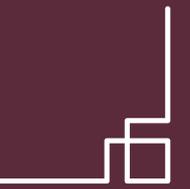
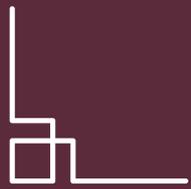


HiDE  
*The*  
BRASSERIE



## RAW BAR

<b>Dibba Oysters</b> (GF, DF, SF, R, LS, CS.).....3pcs <b>115</b> .....6 pcs <b>215</b> <i>Local Oysters, Tabasco, Lemon, Mignonette, Vinegar</i>
<b>Beef Tartar</b> (E, MU, SF, R)..... <b>105</b> <i>Grilled Baguette</i>
<b>Yellowfin Tuna Tartar</b> (DF, SE, SF, S, R)..... <b>100</b> <i>Avocado, Taro Chips, Soy Miso Sriracha Dressing</i>
<b>Cured Beef Carpaccio</b> (E, MU, R)..... <b>105</b> <i>Parmesan Horseradish Cream, Rocket Leaves, Truffle</i>

## STARTERS

<b>Charred Octopus H</b> (DF, E, SF, S)..... <b>110</b> <i>Sriracha Yuzu, Avocado Purée</i>
<b>Foie Gras Terrine(N)</b> ..... <b>140</b> <i>Candy flow, Raspberry, Chicken Jus</i>
<b>Crab Cake</b> (E, MU, SF, S)..... <b>105</b> <i>Tartar Sauce, Honey Mustard Fennel</i>
<b>Shrimp Cocktail</b> (DF, E, MU, SF, S)..... <b>95</b> <i>American Cocktail Sauce, Lettuce, Lemon</i>
<b>Caesar Salad</b> (E, MU, SF, S)..... <i>Individual</i> <b>70</b> ..... <i>To Share</i> <b>105</b> <i>Garlic Bread Crumbs, Parmesan</i> <i>Add On</i> ..... <i>Chicken</i> <b>40</b> ..... <i>Prawns</i> <b>50</b>
<b>Burrata</b> (LS, CS, V)..... <b>95</b> <i>Local Cherry Tomatoes</i>
<b>Baked Cheese H</b> (E, S)..... <b>85</b> <i>Filo Pastry, Tomatoes, Confit Onions</i>
<b>Grilled Kimchi Prawns</b> (SE, SF, S)..... <b>100</b> <i>Kimchi Salad</i>
<b>Meatballs</b> (E)..... <b>85</b> <i>Tomato Sauce, Pecorino, Sourdough Toast</i>
<b>Crispy Beef H</b> (DF, SE, S)..... <b>90</b> <i>Braised Beef, Teriyaki Sauce</i>
<b>Stracciatella Pizzetta</b> (S, V)..... <b>70</b> <i>Roasted Bell Peppers, Basil</i>
<b>Roasted Tomato Soup</b> (GF, V)..... <b>60</b> <i>Smoked Basil Pesto</i>
<b>Onion Soup</b> (SF, S)..... <b>75</b> <i>Beef Consommé, Cheese Crouton</i>

## MAINS

<b>Dover Sole</b> (GF, N, SF)..... <b>410</b> <i>Heirloom Baby Tomatoes, Meunière Sauce</i>
<b>Grill Seabass</b> (GF, SF, LS, CS)..... <b>190</b> <i>Bell Peppers, Tomatoes, Basil</i>
<b>Salmon Risotto H</b> (GF, MU, SF)..... <b>170</b> <i>Grill Salmon, Green Asparagus, Pickled Vegetable</i>
<b>Tuna Steak “au Poivre”</b> (GF, SF)..... <b>175</b> <i>Skin on Fries, Creamy Black Pepper Sauce</i>
<b>Prawn Linguini Pasta</b> (SF, MU, S)..... <b>170</b> <i>Heirloom Tomatoes, Lobster Bisque</i>
<b>Grilled Lobster</b> (SF)..... <b>Whole 540</b> <i>Garlic Butter</i>
<b>Hidden Burger</b> (E, MU, S)..... <b>135</b> <i>Australian Wagyu Beef, Caramelized Onions, Tomato, Baby Gem, Pickled Gherkin, Red Onion, Cheddar Cheese, Brioche, Hide Sauce</i>
<b>Hide Chicken Burger</b> (E, MU, SE, SF, S)..... <b>130</b> <i>Crispy Chicken, Tomato, Baby Gem, Pickled Gherkin, Red Onion, Cheddar Cheese, Brioche, Kimchi Sauce</i>
<b>Gratinated Truffle Rigatoni</b> (E, S, MU)..... <b>185</b> <i>Truffle, Parmesan Cream, Chicken Jus</i>
<b>36 Hours Braised Short Rib</b> ..... <b>190</b> <i>Mashed Potato, Baby Carrots, Fried Onions</i>
<b>Half Roasted Chicken</b> ..... <b>150</b> <i>Creamy corn polenta, Polenta chips</i>
<b>Steak Frites</b> (E)..... <b>195</b> <i>“Hide” Marinated Oyster Blade, Fries, Béarnaise Sauce</i>

