

OPENING HOURS
6.30PM-11.30PM

THE GRILL

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INSTAGRAM
@MARRIOTTALFORSAN

SALADS OF SORTS

Lobster Caprese (D, N) 139

Poached lobster, DOP burrata, basil cream, heirloom tomatoes, kumquat, arugula

The Grill's Caesar (D, SF) 75

Lettuce bouquet, aged pecorino, preserved anchovies, croutons
Add Shrimps - 30 or Add Chicken - 25

Chef's Garden Salad (D, N) 89

Apple, avocado, assorted cauliflowers, tomatoes, mesclun leaves, caramelized pecan, artisan blue cheese

HOT APPETIZERS

Atlantic Scallop (D, SF) 125

Burnt celeriac cream, citrus foam, marinated fennel, lime oil

Charred Octopus (G, D, SF) 115

Warm potato salad, Spanish chorizo, pepper coulis, purple potato chip

Atlantic Crab Cake (G, D, SF) 120

Caviar, nori flakes, golden corn crust, apple & radish slaw, citrus mango aioli

The Marrow (D, G) 95

Roasted bone marrow, sourdough, peppery onion jam, chimichurri

PRIME TARTARE

Wagyu Beef (D) 140

Pickled shimeji, balsamic glaze, egg yolk, homemade crisps

Scottish Salmon (SF, D) 115

Passion fruit Verde, mustard seed caviar, avocado cream, yuzu pearl

HOT BROTH

Crustacean Bisque (G, D, SF) 75

King prawn ragu, seafood chip, slow-cooked bisque

Forest Mushroom (G, D) 65

Mushroom duxelles, parmesan foam, pickled mushroom

JEWEL OF THE OCEAN

Locally Farmed Oysters (SF)

Dibba Bay No. 2, mignonette, yuzu pearls, Tabasco
Single piece - 29 | Half dozen - 159 | Tower of 12 - 299

THE CARNIVORE FEAST



American Black Angus

American Black Angus beef comes from cattle known for their natural marbling ability and superior meat quality. Raised on high-protein grains like corn and barley, these cattle develop exceptional marbling that creates consistent flavor, juiciness, and tenderness, making Black Angus America's premium choice for exceptional steaks.



Australian Wagyu

Australian Wagyu combines Japanese Wagyu genetics with robust Australian breeds like Black Angus, creating beef with exceptional marbling and bold, muscular flavor. Through specialized grain-feeding, it delivers the buttery texture and rich umami of Wagyu while maintaining the substantial mouth feel of Australian beef. We source our all-natural Australian Wagyu from a single producer for consistent quality.



Australian Black Cattle

Australian Black Angus beef comes from premium cattle that graze exclusively on nutrient-rich grasses. This distinguished beef is renowned for its superior marbling, tenderness, and robust flavor profile. The grass-fed approach produces leaner, more flavorful beef with higher omega-3 levels and a distinctive rich taste that has made Australian Black Angus one of the world-class steaks.

THE BUTCHER CUTS

THE GRAND TOUR 799

Black Angus Tomahawk 1200 grams
with Chef's Signature Spice Rub
Includes 2 sides & 1 sauce of your choice



THE COASTAL (Surf & Turf) (D, SF) 999

Experience the Best of the Grill in an exquisite platter:
Black Angus Tomahawk 1200 grams
Arabian-sourced Lobster
Mediterranean-spiced King Prawns
Corn-fed Chicken Breast
Includes 2 sides & 1 sauce of your choice

THE SIZZLING AU POIVRE (D, G) 660

USDA Prime Tenderloin 660 grams
Served on a Hot Plate with our Signature Peppery Sauce
Includes 2 sides your choice



