



# CAPITAL CLUB

DUBAI

## STARTERS & SALADS

- Gazpacho (gf)(df)(v) – 40**
- Rustic Minestrone Soup (v)(df) – 40**  
mixed vegetable & beans
- Italian Burrata (v)(gf) – 65**  
burrata with heritage tomato
- Prawn & Crab Cocktail (gf) – 50**  
fennel & avocado salad
- Salmon or Tuna Tartare (gf)(df) – 55**  
diced salmon /yellowfin tuna
- Nicoise Salad (gf)(df) – 75**  
tuna, tomatoes, boiled egg, olives, shallots, artichoke
- Quinoa Salad (df)(gf) – 55 (with prawn) (df) – 68**  
carrots, zucchini, avocado, broad beans, pomegranate & lemon dressing
- Greek Salad (v)(gf) – 65**  
olives, cherry tomato, feta cheese, sliced onion & cucumber

## 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
- Lamb Kebab (df) – 110**  
on tabbouleh, chili peppers & lemon mustard dressing
- Grilled Portobello Mushroom (v)(gf) – 90**  
with halloumi & sweet onion
- Baked White Cod (gf)(df) – 120**  
roasted baby vegetables & remoulade
- Grilled Salmon (gf)(df) – 140**  
with beets, radish & caraway seeds
- Catch of the Day for 2 (gf)(df)– 280**  
with mix vegetable salad & pickled samphire
- Chicken Milanese – 110**  
breaded chicken breast
- Chicken Paillard (gf) – 100**  
with rocket & parmesan salad

## SANDWICHES

- Steak Sandwich – 100**  
beef tenderloin, cheddar cheese, caramelized onion, mushroom & truffle mayo
  - Smoked Salmon Sandwich – 80**  
smoked salmon, avocado, cottage cheese & rocket
  - Chicken Sandwich (df) – 60**  
grilled chicken breast, baby gem, tomato & mayonnaise
  - Vegetable Sandwich (v) – 70**  
grilled vegetables (courgette, aubergine & capsicum), mozzarella & black olive tapenade
- All sandwich served with choose of salad or French fries

## CLUB CLASSICS

- Club Sandwich – 84**  
with salad or chips
- Fish & Chips – 80**  
with crushed peas
- Grilled Sea Bream (gf)(df) – 130**  
with sautéed spinach & lemon
- Caesar Salad Chicken or Prawn – 70**  
romaine lettuce, croutons, shaved parmesan cheese & anchovies
- 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
- Steak Tartare (df) – 55**  
sriracha & ginger

## SUSHI

- Salmon Avocado Maki – 70**  
fresh salmon, avocado, wasabi & black sesame seeds
- California Roll – 70**  
crabstick, cucumber, avocado, tobiko & Japanese mayo
- Spicy Tuna – 70**  
spicy mayo & soya pearls
- Asparagus Maki (v) – 70**  
blanched green asparagus with white sesame sauce

## A LA CARTE

- Miso soup with greens & tofu (v) – 40**
- Vegetable fried rice (gf)(df)(v) – 50**
- Prawns tempura – 45**
- Japanese chicken yakitori (gf) – 60**

## BENTO

- Japanese beef bento**  
Teriyaki beef, Japanese rice, vegetable tempura, mixed salad, beef gyoza vegetable maki, pickled vegetables & ginger
- Japanese chicken bento**  
Chicken yakitori, Japanese rice, prawn & vegetable tempura, mixed salad, vegetable maki, tuna & salmon sashimi, pickled vegetable & ginger
- Japanese salmon bento**  
Salmon teriyaki, bok choy, avocado uzumaki, prawn & vegetable tempura, mixed salad, eel & salmon sashimi, pickled vegetables & ginger
- Japanese tuna bento**  
Tuna tataki, bok choy, spicy tuna maki, prawn & vegetable tempura, mixed salad, tuna & salmon sashimi, pickled vegetables & ginger
- Japanese vegetarian bento**  
Vegetable tempura, asparagus with sesame, vegetable maki, mixed salad & tamagoyaki

**Bento box @ AED 125**

## 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 (v) – 37**  
spiced lentils
  - Vegetarian Thali (v) – 126**
  - Paneer Makhani Curry (v) – 37**  
punjabi, fresh cheese in tomato gravy
  - Bhindi Bhurji (gf)(v)– 37**  
sautéed okra with onion & chili
  - Mushroom Do Pyaza (gf)(v) – 42**  
button mushroom with sautéed onion
- All served with roti or rice

## 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	200	1000
<b>SPARKLING</b>			
4	Langlois Extra Cremant Brut		580
21	Langlois Extra Cremant Rosé		630
<b>WHITE WINE</b>			
35	Langlois Muscadet Sévré Et Maine Sur Lie	2013	472
29	Chanson, Macon - Villages	2014	619
25	Chanson, Le Bourgogne, Chardonnay	2015	740
38	Château, Langlois Saumur	2015	540
24	Chanson, Chablis	2016	900
<b>RED WINE</b>			
108	Chanson, Beaujolais Villages	2015	441
116	Chanson, Cote de Beaune - Villages	2013	1,029

## ROSE WINE

BIN	VINTAGE	PRICE		
		GLASS	BOTTLE	
70	Pasos De La Capula	2016	52	260
20	Serpolet, Fabre En Provence	2016	79	400
19	E. Guigal, Tavel	2007		567

## 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	2000	6,200

## WHITE WINE

BIN	VINTAGE	PRICE		
		GLASS	BOTTLE	
73	Santa Digna, Chardonnay	2017	65	320
52	Mudhouse, Sauvignon Blanc	2017	68	340
44	Villa Wolf, Dry Riesling	2016	70	350
50	La Luciana, Araldica, Gavi	2016		360
48	Valle Reale, Trebbiano D' Abruzzo	2015		451
64	Soave, Allegrini, Verona	2015		451
43	St Michael-Eppan, Chardonnay	2016		500
42	Beringer, Founders Estate Chardonnay	2016		530
39	Schloss Vollrads Riesling, Kabinett	2012		630
58	Sandalford Estate, Sauvignon Blanc/Semillion	2017		670
53	Paco & Lola, Albariño	2017		680
51	Terlano, Winkl, Sauvignon Blanc	2016		719
69	Greywacke, Wild Sauvignon	2014		810
57	Au Bon Climat, Chardonnay	2013		1,130
74	Mullineux, White Blend, South Africa	2014		1,090

## SPARKLING

BIN	VINTAGE	PRICE	
		GLASS	BOTTLE
14	Amore Di Amanti, Prosecco	60	280
16	Desiderios "Jeio" Prosecco Superiore		485
18	Ferrari Brut, Trento DOC NV		685
15	Luc Belaire Rosé, NV		685

## APERITIFS

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

## RED WINE

BIN	VINTAGE	PRICE		
		GLASS	BOTTLE	
133	Montes, Merlot	2016	65	320
118	Matua Valley Pinot Noir	2015	75	360
105	Dezzani, Barbera D'Asti	2014		395
146	De Bortoli, Pinot Noir, Yarra Valley	2010		420
145	Waterkloof, Circle of Life	2014		577
138	Kaiken Ultra, Malbec	2015		640
120	Marques De Murrieta, Rioja Reserva	2012		720
137	Kanonkop, Pinotage	2016		1,160
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
Remy VSOP	65
Green Chartreuse	95
Remy XO	185