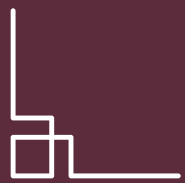


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BRASSERIE



## RAW BAR

<b>Fine de Claire Oysters</b> (R, LF)..... 2pcs <b>45</b> .....6 pcs <b>135</b> <i>French Oysters, Tabasco, Lemon, Mignonette Vinegar</i>
<b>Beef Tartar</b> (R, SF)..... <b>100</b> <i>Beef, Grilled Baguette</i>
<b>Yellowfin Tuna Tartar</b> (R, S, LF)..... <b>95</b> <i>Avocado, Taro Chips, Soy Miso Sriracha Dressing</i>
<b>Cured Beef Carpaccio</b> (F, N, R, SF)..... <b>100</b> <i>Parmesan Horseradish Cream, Rocket Leaves, Truffle</i>

## STARTERS

<b>Charred Octopus</b> H (S, SF, LF)..... <b>115</b> <i>Sriracha Yuzu, Avocado Purée</i>
<b>Crab Cake</b> (SF)..... <b>110</b> <i>Tartar Sauce, Honey Mustard Fennel</i>
<b>Prawn Cocktail</b> (SF, LF)..... <b>95</b> <i>Shrimp, Lettuce, American Cocktail Sauce</i>
<b>Caesar Salad</b> (F)..... Individual <b>65</b> To Share <b>110</b> <i>Garlic Bread Crumbs, Parmesan</i>
<i>Add On</i>
<b>Chicken</b> ..... <b>35</b>
<b>Prawns</b> ..... <b>50</b>
<b>Burrata</b> (GF, V)..... <b>90</b> <i>Local Cherry Tomatoes</i>
<b>Baked Cheese</b> H..... <b>80</b> <i>Filo Pastry, Tomatoes, Confit Onions</i>
<b>Grilled Prawns</b> (SF, S)..... <b>95</b> <i>Corn, Mint, Lemon Soy Sauce</i>
<b>Meatballs</b> ..... <b>60</b> <i>Tomato Sauce, Pecorino, Sourdough Toast</i>
<b>Crispy Beef</b> H (S)..... <b>85</b> <i>Braised Beef, Teriyaki Sauce</i>
<b>Stracciatella Pizzetta</b> (V)..... <b>60</b> <i>Roasted Bell Peppers, Basil</i>
<b>Roasted Tomato Soup</b> (GF, V)..... <b>50</b> <i>Smoked Basil Pesto</i>
<b>Clam Chowder</b> (A, SF, ST, LS)..... <b>60</b> <i>Potato, Corn, Veal Bacon</i>
<b>Onion Soup</b> ..... <b>65</b> <i>Beef Consommé, Cheese Crouton</i>

# HiTheE

BRASSERIE

## MAINS

<b>Dover Sole</b> (N)..... <b>410</b> <i>Heirloom Baby Tomatoes, Meunière sauce</i>
<b>Grilled Seabass</b> (GF, LS, ST)..... <b>185</b> <i>Bell Peppers, Tomatoes, Basil</i>
<b>Salmon Risotto</b> H (GF)..... <b>170</b> <i>Grilled Salmon, Green Asparagus, Pickled Vegetables</i>
<b>Tuna Steak "au Poivre"</b> ..... <b>180</b> <i>Skin on Fries, Creamy Black Pepper Sauce</i>
<b>Grilled Lobster</b> (GF)..... Half <b>275</b> ..... Whole <b>540</b> <i>Lemon Butter Sauce</i>
<b>Prawn Linguini Pasta</b> (SF)..... <b>165</b> <i>Heirloom Tomatoes, Lobster Bisque</i>
<b>Gratinated Truffle Rigatoni</b> H (SF, N)..... <b>170</b> <i>Truffle, Parmesan Cream, Chicken Jus</i>
<b>Hidden Burger</b> ..... <b>120</b> <i>Australian Wagyu Beef, Caramelized Onions, Tomato, Baby Gem, Pickled Gherkin, Red Onion, Smoked Wood Cheddar, Potato Bun, Hide Sauce</i>
<b>Hide Chicken Burger</b> (F)..... <b>120</b> <i>Crispy Chicken, Tomato, Baby Gem, Pickled Gherkin, Red Onion, Smoked Wood Cheddar, Potato Bun, Kimchi Sauce</i>
<b>36 Hours Braised Short Rib</b> (A)..... <b>190</b> <i>Mashed Potato, Baby Carrots, Fried Onions</i>
<b>Half Roasted Chicken</b> ..... <b>125</b> <i>"Lyonnaise" Potatoes, Broccolini, Confit Onions</i>
<b>Steak Frites</b> ..... <b>195</b> <i>"Hide" Marinated Oyster Blade, Hand Cut Fries, Béarnaise Sauce</i>