A CUT ABOVE THE REST SIGNATURE CUTS

Sanchoku Grain Fed Wagyu Rib Eye 325g 499

Sanchoku Grain Fed Wagyu Tenderloin 220g 449

PREMIUM CUTS

Black Angus Prime T-Bone 800g 529

Black Angus Prime Grain-Fed Rib Eye 350g 320

USDA Fox River Tenderloin 180/280g 219/269

Black Angus Prime Grain-Fed Sirloin 300g 245

SECONDARY CUTS

Black Angus Picanha 300g 229

Wagyu Grain Fed Flank Steak 300g 245

TOP IT OFF

Elevate your Steak Experience

Truffle Shavings 5g 35

Foie Gras (1 pc) 45

Tiger Prawns (2 pcs) (D, SF) 79

Halved Lobster (D, SF) 99

SIDES

Triple Cooked Chips 30

Truffle Mac & Cheese (D, G) 35

Charred Grilled Asparagus (D) 40

Spinach Rockefeller (D, G) 30

Corn on the Cob (D) 30

Cajun House Fries 30

Paris Mash (D) 30

Steamed Vegetables 30

Sweet Potato Fries 35

Mini Green Salad Bowl 30

SAUCES

Three Peppercorn Sauce (D, G) 25

Wild Mushroom Sauce (D, G) 25

Lemon Butter (D) 25

Bordeaux Jus (D, G, A) 35

Blue Cheese Sauce (D) 35

Béarnaise (A, D) 30

Onion & Pepper Jam (G, D) 25

House Smoked BBQ (G, D) 25

Stone Pounded Chimichurri 25

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes. If you have any concerns regarding food allergies, please alert your server prior to ordering. Menu Designation: (A) Alcohol (D) Dairy (G) Gluten (N) Nuts (V) Vegetarian (VG) Vegan (SF) Shellfish

THE FISHERMAN’S CATCH

Newfoundland’s Miso Black Cod (G, SF) 155
Dashi, pickled ginger, bonito flake, enoki tempura, seaweed dust

Norwegian Salmon (D, SF, G, N) 175
Pistachio crust, herb beurre blanc, horseradish mash, salmon roe, brined onion

Mediterranean Charred King Prawn (D, SF) 199
Tiger prawn, harissa rub, tomato-fennel salad, lemon and herb emulsion



ARABIAN LOBSTERS

Heritage Thermidor (D, SF, G) 299
Classic gratin lobster, accompanied with homemade fries and grilled asparagus

Lobster On The Amber (D, SF) 289
Charcoal grilled lobster, accompanied with homemade fries and grilled asparagus

CHEF’S SIGNATURE

Corn Fed Chicken Breast (D, G) 149
Stuffed morel, classic potato mash, asparagus, honey mustard cream

The Butcher’s Magnum (N, D, G) 199
Overnight braised short rib, buttery mash, charred broccolini, hazelnut crumb, gremolata

Flame-Grilled Lamb Chops (N, D, G) 189
Smoked eggplant, garden veg, spice rub, mint jus

PLANT BASED

Forest Mushroom Risotto (D) 90
Add On–Shaved Truffle AED35

Farmer’s Steak (VG, D, G, N) 95
Harissa rubbed cauliflower, gremolata, hazelnut crumbs, pomegranate, pea hummus



DESSERTS

Sticky Date Pudding(D,G, N) 55
A rich moist date cake topped with baklava gelato and toffee sauce

Classic Crème Brûlée (D, G) 55
Creamy vanilla custard topped with a crisp, caramelized sugar crust, served with berries and sable

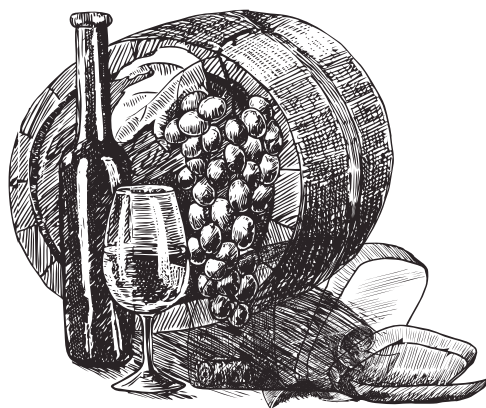
Creamy New York Cheesecake (D, G) 60
A creamy, crustless cheesecake served with mango passion veil, chantilly cream

