

## STARTERS

<b>NEAPOLINTAN MEAT BALLS</b>	<b>90</b>
Meat Balls, Crispy Beef, Tomato Salsa, Permesan, Basil Oil	
<b>FOIE GRAS</b>	<b>170</b>
Foie Gras, Chorizo, Toasted Bread, Amarena Chutney, Almond	
<b>TEMPURA BABY SQUID</b>	<b>75</b>
Calamari, Tartare Sauce, Green Mayo, Lemon	
<b>COCKTAIL PRAWNS</b>	<b>85</b>
Horse Radish Sauce, Lemon (3 pcs.)	
<b>WATERMELON FETA</b>	<b>70</b>
Watermelon , Feta, Almond, Red Onion, Mint, Extra Virgin Olive Oil	
<b>BURRATA</b>	<b>135</b>
Home-made Basil Oil, Extra Virgin Olive Oil, Cherry Tomato	
<b>GRILLED OCTOPUS</b>	<b>120</b>
Thai Marinated Octopus, Olive Oil, Paprika, Baby Spinach, Sun-dried Tomato	

## RAW BAR

<b>BEEF CARPACCIO</b>	<b>135</b>
Beef Tenderloin, Baby Rocket, Parmesan, Dijon Mustard, Balsamic Glaze	
<b>Beef Tartare</b> (Prepared Tableside)	<b>135</b>
Beef Tenderloin, Dijon Mustard, Ketchup, Tabasco, Capers, Pickles, Shallot, Quail Egg, Toasted Baguette	
<b>SEAFOOD CEVICHE</b>	<b>70</b>
Mixed Seafood, Lemon, Avocado, Ponzo & Orange, Mango, Onion, Cucumber, Watermelon	
<b>OYSTERS</b>	<b>140</b>
Catch of the day, Please enquire with waiter. Lemon, Tobasco, Shallot Vinaigrette Sauce (4 pcs.)	
<b>SEAFOOD PLATTER</b>	<b>380</b>
Lobster, Prawns, Oysters, Seafood Ceviche	
<b>BELUGA CAVIAR</b>	<b>2200</b>
30g	
<b>OSCIETRA ROYAL CAVIAR</b>	<b>500</b>
30g	
Scrambled Egg, Truffle Cream, Shallot, Chives, Lemon, Blinis	

## SALADS

<b>RHAIN</b>	<b>95</b>
Goat Cheese, Mixed Lettuce, Walnuts, Assorted Raisins, Fresh Figs, Pomegranate Seeds & Syrup, Apple, Sumac, Kumquat, Home-made Orange Vinaigrette	
<b>NICOISE</b>	<b>110</b>
Fresh Tuna Confit, Baby Gem Lettuce, Asparagus, Mustard Sauce, Potato, Capsicum, Onion, Quail Egg	
<b>ENDIVE</b>	<b>75</b>
Endive Bleu Cheese, Apple, Walnuts, Argan Sauce	
<b>GREEK</b>	<b>85</b>
Feta Cheese, Red Bunch & Assorted Tomatoes, Olives, Capers, Thyme, Vinaigrette	
<b>LOBSTER SALAD</b>	<b>260</b>
Mango, Pomegranate Seeds, Lemon Zest, Vinaigrette, Srirasha Sauce	
<b>SEAFOOD SALAD</b>	<b>120</b>
Shrimp, Squid, Mussels, Avocado, Orange, Mixed Lettuce, Basil Oil, Red Onion, Green Sauce	

## SUSHI

<b>MEAT SUSHI</b>	<b>120</b>
(4 pcs.) Torched Beef Tenderloin, Kagayaki Rice, Cream Cheese Avocado Purée, Soya Sauce, Crispy Potato Chips	
<b>TIGER ROLL</b>	<b>110</b>
(8 pc.) Tempura Shrimp, Cream Cheese, Cucumber, Ginger Pickle, Crab Steak, Sweet Chili Sauce	
<b>SPICY TUNA</b>	<b>115</b>
(8 pc.) Tuna, Cucumber, Avacodo, Cream Cheese, Spicy Mayonnaise	
<b>VEGETERIAN MAKI</b>	<b>85</b>
(8 pc.) Cream cheese, Avocado, Cucumber, Baby Asparagus, Mango, Teriyaki Sauce	
<b>AROMAKI SALMON OR TUNA</b>	<b>120</b>
(8 pc.) Salmon or Tuna, Cream Cheese, Crab, Avacodo	
<b>SUSHI SELECTION</b>	<b>220</b>
(16 pc.) 4 Nagiri, 4 Salmon Rolls, 4 Tiger, 4 Maki	
<b>SUSHI SELECTION</b>	<b>310</b>
(20 pc.) 4 Nagiri, 4 Tuna Rolls, 4 Dragon Rolls, 4 Aromaki Salmon, 4 Meat Sushi	

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.



