

TID BITS

Cured Salmon

*Served With Horseradish Yoghurt, Beetroot &
Dill Chutney*

60

Peri-Peri Chicken Liver

Chicken Liver Cooked in Spicy Chili Sauce

45

Beef Bobotie

*Traditional Bobotie in Crispy Samosa
Parcel Served with Sweet Chili Sauce*

45

STARTER'S & SALAD'S

Baked Brie [V] [N]

Apricot Chutney & Crushed Walnut

65

Sweetcorn Chowder

Okra, Turkey Bacon, Green Beans

35

Roasted Scallops [GF]

Creamed Leaks with Smoked Bacon & Quail Egg

75

Miso-Lemongrass [V]

Vegetable Dumpling

35

Crab Cake

Lemon Butter Sauce

65

Orange Arugula Salad [GF]

*Shrimp & Pomegranate in a Lemon & Ginger
Chia Seed Dressing*

50

Beef Boerewors

*Farmers Sausage Cooked in a Spicy
Tomato Sauce served with Pap Puree*

45

Chicken Salad with Apple & Feta

*Grilled Chicken Breast with Green Apple, Feta
Cheese & Honey Mustard Dressing*

50

Kale & Butternut Salad [V]

*Maple Roasted Butternut, Freekeh, Kale, Dry
Cranberries with Maple Dijon Vinaigrette*

45

[A] Alcohol • [N] Nuts • [V] Vegetarian • [GF] Gluten free

Prices are in UAE Dirham inclusive of 7% Municipality fee, 10% Service Charge and 5% Value Added Tax (VAT)

MAIN COURSE

Braised Beef Brisket [GF]

*Braised Brisket Served with Kimchee Flavored
Slaw & Carrot Puree*

90

Chicken Curry Potjie

*Chicken Thighs Cooked in an Aromatic Tomato
Gravy with Spices*

80

Port Elizabeth Seafood Cataplana

*Dory Fish, Shrimp, Mussels & Scallops cooked in
a Peri Peri Sauce*

115

Seared Salmon

Steamed Bok Choy & Basil Caper Relish

110

Grilled Ostrich [A]

*Ostrich Steak served with Root Veg &
Red Wine Mushroom Sauce*

90

Springbok Wellington

Spiced Carrots, Asparagus & Pan Jus

135

BBQ Braised Short Ribs

*Braised Beef Short Ribs Served with Grilled Corn,
House Slaw & BBQ Baked Beans*

110

Malay Chicken Curry

*Chicken Thighs Braised in a Coconut Curry
served with Steamed Rice, Popadum & Raita*

90

Grilled Mackerel

Pickled Veg Salad with Paprika Mayo

85

Roasted Hake

Parsnip Puree with Anchovy & Chili Sauce

115

Guinea fowl

*Oven Roasted Guinea Fowl, Turkey Bacon, Peas
& Root Vegetable Mash*

85

Wild Mushroom & Cheese Fritters [V]

*Wild Mushroom, Feta & Cheddar Cheese Fritters
with Chakalaka Sauce*

75

ERNIE'S FAVOURITES

Angry Duck Curry

*Duck Breast Simmered in Thai Spiced Curry
served with Steamed Rice & Raita*

110

The Big Easy Burger

*Plum Tomato, Pickled Onion, Lettuce, Cheddar
Cheese, Veal Bacon & Mustard Mayonnaise*

85

Spicy Lamb Shank Bunny Chow [N]

*Cinnamon Flavored Lamb Stew in a Freshly
Baked Loaf*

115

Peri-Peri Spatchcock Chicken

Summer Beans, Garlic Bread

105

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FROM THE GRILL

Tenderloin 8 oz. [GF]

200

Rib Eye 12 oz. [GF]

180

Lamb Chops [GF]

Served with Green Pea Fricassee & Minted peas

140

Wagyu Striploin 12 oz. [GF]

215

T-Bone 16 oz. [GF]

225

Butchers Tasting Plate (For Sharing)

Grilled Tenderloin, Rib Eye, Wagyu Striploin &

Braised Short Ribs

670

ADD TO YOUR CUTS

Foie Gras

30

Scallops

20

Grilled Tiger Prawn

35

SPICE RUB

Dubai

*Black Pepper, Paprika, Allspice, Cumin, Cloves,
Cinnamon, Cardamom, Salt, Sumac, Coriander*

Durban

*Coriander Seeds, Black Pepper, Paprika, Salt, Turmeric,
Cinnamon, Cardamom, Jaggery, Fennel, Ginger, Cumin*

Miami

*Salt, Pepper, Red Chili, Oregano, Cumin, Orange Zest,
Citrus Zest, Brown Sugar*

Malaysia

*Coriander, Cumin, Fennel, Brown Sugar, Salt, Turmeric,
Ginger, Cinnamon, Mustard, Cloves, Cardamom, Black
Pepper, Chili Flakes, Jaggery*

ON THE SIDE

30

Mother of Baked Potato

Mashed Potatoes

Big Easy Fries

French Fries

Sweet Fries

Sauteed Nicoise Vegetables

Sauteed Mushrooms

Sauteed Spinach

Steamed Broccoli

Pap

YOUR CHOICE OF SAUCE

Green Pepper Corn

Wild Mushroom

Peri Peri Sauce

Gorgonzola

Bordelaise Sauce [A]

Mint Sauce

Béarnaise

BBQ

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DESSERT

Malva Pudding

Served with custard

30

Chocolate Fondant

Vanilla Gelato & Berry Compote

45

Chocolate Brownie

Galangal Brownie with Green Tea Ice-cream

45

Baked Alaska [A]

Vanilla and Chocolate Ice-cream, Genoise

Sponge & Meringue Flakes

50

Orange Pie

Light Orange Curd & Whipped Cream

40

Cheese Board [N]

Selection of Cheeses served with our

Homemade Chutney, Toast & Grapes

75

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CHEF'S TASTING MENU

APPETIZERS PLATTER

Crab Cake, Beef Bobotie, Peri Peri Chicken Liver, Seared Scallops

MAIN COURSE

Mini Bunny Chow

Cinnamon flavored lamb stew in traditional baked bread

Peri Peri Chicken

Peri Peri marinated chicken with coleslaw

Grilled Tiger Prawn

Flavoured with garlic herb butter

Braised Brisket

Corn salsa, carrot puree

Yellow Rice

Mashed potato

DESSERTS

Big Easy Dessert Platter [N]

AED 171 Per Person

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