72% Araguani Chocolate Lava Cake (D, G, N) 60
Valrhona Araguani Chocolate 72%, Madagascar vanilla ice cream and kumquat compote

Ice Cream & Sorbet (D, N) 40
Choose two scoops from our selection: Strawberry, chocolate, vanilla, mango, coffee, raspberry sorbet, lemon sorbet

TASTE OF THE WORLD

	Glass	Bottle		Glass	Bottle
Champagne			Red Wine		
Taittinger Brut Réserve NV		1250	Le Fou, Pinot Noir, France	65	300
Moët & Chandon "Imperial Brut" NV		1100	Finca La Linda, Malbec, Mendoza, Argentina	65	320
Veuve Clicquot Yellow Label NV Laurent-		1230	Navajas, Rioja Spain	75	365
Perrier Brut Rosé NV		2390	Pimpala Road, Shiraz, Australia	70	345
Taittinger Comtes de Champagne Blanc de Blanc 2006		4400	Woodbridge by Robert Mondavi, Cabernet Sauvignon, USA	78	365
Louis Roederer Cristal 2009		6900	Kadette Kanonkop, Pinotage, Merlot, South Africa		370
Sparkling Wine			Baron Philippe de Rothschild, Bordeaux		339
Da Luca Prosecco DOC, Glera, Italy	63	290	Merlot ZERO%		199
Prosecco ZERO%	49		Rose Wine		
Valdo Rosé Brut, Conegliano, Italy		340	Italia, Pinot Grigio, Rosé, Pavia, Italy	63	290
Simonsig, Pinot Noir, Pinot Meunier, Chardonnay, South Africa		496	Sherry Wine		
Anna de Cordoniu, Blanc de Noirs, Catalonia, Spain		602	Deluxe Cream, Capataz Andres, Lastau Solera Familiar, Spain	50	
Prosecco Rustico Nino Franco, Glera, Italy		766	Manzanilla Papirusa, Lastau Solera Familiar, Spain	50	
White Wine			Port Wine		
Laroche, Sauvignon Blanc, Pays d'Oc, France	64	307	Taylor's 10 Year Old Tawny	70	
Danzante delle Venezie IGT, Pinot Grigio, Italy	65	310			
Dr. Loosen, Riesling, Mosel, Germany	69	329			
Woodbridge, Robert Mondavi, Chardonnay, USA	75	364			
Warwick, The First Lady, Chardonnay, South Africa		455			
Yalumba "Y Series", Viognier, South Australia		458			
Chardonnay ZERO%		199			



OLD WORLD WHITE WINES

France

Touraine 'Les Eglantines', Sauvignon Blanc	385
Hugel et Fils, Riesling, Alsace	640
Domaine Laroche, 1er Cru 'Les Vaudevey', Chardonnay, Chablis	1142
Henri Bourgeois, La Bourgeoise, Sauvignon Blanc, Sancerre	1381

Italy

Contini, Tyrros, Vermentino di Sardegna	377
Principessa Gavia Banfi, Cortese, Gavi	533
Beni di Batasiolo, Roero Arneis, Piedmont	464
S. Cristina, Chardonnay, Garda Zenato	452
Mongris Marco Felluga, Pinot Grigio, Collio	602

Spain

Paco & Lola, Albariño, Rías Baixas	653
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Germany

Villa Wolf, Pinot Blanc, Pfalz	364
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NEW WORLD WHITE WINES

De Bortoli "DB Family Selection", Semillon, Riverina Australia	276
Bodega Norton, Torrontes, Lujan de Cuyo, Argentina	264
Big Easy White, Chenin Blanc, Western Cape, South Africa	351
Château Kefraya, Chardonnay, Muscat, Bekaa Valley, Lebanon	489

OLD WORLD RED WINES

France

Delas, Syrah, Grenache, Côtes-du-Rhône	410
Jean-Pierre Moueix, Cabernet Franc, Merlot, Saint-Emilion	515
Domaine de Cigalus, Syrah, Merlot, Pays d'Oc	1054

