Whole baked camembert, artisan breads, pickled vegetables, air dried bresaola smoked turkey ham, stuffed jumbo olives & homemade chutneys	150
 Boschendal Blanc de Noirs Rosé, Stellenbosh, South Africa	205
Tapas Sharer Cajun calamari, half rack of veal ribs, buffalo wings & margherita flatbread	130
 d'Arenberg "The Stump Jump" White, McLaren Vale, South Australia	210
Asian Dim Sum Platter Prawn sui mai, sweet corn and broccoli wontons, prawn toast, vegetable spring rolls/nori & Malaysian spiced chicken satay skewers	135
 Singing Gruner Veltliner, Kamptal, Austria	210

A bit on the Side

Macaroni Cheese	20
Seasonal Vegetables	20
Fat Boy Fries	20
Sea Salt Fries	20
King Edward Garlic Pomme Puree	20
Garlic Bread	20
House Green Salad	20
Bok Choy and Chilli	20

Buy 2 dishes for 30AED!

Fondue

Homemade fondue dates back to 18th century Switzerland when Gruyere or Emmenthal cheeses were mixed with white wine and heated until creamy in texture. Long forks were then used to dunk & swirl crispy pieces of baguette bread & delicious new potatoes. At Après our fondue remains true to this original recipe & method!

Traditional Swiss Cheese Fondue for 4	300
for 2	180

Served with crunchy warm bread & new potatoes (A) (V)
Pick any 4 of the following condiments to add to your fondue!!

Fresh Green Chilli	Dried Chilli Flakes	Fresh Red Chilli
Worcestershire Sauce	Roasted Garlic	Chunky Gherkins
Cayenne Pepper	Blue Cheese	Toasted Cumin Seeds

German Fondue (A)	190
--------------------------	------------

Gruyere, Emmenthal & Weiss beer cheese pot, German sausages, pickled gherkins, balsamic onions, sauerkraut

The Grill

All steaks served with gratin potatoes, grilled portobello mushroom & your choice of red wine gravy (A), BBQ sauce, peppercorn sauce (A) or garlic butter

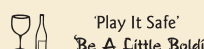
All our steaks have been aged for a minimum of 21 days and are supplied by certified Angus American farmers that have been carefully selected for their superior quality and flavor.

Rib Eye	(300g)	170
Fillet	(230g)	195
Veal Loin	(300g)	175
USA Tomahawk Steak	(1200g) for two	525
Six Jumbo Gulf Garlic Prawns		130
Grilled Saku Tuna Steak	(180g)	110
With herbed garlic butter	(230g)	135

Après Angus Beef Burger	80
100% New Zealand Angus burger, topped with smoked cheddar, caramelized onion, lettuce & tomato, served in a brioche bun with fries	

Shish-Kebabs (N)	155
Lamb, Angus rib eye steak, spicy chicken breast, sweet peppers & red onion with Arabic dips	

Suggested Wine Pairing



(A) Alcohol (N) Nuts (V) Vegetarian

All prices are in AED inclusive of 10% Municipality Fees & 10% Service Charge

Après

Mains

Seared Chilli Beef Salad (N) 65
Chilli marinated rib eye sautéed with new potatoes, cherry tomatoes, pine nuts & thyme, tossed in mixed leaves and finished with mint yoghurt

🍷	Santa Julia Torrontes, Mendoza, Argentina	37	160
🍷	Pink Elephant Rosè, Estremadura, Portugal	47	205

Après Roasted Pumpkin and Feta Salad (N) (V) 70
With baby spinach, roasted pine nuts & balsamic dressing

🍷	Chardonnay, Casillero del Diablo, Concha Y Toro, Maipo, Chili	42	190
🍷	Wild Rock, The Infamous Goose, Sauvignon Blanc, Marlborough, NZ	52	240

New School "Après Fish 'n' Chips" (A)
With chunky chips, tartar sauce and malt vinegar

Premium Scottish Haddock fillet 125
New Zealand Hoki fillet 80

🍷	d'Arenberg "The Stump Jump" White, McLaren Vale, South Australia	47	210
🍷	Singing Gruner Veltliner, Kamptal, Austria	47	210

