RAY'S GRILL

CONRAD ABU DHABI ETIHAD TOWERS

MENU

APPETIZERS

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Tableside Tartare
Traditional Condiments of Shallots, Parsley, Olive Oil, Lemon Juice, Lea Perrins, Tabasco Sauce, Dijon Mustard and Egg Yolk Emulsion, Sour Dough Chips

Angus Beef
Hand Chopped Prime Tenderloin

Tuna
Yellowfin

Mushrooms
Portobello, Chestnut, Oyster & Shimeji

Grilled Jumbo Shrimp Cocktail
Charred Baby Gem Lettuce, Crisp Iceberg, Orange Segments, Pickled Cucumber, Avocado Puree, Hazelnut Dressing, Soft Boiled Quails, Egg, Sauce Choron

Slow Cooked Brown Onion Soup
Spanish Onions simmered for many hours with Garlic & Herbs topped with melted Gruyere Cheese

Crab Cakes
Mango Salsa, Fennel & Dill Slaw, Black Pepper Marmalade

FROM THE GARDEN

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Casar Salad
Crisp Gem Lettuce, Crunchy Croutons, Parmesan Cheese, White Anchovies, Caesar Dressing

Ray's House Salad
Tomato, Avocado, Asparagus, Gem Lettuce Radish, Young Spinach, Mâche, Black Olives, Sauce Gribiche

Pickled Beets & Smoked Goats Cheese Curd
Red & White Endive, Candied Walnuts, Compressed Apple, Mustard & Raisin Vinaigrette

SEAFOOD AND CHICKEN

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Whole Grilled Atlantic Lobster

Whole Sea Bass

Yellowfin Tuna Steak

Corn Fed Chicken Breast

Cauliflower ‘Steak’
Braised Endive, Charred Onions, Sweet Potato & Spinach Puree, Beets & Pistachio

BEEF

PRIME CUTS

Considered to be the best cut on the animal

Tenderloin
The most tender cut of all, succulent with a melt in your mouth texture Grain Fed

Chateaubriand
A classic steak for two made from a center cut filet that requires little dressing up. Like most high-quality cuts, it's best cooked rare to medium Grain Fed

Ribeye
Rich, tender, juicy and full flavored, with even marbling throughout Grain Fed

Striploin
Well flavored, moderately tender with very little fat Grain Fed

SECONDARY CUTS

best kept secret cooking as they are not over cooked I Recommend a Cooking Temperature of Medium Rare

Flat Iron
The second most tender cut of Beef. It comes from the chuck and is also known as Butler's Steak

Thin Skirt
Very thin pieces of Meat cooked quickly for an intense flavor

Braised Short Ribs
Slowly Braised for many hours Accompanied with Buttered Mashed Potato & Green Onions

AUSTRALIAN WAGYU

arbling and the robust beef flavour that Australian Wagyu Beef is known for. It's the best of both worlds.

Tenderloin
MBS 7 - 8 Wagyu Tenderloin can you cut with a butter knife

Rump
Exceptional marbling and tenderness within our Wagyu rump Beef is the result of careful rearing in a pristine environment

Chateaubriand
'Great for two and includes two sides of your choice'

BEEF

SMASH BURGERS

Mushroom & Monterey Jack Cheese

Guacamole & Fried Jalapeno

Fried Hens Egg & Maple Glazed Beef Bacon

Portobello & Marinara Sauce, Manchego Cheese

SIDES

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Steak Fries
Finished with Rosemary Sea Salt

Mashed Potato
Truffle & Brie Cheese

Lobster Mac & Cheese
Creamy Macaroni Cheese Sauce cooked with Lobster Claws, Finished with Lobster Oil

Garlic Mushrooms
Portobello, Chestnut, Oyster & Shimeji's Cooked in Garlic Butter

Creamed Spinach
Grated Nutmeg

Mix Grilled Vegetables

Grilled Asparagus

EXTRAS

Half Grilled Atlantic Lobster
Topped with a Butter of your choice

Charred Jumbo Shrimp

SAUCES & BUTTERS

Sauces

Ray's Steak Sauce

Béarnaise

Green Peppercorn

Wild Mushroom

SIDES

SAUCES & BUTTERS · CONTINUED

Salsa Macha

Chimichurri

Butter

Red Chili & Lime
ery good with Fish or chicken

Truffle
Very good with Beef or Chicken

Garlic & Parsley
Very good with Beef, Chicken or Fish

Sundried Tomato & Horseradish
Very good with Beef, Chicken or Fish

Porcini Mushroom & Truffle
Very good with Beef or Chicken

DESSERT

DESSERT

Vanilla Cheesecake
Minted Macerated Strawberries

Pecan Tart
Burnt Orange Ice Cream

Ray's Apple Pie
Sauce Anglaise

Chocolate Lava Cake
Hot Cherry Centre, Clotted Cream

Cheese of the Month
Crackers, Red Onion Chutney, Dried Fruits