

STARTERS

SIGNATURE

CHILLI CHICKEN LETTUCE WRAPS

Iceberg lettuce, sweet & spicy soya glaze, toasted peanuts, fried glass noodles, fresh cilantro 65

Stills Flatbread

Caramelized red onions, cherry tomatoes, feta, goat cheese, pesto, roquette, balsamic glaze 55

U.S. Prime Beef Carpaccio

Fresh Roquette, Dijon mustard & balsamic dressing, Parmesan flakes, croutons, roasted pine nuts 85

Pepper Crusted Seared Tuna

Tahini sauce, avocado, iceberg lettuce, heirloom tomatoes, fresh cilantro 75

Caesar Salad

Iceberg lettuce, Caesar dressing, croutons, boiled egg, Parmesan cheese 55

Add grilled chicken fillet 65

Add grilled shrimp skewers  75

Baby Spinach Salad

Seared halloumi, cherry tomatoes, candied walnuts, cucumber, red radish, fresh strawberries, raspberry vinaigrette
Can be served Vegan 65

GRILLS

All of our succulent grills are served with roquette, roasted vine tomatoes, a grilled portobello mushroom, choice of one sauce and a side

Prime U.S. Tenderloin 220g
185-day grain fed — U.S.A. 195

Prime New York Striploin 300g
185-day grain fed — U.S.A. 195

Prime U.S. Rib-eye 300g
125-day grain fed — U.S.A. 195

ABOUT THE MEAT WE SERVE

Wagyu (和牛 Wagyu, “Japanese cow”) is any of four Japanese breeds of beef cattle genetically predisposed to intense marbling and a high percentage of rich unsaturated fat. The meat is renowned for its quality.

Certified Angus Beef (CAB) is superior to beef from other breeds of cattle. The brand is incredibly flavorful, tender, and juicy due to generous marbling throughout every cut.

Mozzarella Burrata

Heirloom tomatoes, roquette, basil pesto, avocado, lemon vinaigrette 65

BURGERS

Our burgers are served with coleslaw & fries

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THE STILLS BURGER

Certified Wagyu beef, soft sesame bun, iceberg lettuce, grilled onions, tomatoes, mayo, ketchup, mushrooms, pickles, country-aged cheddar cheese 135

Cheddar Angus Burger

Hand pressed beef, soft sesame bun, iceberg lettuce, grilled onions, tomatoes, mayo, ketchup, mushrooms, pickles, country-aged cheddar cheese 115

Cajun Crispy Chicken Burger

Tender chicken breast, soft sesame bun, Sriracha mayo, jalapeño, iceberg lettuce, tomatoes, grilled onions, pickles, country-aged cheddar cheese 95

Quinoa Sliders

Sundried tomato pesto, mini soft bun, mayo, pickled cabbage, sautéed mushrooms, country-aged cheddar cheese 75

MAINS

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WAGYU PIE WITH PUFF CRUST

12-hour slow braised Wagyu brisket, rich Guinness gravy, onions, mushrooms, green onion mash, veal bacon, savoy cabbage, Guinness taster 145

Stills flatbread

Caramelized red onions, cherry tomatoes, feta, goats cheese, pesto, roquette, balsamic glaze

Add rosemary & mint pulled lamb 75

Add pan seared prawns  85

Juicy Marinated Oven-Roasted Lamb Chops

Apricot couscous, green beans, cherry tomatoes, rosemary jus 125

Pan-Seared Crispy-Skin

Mediterranean Sea Bass

Sautéed garlic spinach, cherry tomatoes, truffle buttered potato, shallots, white wine cream foam 145

Garlic Prawns Tacos

Handcrafted with shredded iceberg lettuce, diced avocado, tomato, garlic cream, guacamole, pico de gallo 85

Fish & Chips

Beer-battered cod, homemade tartar sauce, mushy peas, thick chips, half lemon 105

Blackened Norwegian Salmon

Carefully sourced salmon with cherry tomatoes, leeks, green beans, buttered potatoes, shallots beurre blanc 125

Slow Braised Free-Range Chicken Leg

Mushroom stuffing, leeks, new potatoes, cherry tomatoes, wild mushroom sauce 95

Broccoli & Goat Cheese Ravioli

Wild mushroom truffle cream, roasted pine nuts, aged Parmesan 95

HLT

Grilled halloumi, roquette, tomato, roasted peppers, sweet pickle onion, pesto mayo, multi-grain country loaf 65

DESSERTS

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RHUBARB & STRAWBERRY CRUMBLE

Fresh fruit, white chocolate, chantilly cream 55

Hot Chocolate Cake

Fresh berries, Valrhona chocolate sauce, caramel sauce, vanilla ice cream, cocoa tuile 55

Pina Colada Pannacotta

Pineapple compote, Madagascar vanilla cream, fresh raspberry 45

Lemon Citrus Bar

Lemon meringue, strawberry sorbet, raspberry coulis 45

Sticky Toffee Pudding

Served warm, butterscotch sauce, caramelized walnuts, vanilla ice cream 45

We source the freshest, most flavorful local and international ingredients available, including certified meats, fish, corn-fed poultry and vegetables.

-  Vegetarian
-  Gluten Free
-  Contains Nuts
-  Contains Seafood
-  Contains Alcohol

All prices are in UAE dirhams, inclusive of 10% service charge, 6% tourism fees, 4% municipality fees and 5% VAT.

Advising us of additional dietary requirements or allergies will help us serve you better.

stills



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