Gluten



Bivalves



Crustaceans



Nuts



Dairy



Sesame



Soybean



Vinegar



Mustard



Spicy



Alcohol

## FROM THE SEA

<b>WILD SEA BASS</b>	Wild Sea Bass Grilled, Basil Oil, Dry Tomato	<b>240</b>
<b>BLACK COD</b>	48 Hour Marinated in Japanese Seasoning, Miso	<b>220</b>
<b>SOLE DE PETIT BATEAU</b>	Small Boat Whole Sole with Caviar Sauce	<b>440</b>
<b>LOBSTER GRATIN</b>	Half Roasted Blue Lobster, Mustard, Butter	<b>255</b>
<b>GRILLED PRAWNS</b>	Curry Paste, Pineapple Carpaccio, Lime, Extra Virgin Olive Oil (5 pcs.)	<b>210</b>
<b>VEAL CHOP MILANAISE</b>	Veal La Milanaise with Lemon Zest	<b>310</b>

## FROM ITALY

<b>LOBSTER LINGUINI</b>	Roasted Blue Lobster, Pink Sauce, Linguini Pasta, Parmesan Cheese	<b>465</b>
<b>TRUFFLE RIGATONI</b>	Fresh Grated Truffle & Sauce, Mushroom Ducel, Rigatoni Pasta	<b>320</b>
<b>PRAWNS RISOTTO</b>	Risotto, Crème Sauce, Prawns, Parmesan Cheese, Prawns Bisque	<b>220</b>
<b>SCALLOPS RISOTTO</b>	Risotto, Crème Sauce, King Scallops, Parmesan Cheese, Fish Sauce	<b>230</b>
<b>SEA FOOD ORZO</b>	Mixed Seafood, Tomato, Calamata Olives, Parmesan Cheese	<b>195</b>

## FINAL SAUCE

15

**CHIMICHURRI / PEPPERCORN /**

**BÉARNAISE / MUSHROOM**

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Dairy



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Sesame



Soybean

## CHAR-GRILL

600 Days Grain Fed Highest Grades of Wagyu y Cuts & Lamb Sourced World Wide.

### NEW YORK STRIPLOIN

Wagyu Cuts Beef

(200g) **290**

(100g) **145**

### FILLET MIGNON

Wagyu Cuts Beef

(200g) **370**

### BEEF BOURGUIGNON

Traditional French Dish, Potato Purée

**220**

### SURF & TURF

Wagyu Striploin, Half Roasted Blue Lobster, Béarnaise Sauce

(300g) **710**

### LAMB CHOPS

Herb Salad, Homemade Dried Tomatoes

(5 pcs.) **310**

### GOLD STEAK

Premium Cut of Wagyu Striploin Wrapped in 24K Edible Gold

(300g) **895**

### TOMAHAWK

Thick Bone-in Rib-Eye

(1000g) **995**

### ROASTED ORGANIC CHICKEN

Whole Chicken Rosated, Mustard Marinated, 5 Spices, Butter, Olive Oil, Mushroom, Baby Potato

**440**

### CHICKEN SUPREME

Mixed Sautéed Mushrooms , Chicken Sauce

**220**

## BURGER

Home-made Burger Bun, Cheddar Cheese, Caramelised Onion, Smoked Beef Rib-Eye & Served with French Fries.

### RHAIN

Thinly Sliced 100% Wagyu Beef Tenderloin

Regular **220**

**Golden 375**

### WAGYU

Wagyu Beef Minced Patty

Regular **150**

**Golden 315**

## SIDE DISH

MIXED VEGETABLES	40
SAUTÉED MUSHROOMS	55
ASPARAGUS	40
CREAMY SPINACH	45
CORN ON THE COB	35
BROCCOLINI	40

POTATO GRATIN	65
POTATOE PURÉE	55
SWEET POTATO FRIES	40
FRENCH FRIES	40
TRUFFLE FRIES	55

## ADD ON

TRUFFLE BUTTER	25
GORGONZOLA BLUE CHEESE	30
ROASTED BONE MARROW	35
TRUFFLE SHAVING	90
PAN SEARED FOIE GRAS	120

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# RHAIN

The most trendy restaurant in the heart of Dubai which offers you a cuisine internationale that are sourced world-wide and prepared in our open kitchen on an authentic . We provide a blend of contemporary & fine dining experience with high-end service preparing incredible dishes with the freshest ingredients for the delectable pallet, hand crafted world class cocktails and an exquisite walk in wine room showcasing our vast wine collection along with hand selected cigars. Rhain creates an infectious, high- energy atmosphere with live music and entertainment to add to the already luxurious ambiance.



**#rhaindubai**

**[www.rhaindubai.com](http://www.rhaindubai.com)**

All prices are in AED and inclusive of 7% municipality tax, 5% VAT & 10% S/C  
We cannot guarantee the absence of traces of nuts or other allergens.  
Please advise a member of our staff if you have any particular dietary requirements.