  @TheHideDubai

Please Note That You Are Welcome To Use Your Jumeirah Flavours  
Half-Board Credit Of AED150 Per Person And AED 75 Per Child

H Signature Dish | A Alcohol | V Vegetarian | N Nuts | VG Vegan | SF Shellfish | S Soy | R Raw Food  
LF Lactose Free | GF Gluten Free | F Fish | ST Sustainable | LS Locally Sourced

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.

## STEAKS

<b>Wagyu Ribeye</b> 250gr MBS 5..... <b>350</b>
<b>Tenderloin</b> 200gr..... <b>260</b>
<b>Full Blood Striploin</b> 300gr..... <b>460</b>

## TO SHARE

<b>Cheese Fondue</b> for two..... <b>250</b> <i>Served with Bresaola, Turkey Ham, Gherkins, Baby Potatoes, Broccolini, Green Salad, Bread</i>
<b>Grilled Seafood Platter</b> ..... <b>495</b> <i>Octopus, Salmon, Prawns</i>
<b>Grilled Meat Platter</b> H..... <b>515</b> <i>Tenderloin, Oyster Blade, Ribeye</i>
<b>Lamb Rack</b> 700gr..... <b>450</b>
<b>Chateaubriand</b> 400gr..... <b>545</b> <i>Comes With Confit Garlic, Cajun Curly Home-made Potato Chips, One Side &amp; One Sauce Of Your Choice.</i> <i>All our beef is sourced from Australia, and all our steaks and sharing dishes are prepared with butter. If you require dairy-free alternatives, kindly inquire with your waiter.</i>

## VEGETARIAN/ PLANT BASE

<b>Kale &amp; Coconut Salad</b> (N, GF, VG, LF)..... <b>60</b> <i>Green Apple, Cashew Nuts, Coconut Dressing</i>
<b>Roasted &amp; Pickled Beetroot</b> H (V)..... <b>70</b> <i>Goat Cheese Mousse, Toasted Seeds</i>
<b>Green Asparagus Risotto</b> (GF, V)..... <b>105</b> <i>Lemon, Cherry Tomatoes, Spinach, Parmesan</i>
<b>Vegan Burger</b> (VG, LF)..... <b>120</b> <i>Pickled Onion, Lettuce, Tomato, Chimichurri</i>
<b>Penne Arrabbiata</b> (V)..... <b>105</b> <i>Local Tomatoes, Chili, Parmesan</i>

## SIDES & SAUCES

Skin on Fries <b>35</b>   Grilled Vegetables <b>35</b>
Sweet Potato Fries <b>35</b>   Steamed Broccolini <b>35</b>
Sautéed Mushrooms <b>35</b>   House Green Salad <b>35</b>
Mashed Potato <b>35</b>   Onion Rings <b>35</b>
Hand Cut Fries* <b>50</b>   Truffle Mac & Cheese* <b>65</b>

SAUCES | AED 30 Each

<b>Béarnaise</b> (GF)   <b>Peppercorn</b> (GF)   <b>Mushroom</b> (GF)
<b>Red Wine</b> (A, GF)   <b>Lemon Butter</b> (GF)