HILLHOUSE

BRASSERIE

HILLHOUSE BRASSERIE

CHAMPAGNE & SPARKLING

Sparkling, Atto Primo Brut, Italy	50	270
Prosecco, Villa Sandi Brut, Italy	55	285
Veuve Cliquot, Yellow Label		725
Veuve Cliquot, Rosé		870

WHITE WINE

Ugni Blanc, Jean Des Vignes, France	40	185
Pinot Grigio, Sentito Venzie, Italy	50	230
Chardonnay, Domaine de la Baume, France	60	285
Sauvignon Blanc, Two Tracks, New Zealand	65	310

RED WINE

Tannat / Merlot, Jean Des Vignes, France	40	185
Merlot, D'Alamel by Lapostelle, Chile	50	225
Bordeaux, Château Janoy Bellevue, France	60	285
Pinot Noir, Le Fou, France	70	330

ROSÉ WINE

Pinot Grigio Rosé, Ardesia, Italy	55	260
Sauvion, Rosé D'Anjou, France	65	300
Château Minuty Côtes de Provence, France		400

COCKTAILS

The Angel's Kiss 45
Gordon's pink gin, atto primo sparkling wine, lemon juice, pink elderflower, cotton candy

It Takes 2 to Mango 50
Jose cuervo tequila, agave syrup, lemon juice, mango-thyme lemongrass

Green With Envy 45
Russian standard vodka, green apple juice, cucumber, basil, pineapple, matcha tea

Royale Family 50
Tanqueray royale, strawberry syrup, lemon juice, Crème de cassis, soda water

Beam Me Up 55
Jim beam bourbon, orange juice, lemon juice, orgeat syrup

Nut'thing To Worry About 40
Bacardi superior rum, malibu, triple sec, pineapple juice, lemon juice, coco cream, angostura bitters

Jumeirah RESTAURANTS

@hillhousebrasserie

BREAKFAST	LADIES NIGHT	ROAST	HAPPY HOUR
Daily | 7am - 11:30am	Every Wednesday | 6pm - 10:30pm	Every Saturday& Sunday | 12pm - 9:30pm	Daily | 6pm to 10:30pm

SMALL PLATES

COLD

Steak Tartare (F)(G)(D) 90
Grass fed tenderloin, egg yolk, wagyu snow, rice fritters, caper flower, beet-tom ketchup (G)(F)(E)(R)

Prawn Brioche Roll (SF)(G)(E)(D) 80
Lettuce, basil, sauce choron

Salmon Rillettes (F)(G)(D) 70
Avocado & cucumber salsa, dill, sun-dried tomato, toasted homemade sourdough

Tuna Tartare (F)(S)(E)(G) 90
Soy ginger dressing, crispy wonton

Marinated Baby Beets (D)(V)(N) 60
Grilled endive, whipped goat's curd, orange, coriander, hazelnuts

HOT

Fish Tacos (G)(E)(F) 75
Housemade corn tortilla, tempura battered cod, slaw, pica de gallo

Spanner Crab Croquettes (SF)(G)(E) 70
Spiced romesco, basil

Seared Japanese Scallops (SF)(D) 90
Barbecue corn salsa, spiced carrot purée

Tempura Soft Shell Crab Bao (G)(E)(SF) 75
Yuzu cream, pickled cucumber, chilli

Pan Roasted Baby Corn-Fed Chicken (L)(D) 90
Puy lentils, oyster mushrooms, spinach, morel mushroom jus

Marinated Wagyu Beef Skewers (D)(E) 95
Habanero butter, aioli

SALADS

Hillhouse Tuna Niçoise (F)(E)(M) 95
Baby gem, green beans, kalamata olives, cherry tomato, soft egg, white anchovies, marinated potato

Smoked Duck Salad (G)(A)(M) 90
Fig, balsamic, spinach, mushroom, crostini

Buddha Bowl (N)(SE) Vegan 75 Chicken 110 Prawn 120
Chickpeas, sweet potato, quinoa, beetroot, toasted hazelnuts, avocado hummus, coriander, tahini dressing

Buratina (D)(V) 80
Stone fruit, carpaccio of heirloom tomato, balsamic, basil oil

Hillhouse Caesar (G)(E)(D)(F) 85
Soft egg, garlic croutons, baby gem, white anchovy, wagyu bresaola, shaved parmesan