## HAPPENINGS AT THE HIDE

<b>Wednesday - Steak Frites</b> ..... <b>195 per person</b>
<b>Friday - Evening Brunch</b> ..... <b>395 per person</b>
<b>Saturday - Cheese Fondue</b> ..... <b>300 two person</b>
<b>Sunday - Sunday Carvery</b> ..... <b>210 per person</b>

## STEAKS

<b>Wagyu Ribeye</b> 300gr MBS 5..... <b>395</b>
<b>Tenderloin</b> 200gr..... <b>290</b>
<b>“Full Blood” Striploin</b> 300gr..... <b>460</b>

## TO SHARE

<b>Grilled Seafood Platter</b> (GF, SF)..... <b>380</b> <i>Seabass, Salmon, Prawns</i>
<b>Grilled Meat Platter</b> ..... <b>550</b> <i>Tenderloin, Oyster Blade, Ribeye</i>
<b>Lamb Rack</b> 700gr..... <b>465</b>
<b>Chateaubriand</b> 400gr..... <b>530</b>

*Accompanied by confit garlic, Cajun curly homemade potato chips, with one side and one sauce of your choice. Our beef is sourced from Australia, and all steaks and sharing dishes are prepared with butter. For dairy-free options, kindly inquire with your waiter.*

## VEGETARIAN & PLANT BASED

<b>Spinach &amp; Pomelo Salad</b> (DF, N, S, V, VG)..... <b>85</b> <i>Miso Dressing, Crispy Bread, Pomelo, Walnut Candy</i>
<b>The Hide Market Salad</b> (GF, DF, MU, V, VG)..... <b>70</b> <i>Cucumber, Tomato, Mix Lettuce, Red Onion</i>
<b>Green Asparagus Risotto</b> (GF, V)..... <b>105</b> <i>Lemon, Cherry Tomatoes, Parmesan</i>
<b>Fried Eggplant Milanese</b> (DF, V, VG)..... <b>130</b> <i>Bell Peppers, Tomatoes, Basil</i>
<b>Penne Arrabbiata</b> (DF, V, VG, MU, S)..... <b>105</b> <i>Tomatoes, Garlic, Chill</i>

## SIDES & SAUCES

Skin on Fries (GF, DF, VG, V) <b>40</b>   Onion Rings (E, S) <b>42</b>
Grilled Vegetables (GF, DF, V, VG) <b>42</b>   Steamed Broccolini (GF, DF, V, VG) <b>42</b>
Mashed Potato (V) <b>42</b>   Sautéed Mushrooms (VG, GF) <b>42</b>
Sweet Potato Fries (DF, VG, V) <b>42</b>   Truffle Mac & Cheese (MU, S) <b>65</b>
Béarnaise (GF, E) <b>35</b>   Peppercorn (GF) <b>35</b>   Mushroom (GF) <b>35</b>
Lemon Butter (GF) <b>35</b>
Truffle Paste <b>35</b>   Foie Gras 60gm <b>80</b>   Tiger Prawns (SF) U10 <b>80</b>

H Signature Dish | DF Dairy Free | E Egg | GF Gluten Free | MU Mustard | N Nuts | S Soy | SE Sesame | SF Seafood | R Raw | V Vegetarian | VG Vegan | LS Locally Sourced | CS Certified Sustainable

*Please be advised that food prepared here may contain or have come in to contact with nuts, fish, eggs, milk or gluten. Therefore, if you have a food allergy or a special dietary requirement please inform a member of staff prior to placing your order. All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.*