Italy

Vinuva, Primitivo, Organic	340
Sallier de Latour, Nero d'Avola	385
Rocca delle Macie, Sangiovese, Chianti	439
Ruffino "Aziano" DOCG, Sangiovese, Chianti Classico	439
Gaja, Cabernet Sauvignon, Merlot, Nebbiolo, Langhe	1318

Spain

Palacios Remondos, La Vendimia, Tempranillo, Rioja	439
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NEW WORLD RED WINES

Kaiken Estate, Cabernet Sauvignon, Argentina	385
Alamos Selección, Pinot Noir, Argentina	485
Catena, Malbec, Mendoza, Argentina	489
Tyrrell's Old Winery, Pinot Noir, Australia	490
Y Series, Yalumba, Merlot, Australia	530
Robert Mondavi Private Selection, Merlot, USA	575
Château Ksara, Rouge, Cabernet Sauvignon, Merlot, Lebanon	602
Bodega Norton, Reserva, Syrah, Argentina	630

BEVERAGE LIST

Water & Soft Drinks

	Small	Large
San Benedetto Still / Sparkling	22	30
Local Water	12	20
Soft Drinks		24
Non-Alcoholic Beer		30
Red Bull		37
Fresh Juice		30

Hot Beverages

Tea Selection		27
Americano / Espresso		22
Double Espresso / Cappuccino / Latte		26
Turkish Coffee		28

NON-ALCOHOLIC COCKTAILS

Heart Tonic

Pomegranate and lemon juice, sprite

Sweet Delight

Orange juice, lemon juice, vanilla syrup, ginger ale

Wild Berry

Fresh berries, cranberry, apple and lemon juice
raspberry syrup

Berry Passion Iced Tea

Herbal infusion with fresh passion fruit and berries

Peach Iced Tea

Green tea with touch of peach

Ginger Lemon Twist Iced Tea

Green tea with infused ginger and honey

THE GRILL “COCKTAILS”

Americano

Bitter orange liqueur, red vermouth, soda water

Blueberry Dream

Gin, lemon juice, blue berries, fresh basil

Drink No. 9

Dark rum, Grand Marnier, passion fruit,
cranberry and lemon juice

French Martini

Vodka, raspberry liqueur, pineapple juice

Jack Straw

Honey whisky, raspberry liqueur, strawberry

Manhattan

Scotch whisky, red vermouth

NY Sour

Bourbon, red wine, sweet-sour mix

Spritzer

Choice of Classic, Aperol, Chambord



BEER BOTTLE

Stella Artois/Heineken

Peroni / Corona

Biere des Amis ZERO%

WHISKEY

Glenfiddich 12 / 15 / 18 / 21yo 54 / 63 / 87 / 152

Glenmorangie Original / 18yo 60 / 184

Singleton 12 / 15yo 73 / 89

The Macallan 12 / 15 / 18yo 84 / 105 / 226

Chivas 12 / 18yo / Ultis 52 / 93 / 294

Monkey Shoulder

Jim Beam

Jack Daniel's

Royal Salute

VODKA

Stolichnaya

Belvedere

Grey Goose

RUM

Captain Morgan White 44

Ron Zacapa 23 / 25yo 89 / 121

GIN

Gordon's 44

Bombay Sapphire 47

Hendrick's 52

Tanqueray 10 52

TEQUILA

43 Jose Cuervo Silver / Gold 44

45 JC 1800 Silver / Reposado 47 / 50

49 Don Julio Reposado 73

COGNAC, ARMAGNAC, BRANDY

Armagnac Napoleon Roi De Gascogne 52

Camus VSOP 58

Courvoisier VS / VSOP / XO 58 / 89 / 236

Hennessy VS / VSOP / XO 52 / 73 / 200

55 Remi Martin VSOP / XO 73 / 210

LIQUEUR

210 Amaretto / Amarula / Bailey's / Kahlua / Midori 44

Campari / Cointreau / Drambuie / Grand Marnier 44

44 Jägermeister 44

64 Limoncello 50

GRAPPA

Grappa Prosecco, Alexander Aqva Di Vita, Italy 60

