

## COLD APPETISERS

### Caprese salad (V-D-GF)

Fresh mozzarella, sliced Camone tomato, basil, extra virgin olive oil, balsamic glaze

### Grilled tofu salad (VG-GF-T)

Tofu, Kenyan beans, cucumber, bean sprouts, pineapple, cherry tomatoes, lemon vinaigrette

### Classic Caesar salad (D-E-G-F)

Baby gem, Caesar dressing, croutons, anchovies, shaved Parmesan

### Steak tartare (B-E-GF)

Finely chopped beef, capers, parsley, mustard, egg yolk

### Salmon ceviche (F-D-N-E-GF)

Salmon, lime juice, avocado

## SOUPS

### Lobster bisque (S-D-G)

Lobster broth, served with garlic bruschetta

### Mushroom soup (V-D-G)

Wild mushrooms, garlic bread

## HOT STARTERS

74	<b>Seared scallops</b> (S-D-F-GF)	115
	Green peas purée, celeriac	
64	<b>Parmigiana</b> (V-D-G)	69
	Layers of eggplant, mozzarella, Parmesan, tomato sauce, basil leaves	
69	<b>Mushroom duplex</b> (V-D-N-E-G-SP)	64
	Wild mushrooms stuffed with spinach, cheese, walnuts, trio chili mayo	
89	<b>Tempura cajun prawns</b> (S-E-G-SP)	72
	King prawns, Cajun spices, soy sauce, curry mayo	
89	<b>Smoked chicken wings</b> (C-D-SP-GF)	68
	BBQ sauce	
	<b>Grilled calamari</b> (F-D-GF)	59
	Calamari, lemon butter aioli	

54

49



## SIGNATURE STEAK

In the mid-15th century, when steak as a concept was born (from the Scandinavian steik or Middle English stickna), Chef Kattan in 2025 undertook an extensive global study across butchery tables, to select the finest cuts for The Foundry. The result is a curated menu of bold meats, complemented by artisanal butter selections and fresh-baked French and Italian breads, setting the tone for an elegant meat-forward dining experience.

We are prepared for your memorable dining experience at The Foundry Abu Dhabi.

- Belal M. Kattan, Director of Culinary & Beverage, Southern Sun Abu Dhabi



## SHORT LOIN

**Porterhouse** (B - GF) **245**  
USDA Premium 450 gms

**T-bone** (B - GF) **225**  
USDA Premium 450 gms

## TENDERLOIN

**South African** (B - GF) **173**  
250 gms

**USDA Premium** (B - GF) **199**  
250 gms

**Australian (MB 8-9)** (B - GF) **319**  
250 gms

## SIRLOIN

**South African** (B - GF) **155**  
230 gms

**USDA Premium** (B - GF) **172**  
230 gms

**Australian (MB 8-9)** (B - GF) **299**  
230 gms

## RIBEYE

**South African** (B - GF) **173**  
230 gms

**USDA Premium** (B - GF) **199**  
230 gms

**Australian (MB 9+)** (B - GF) **325**  
230 gms

## TOMAHAWK

**Tomahawk** *\*good for two* (B - GF) **599**  
Australian 1 kg

**All steaks are served with your choice of one side and one sauce.**

## SIDES

Grilled White Asparagus (VG - GF) **20**  
Sautéed Mushrooms (D - GF) **20**  
Pomme Purée (D - G) **20**  
Steak Fries (G) **20**  
Mixed Green Salad (D - E - G) **20**

## SAUCES

Chimichurri (V - GF)  
Pink Pepper (V - D - GF)  
Wild Mushroom (V - D - GF)  
Shallot Wine (A - V - GF)  
Béarnaise (VG - GF)

V – Vegetarian, VG – Vegan, C – Contains Chicken, B – Contains Beef, L – Contains Lamb, F – Contains Fish, SF – Contains Shellfish, CR – Contains Crustaceans (Crab, Lobster, Shrimp), D – Contains Dairy, G – Contains Gluten, GF – Gluten-Free, SP – Spicy, N – Contains Nuts, T – Contains Tahini (Sesame), M – Contains Mushrooms, E – Contains Egg, CF – Contains Caffeine, A – Contains Alcohol

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.