Beef Stew (A) 80
"Old Speckled Hen Ale" braised beef, organic baby potatoes, winter root vegetables, red wine reduction & herb dumplings

🍷	DB Family Selection Shiraz-Cabernet, de Bortoli, Victoria, Australia	37	160
🍷	Bordeaux Rouge, Baron Philippe de Rothschild, Bordeaux, France	47	210

Corn Fed Chicken 115
Gratin potatoes, oyster mushrooms, braised cabbage & a tarragon cream sauce

🍷	DB Family Selection Semillon-Chardonnay, de Bortoli, Victoria, Australia	37	160
🍷	Santa Julia Torrontes, Mendoza, Argentina	37	160

Veal Baby Back Ribs (A) 115
With homemade crispy onion rings, chunky chips and bbq sauce.

🍷	d'Arenberg "The Stump Jump" Red Blend, McLaren Vale, South Australia	47	210
🍷	Cuvee Rouge, Chateau Musar, Bekaa Valley, Lebanon	52	240

Home 'Hot Smoked' Scottish Salmon 115
With caramelized pink fir potatoes, roasted baby beetroot & a fresh salsa verdi

🍷	Dienhard dry Reisling, Phalz, Germany	42	190
🍷	Pink Elephant Rosè, Estremadura, Portugal	47	205

Wild Black Cod 150
Baked in parchment paper with steamed baby bok choy, baby carrots, baby tomatoes, soy, ginger & lime dressing

🍷	Santa Julia Torrontes, Mendoza, Argentina	37	160
🍷	Singing Gruner Veltliner, Kamptal, Austria	47	210

Slow Cooked 12 hour Lamb Shank (A) 150
Australian lamb shank slow cooked in Murphy's Stout with roasted baby potatoes, root vegetables & rosemary jus.

🍷	"The Yearling" Cabernet Sauvignon, Rymill, Coonawarra, South Australia	47	210
🍷	Pinotage, Durbanville Hills, Durbanville South Africa	47	210

Pizza

All our pizzas are cooked rustically in an authentic Italian stone hearth pizza oven for a real Neapolitan taste!

Piccante Dolce 70

Chicken breast, mixed peppers, sweet chilli sauce, oregano & mozzarella cheese

Pizza Diavola 65

Pepperoncini, mozzarella

Carnivore 85

Diced Angus steak, pepperoncini, chorizo sausage, grilled chicken, mushrooms & roasted red pepper

Funghi con Chorizo 70

Beef chorizo, mushrooms, oregano & mozzarella cheese

Margherita Regina (V) 65

Buffalo mozzarella, fresh basil, oregano & mozzarella cheese

Quattro Formaggio (V) 70

Mozzarella, goat's cheese, Swiss gruyere & gorgonzola

Pollo Toscano 75

Grilled chicken, red onions, semi-dried tomatoes & roasted red pepper

Pizza Puttanesca 70

Black olives, capers, anchovies & buffalo mozzarella

Après 75

Tiger prawns, red onion, goat's cheese, fresh basil on brushed herbed olive oil base. (note: no tomato sauce base)

Calzone pollo 70

Herbed chicken with roasted red peppers, red onions & mozzarella

Melanzane (V) 68

Grilled eggplant, mozzarella, roasted zucchini, semi dried tomatoes & parmesan shavings

Gourmet pizza 90

Smoked duck, mozzarella, wild mushrooms, wild rocket & truffle oil

Extra toppings are available at 9 AED per item. Choose from:

Beef chorizo, chicken, shrimps, anchovies, mushrooms, spinach, black olives, capers, artichokes, mixed peppers, egg, blue cheese, parmesan cheese, rocket & turkey bacon

Pasta

Char grilled chicken parpardelle (N) 70

With fresh basil pesto

Tiger Prawn and Pacific Lobster meat linguini 90

With fresh basil and rosé cream sauce

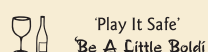
Penne Pomodoro 50

With optional Angus meat balls 70

Seafood Linguine 75

With calamari, mussels & tiger prawns tossed in a tomato and basil sauce

Suggested Wine Pairing



Be A Little Bold!

(A) Alcohol (N) Nuts (V) Vegetarian

All prices are in AED inclusive of 10% Municipality Fees & 10% Service Charge