PASTA & RICE

Roast Pumpkin And Taleggio Risotto (D)(N)(V) 110
Brown butter, almonds, sage

Slow-Braised Beef Rigatoni (G)(D)(E)(A) 120
Wagyu beef cheek ragout, stracciatella, basil, sun-dried tomato

Wild Mushroom Tagliatelle (G)(D)(E) 110
Creamy wild mushroom sauce, truffle, aged parmesan

Add Chicken 30

Prawn & Lobster Spaghettini (G)(SF) 130
Garlic, olive oil, chilli, parsley

Tarragon Gnocchi (G)(D)(E)(V)(N) 110
Braised onion, carrot, peas, chestnut, shaved parmesan

LARGE PLATES

Whole Grilled Dover Sole "On The Bone" (F)(D) 250
Brown butter, capers, lemon, parsley

Seabass "En Papillotte" (F)(D) 185
Fennel, tomato, basil, veloute

Curry Roasted Monk Fish (F)(D)(N) 175
Cauliflower, apple, raisins, almonds, parsley

Citrus Marinated Salmon (F)(D) 175
Asparagus essence, blood orange, beetroot

Roasted Corn-Fed Chicken Breast (D) 135
Jerusalem artichoke, potato pave, shiitake, romesco, jus gras

Braised Wagyu Beef Cheek (G)(D)(A) 170
Root vegetables, tempura bone marrow, bresaola, truffle jus

Herb Crusted Australian Lamb Rack (G)(D)(M) 170
Mousseline potatoes, shallot & herb salad, grain mustard sauce

STEAK All steaks served with choice of side dish and a sauce

250 Day Grain Fed Wagyu Hanger Steak 225

300g 250 Day Grain Fed Ribeye 230

150 Day Grain Fed Black Angus Tenderloin 235

600g Dry Aged Black Angus T-Bone 450

Cauliflower Steak (N)(SE)(V) 120
Pickled mustard seeds, soubbise, raisin chimichurri, dukkah

Special Cut Market Price
Ask your waiter for today's premium steak special

Sauces Bearnaise (D)(E)(V) | Green Peppercorn (D) Bordelaise (D)(A) | Bone Marrow Butter (D)

SIDES

Triple Cooked Potatoes, Rosemary, Garlic, Sea Salt (G)(V)	30
French Fries, Herb Salt (G)(VG)	25
Sweet Potato Fries (G)(VG)	30
Honey-Roasted Root Veg (D)(V)	25
Potato Au Gratin (D)(V)	30
Sautéed Brocolini, Shallot, Garlic, Pine Nuts (N)(D)(V)	35
Raddichio Salad, Pear, Fennel (VG)	30
Butter Lettuce, Avocado, Egg, Mustard Aioli (E)(M)(D)(V)	30
House Mixed Salad, Oregano Dressing (VG)	25

DESSERTS

Mini Pavlova (D)(E) 55
Caramelised mango, whipped cream, mint

Caramel Choux Pastry (G)(D)(E) 55
Custard cream, crumble

Classic Chocolate Fondant (G)(D)(E) 55
Vanilla ice cream

Sony's Pina Colada (G)(A)(VG) 50
Malibu flambeed pineapple, shaved cocoanut, vegan crumble, mango & coconut ice cream

Lemon & Sesame Tart (G)(D)(E)(SE) 60
Meringue, lemon ice cream

Tiramisu (G)(D)(E)(A) 55
Mascarpone cream, tia maria, chocolate sponge, amaretti crumb, mocha ice cream

Cheese Plate 60 | 80 | 90

LIQUEURS

	30ml
Disaronno Amaretto	45
Grand Marnier	45
Drambuie	45
Baileys Cream	45
Kahlua	45
Sambuca	45
Cointreau	45
Creme De Cassis	45
Jagermeister	45
Malibu	45
Campari	45
Chambord	50
Limoncello	45

Liqueur Coffee 60
Choice of bailey's coffee, Irish coffee or calypso coffee

A Alcohol | **V** Vegetarian | **N** Nuts | **VG** Vegan | **E** Egg | **SF** Shellfish
SE Sesame Seeds | **S** Soy | **D** Dairy | **R** Raw Food | **LF** Lactose Free
G Gluten | **F** Fish | **M** Mustard

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.

As a Jumeirah Restaurants brand, we care as much for our environment as we do for our product, and as such we are committed to becoming 100% single use plastic free across our entire operation. We are also working hard with our suppliers to reduce our carbon footprint by sourcing locally.

At Hillhouse we serve house-filtered water in glass bottles.