



# CAPITAL CLUB

DUBAI

## STARTERS

**Soup Du Jour – 40**  
daily Special

**Italian Burrata (v)(gf) – 65**  
burrata with heritage tomato

**Salmon or Tuna Tartare (gf) (df) – 55**  
diced salmon /yellowfin with shallots, parsley, fresh chili & extra virgin olive oil

**Steak Tartare (df) – 55**  
with truffle & cheese fondue

**Nicoise Salad (gf) (df) – 75**  
tuna, tomatoes, boiled egg, olives, shallots, artichoke & extra virgin olive oil

**Caesar Salad Chicken or Prawn – 70**

romaine lettuce, croutons, shaved parmesan cheese & anchovies

**Quinoa Salad (df) – 55 (with prawn) (df) – 68**  
carrots, zucchini, avocado, broad beans, pomegranate & lemon dressing

## SUSHI

**Crispy Nori Cracker – 70**  
topped with Japanese eel, crabstick & prawn, sriracha & mayo

**Seared Salmon Balls – 70**  
sweet mango, avocado puree & salmon roe

**Spicy Tuna Hosomaki Roll – 70**  
chunked tuna with spicy mayo sauce

**Crispy Salmon Roll – 70**  
deep fried salmon roll with Japanese mayo, sriracha & spring onions

**Veg Maki Roll – 70**  
avocado, mango, cucumber maki roll with sesame seeds

## NIGIRI

**Salmon – 40**

**Tuna – 40**

**Shrimp – 40**

**Miso Soup – 30**  
infused bonito flakes with miso & spring onions

## INDIAN

**Chicken Handi Curry (gf) – 74**  
chicken breast with mild yellow curry sauce

**Chicken Tikka Masala (gf) – 74**  
rich tomato & onion sauce

**Goat Meat Masala (gf) – 84**  
slow cooked goat leg in Indian spices

**Prawn Malai Curry (gf) – 84**  
shrimps cooked in cream & curry powder

**Prawn Goan Curry (gf) – 84**  
prawns cooked in traditional Goan style coconut curry

**Dhal – 37**  
spiced lentils

**Vegetarian Thali (v) – 126**

**Paneer Makhani Curry – 37**  
punjabi, fresh cheese in tomato gravy

**Bhindi Bhurji (gf) – 37**  
sautéed okra with onion & chili

**Mushroom Do Pyaza (gf) – 42**  
button mushroom with sautéed onion

All served with roti or rice

## MAIN COURSES

**Tagliatelle Alfredo – 90**  
homemade pasta with chicken & cream

**Penne Arrabiata (df) – 80**  
penne pasta, tossed in a traditional chili spiced tomato sauce

**Risotto (gf) (v) – 100**  
with sautéed wild mushroom

**Grilled Salmon (gf) (df) – 140**  
with crisp fennel salad

**Chicken Milanese – 110**  
breaded chicken breast

**Chicken Paillard (gf) – 100**  
with rocket & parmesan salad

**Catch of the Day for 2 – 280**  
with mix vegetable salad & pickled samphire

**Club Sandwich – 84**  
with salad or chips

**Fish & Chips – 80**  
with crushed peas

**Grilled Sea Bream (gf) (df) – 130**  
with sautéed spinach & lemon

**Miso Black Cod (gf) (df) – 140**  
with pak choi & carrots

**Grade 5 Wagyu Burger – 120**  
onion, lettuce, capital club sauce & cheese

**Peri Peri Chicken – 126**  
with sweet potato fries

## JAPANESE SET MENU

### STARTERS

Miso soup with greens & tofu

or

Beef gyoza

or

Prawns tempura

### MAINS

Teriyaki salmon  
with sesame pak choi (gf)(df)

or

Vegetable fried rice (gf)(df)(v)

or

Japanese chicken yakitori (gf)(df)

2 Course @ AED 100 pp

## DESSERTS

**Tiramisu – 32**  
Italian mascarpone, layered with coffee flavored sponge finger

**Pear & Apple Crumble (a) – 32**  
with vanilla custard

**Vanilla Crème Brûlée – 32**

**Fruit Platter – 32**  
selection of tropical fruits

**Cheese Platter – 48**  
selection of cheese with condiments

**Ice Cream & Sorbet – 32**

## SIDES

**Naan Bread – 11**

**Steamed Rice – 16**

**Steamed Vegetables (v) – 21**

**Garlic Mushrooms (v) – 21**

**Mashed Potato (v) – 21**

**Sautéed Spinach (v) – 21**

**French Fries (v) – 21**

**Mixed Leaf Salad (v) – 21**

**Gratinated Green Beans (v) – 21**

**Duck Fat Roast Potatoes – 21**

(gf) gluten free (df) dairy free (v) vegetarian

Some food may contain dairy, nuts & alcohol. Please ask team member if you or your guest have an allergy or dietary restriction.

