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BRASSERIE



## RAW BAR

<b>Beef Tartar</b> (R, SF).....	<b>100</b>
<i>Tenderloin 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).....	<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, GF).....	<b>95</b>
<i>Shrimp, Lettuce, American Cocktail Sauce</i>	
<b>Caesar Salad</b> (F).....	<b>Individual 65 To Share 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>Onion Soup</b> .....	<b>65</b>
<i>Beef Consommé, Cheese Crouton</i>	

# HiTheE

## BRASSERIE

## MAINS

<b>Grill Seabass</b> (GF, LS, ST).....	<b>185</b>
<i>Bell Peppers, Tomatoes, Basil</i>	
<b>Salmon Risotto</b> H(SF).....	<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).....	<b>Whole 540</b>
<i>Garlic 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>“Lyonnais” Potatoes, Broccolini, Confit Onions</i>	
<b>Steak Frites</b> .....	<b>195</b>
<i>“Hide” Marinated Oyster Blade, Skin on Fries, Béarnaise Sauce</i>	

## 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>Grilled Seafood Platter</b> .....	<b>495</b>
<i>Octopus, Salmon, Prawns</i>	
<b>Grilled Meat Platter</b> .....	<b>515</b>
<i>Tenderloin, Oyster Blade, Ribeye</i>	
<b>Chateaubriand</b> 400gr.....	<b>545</b>

*Comes With Confit Garlic, Cajun Curly Home-made Potato Chips, One Side & One Sauce Of Your Choice. 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.*

## 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>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

<b>Skin on Fries</b> <b>35</b>   <b>Grilled Vegetables</b> <b>35</b>
<b>Sweet Potato Fries</b> <b>35</b>   <b>Steamed Broccolini</b> <b>35</b>
<b>Sautéed Mushrooms</b> <b>35</b>   <b>House Green Salad</b> <b>35</b>
<b>Mashed Potato</b> <b>35</b>   <b>Onion Rings</b> <b>35</b>
<b>Truffle Mac &amp; Cheese</b> <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)

  @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.