Our Chef is happy to prepare your personal preference if available

All prices are in UAE Dirhams inclusive of 7% DIFC authority fees, 5% VAT & 10% service charge



# CAPITAL CLUB

DUBAI

## CLUB WINE

BIN	VINTAGE	PRICE		
		GLASS	BOTTLE	
<b>CHAMPAGNE</b>				
5	Bollinger, Special Cuvee, Ay, NV	170	850	
<b>SPARKLING</b>				
4	Langlois Extra Cremant Brut	115	580	
21	Langlois Extra Cremant Rosé	126	630	
<b>WHITE WINE</b>				
35	Langlois Muscadet Sévré Et Maine Sur Lie	2013	94	472
29	Chanson, Macon - Villages	2014	126	619
25	Chanson, Le Bourgogne, Chardonnay	2014		740
40	Château, Langlois Sancerre	2014	147	735
24	Chanson, Chablis	2015	180	900
<b>RED WINE</b>				
108	Chanson, Beaujolais Villages	2015	84	441
116	Chanson, Cote de Beaune - Villages	2013		1,029

## ROSE WINE

BIN	VINTAGE	PRICE		
		GLASS	BOTTLE	
26	Oh! By Omerade	2017	48	240
20	Serpolet, Fabre En Provence	2016	79	399
16	Langlois Château Cabernet D Anjou	2015	84	420
22	Whispering Angel	2014	125	619

## CHAMPAGNE

BIN	VINTAGE	PRICE	
		GLASS	BOTTLE
17	Veuve Clicquot, Rosé, NV		790
3	Laurent Perrier, La Cuvee, NV		1,250
1	Bollinger Rosé, NV		1,350
12	Dom Perignon, Epernay	1996	4,620
7	Louis Roederer, Cristal, Reims	2002	6,200

## WHITE WINE

BIN	VINTAGE	PRICE		
		GLASS	BOTTLE	
52	Mudhouse, Sauvignon Blanc	2017	68	340
50	La Luciana, Araldica, Gavi	2016		360
48	Valle Reale, Trebbiano D' Abruzzo	2015		451
64	Allegrini, Soave DOC	2015		451
43	St Michael-Eppan, Chardonnay	2016		500
67	Craggy Range, Riesling	2013		525
33	Tenuta Delle, Terre Nera, Etna Bianco	2016		600
39	Schloss Vollrads Riesling, Kabinett	2012		630
75	Sandalford Estate, Sauvignon Blanc/Semillion	2016		670
51	Terlano, Winkl, Sauvignon Blanc	2016		719
57	Au Bon Climat, Chardonnay	2015	155	735
69	Greywacke, Wild Sauvignon	2014		810
74	Mullineux, White Blend, South Africa	2014		1,090

## SPARKLING

BIN	VINTAGE	PRICE	
		GLASS	BOTTLE
14	Da Luca, Prosecco	60	280
18	Ferrari Brut, Trento DOC NV		685
15	Luc Belaire Rosé, NV		685

## APERITIFS

	PRICE
Aperol	45
Campari Bitter	45
Pernod	45
Martini Bianco/Rosso/Dry	45
Punt E Mes	40
Carpano Antica	60

## RED WINE

BIN	VINTAGE	PRICE		
		GLASS	BOTTLE	
133	Montes, Merlot	2015	65	320
105	Dezzani, Barbera D'Asti	2014		395
118	Matua Valley Pinot Noir	2015	78	360
145	Waterkloof, Circle of Life	2014		577
138	Kaiken Ultra, Malbec	2015		640
151	Torbreck, Woodcutter's Shiraz	2013		735
137	Kanonkop, Pinotage	2016		1,160
129	Stags Leap, Artemis Cabernet Sauvignon	2012		1,417
109	Masi Costasera, Amarone della Valpolicella	2010		1,417
99	Ogier D' Ampuis, Cote Rotie	2011		1,520
97	Clos de Vougeot De Vougeraie	2007		1,942
119	Allegrini, La Poja	2010		2,352

## DIGESTIVES

	PRICE
Fernet Branca	37
Grappa	42
Arak	42
Green Chartreuse	95
Remy VSOP	65
Remy XO	185