Updated 15 August 2025



## CLASSIC MAINS

### **Pan-fried salmon fillet** (F – D – GF)

Asparagus, baby potatoes, lemon, lemon sauce

### **Grilled prawns** (S – D – GF)

Cajun spice mayo, lemon

### **Oven-baked corn-fed chicken breast** (C – D – GF)

Asparagus, pink pepper sauce, baby potatoes

### **Mushroom & truffle risotto** (V – D – GF)

Risotto, Parmesan, herbs, mushrooms

### **Grilled lamb chops** (L – GF)

Lamb chops, asparagus, chimichurri sauce

## BURGERS

### **The Foundry Wagyu burger** (B – D – G – E – F)

180 gms Wagyu beef, rustic bun, caramelised onion, mushrooms, lettuce, Swiss gruyère, mustard, mayonnaise, gherkins, steak fries

### **The Foundry chicken burger** (C – D – G – SP)

180g chicken, Cheddar, jalapeños, lettuce, steak fries

## VEGAN & GLUTEN-FREE

159

### **Vegan Pie**

Ground vegan mince, mashed new potatoes, tomato pomodoro, green salad

70

165

### **Penne Arrabiata**

Gluten-free penne, tomato sauce, onion, garlic, olive oil

70

82

### **Gluten-free lasagne alfonso**

Pasta sheet, tomato sauce, vegan Bolognese

85

84

159

## KIDS' MENU

### **Golden chicken nuggets & french fries** (C – G – E)

Served with honey mustard and ketchup

59

105

### **Our version of the mac** (V – D – G)

Macaroni, cheese sauce

51

### **Spaghetti** (V – G)

Tomato sauce

51

90

### **Crispy fish fingers & french fries** (F – D – E)

Served with tartar sauce

55

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## DESSERTS

### **The Foundry apple crumble** (V-D-G-E-N)

Apple pie, caramel sauce, vanilla ice cream

45

### **Mango cheesecake** (V-D-G-E)

Mango coulis, fresh mango, white chocolate mousse

45

### **Sizzling brownies** (V-D-G-E-N)

Chocolate brownies, vanilla sauce, chocolate sauce, salted caramel, raspberry, vanilla ice cream

51

### **Crème brûlée** (V-D-E-GF)

Cream, sugar

51

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## SOFT BEVERAGES

### Soft drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic water, Soda water

### Energy drink

Red Bull

### Chilled juices

Orange, pineapple, mango, tomato, cranberry

## WATER

### STILL

Harrogate

Airo

Small

22

14

Large

35

22

### SPARKLING

Harrogate

22

35

## HOT BEVERAGES

### Tea

Earl Grey, Chamomile

30

### Coffee

Americano, Espresso, Double Espresso,  
Cappuccino, Café Latte

30

## MOCKTAILS AND SHAKES

22

### Tropical sunset cooler

Pineapple juice, orange juice, soda

35

44

### Coconut lime fizz

Coconut cream, lime juice, soda

35

27

### Lavender blueberry lemonade

Blueberries, lemon juice, soda

35

### Fruity freeze *(fruity flavored slushy)*

Passion, strawberry, watermelon, peach, lime,  
pomegranate, banana colada

35

### Shakes

Chocolate, vanilla, strawberry, or banana

35



## BOTTLED BEERS / CIDER

Heineken  
San Miguel  
Sol  
Corona Extra  
Savannah Dry

36  
36  
36  
36  
42

**ROSÉ**  
**Domaine Tropez Sand Tropez IGP Rosé**  
France, Côtes de Provence

**150ml**  
**32**      **Btl**  
**115**

**RED**  
**Chateau Rousseau Bordeaux Rough**  
Chile, Central Valley

**32**      **115**

**Casa Solis Merlot**  
Chile, Central Valley

**32**      **115**

## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING

**Lanson Le Black Label Brut**  
France, Champagne

**150ml**  
**80**      **Btl**  
**275**

**Rocca dei Forti, Prosecco DOC Spumante**  
Italy, Cantine Tongi

**35**      **120**

**Rocca dei Forti, Prosecco DOC Rosé**  
Italy, Cantine Tongi

**36**      **125**

### WHITE

**Chateau Rousseau Bordeaux Blanc**  
France, Bordeaux

**32**      **115**

**Casa Solis Chardonnay**  
Chile, Central Valley

**32**      **115**

**SWEET & FORTIFIED**  
**Ricossa Moscato d' Asti**  
Chile, Central Valley

**6cl**  
**40**      **Btl**  
**145**

**Bestue Otto El Mielero**  
Chile, Central Valley

**45**      **180**

**Taylors SP Ruby**

**45**      **195**

**Taylors SP Tawny**

**45**      **195**

**Sandeman Fino Sherry**

**30**      **115**

**Sandeman Don Fino Sherry**

**35**      **160**



## SIGNATURE COCKTAILS

### Aperol Spritz

Aperol, Prosecco, soda water

### Bellini

Prosecco, peach puree

### Gimlet

Gin, Lime juice, sugar syrup

### Bloody Mary

Vodka, tomato juice, Worcestershire sauce, tabasco

### Long Island Iced Tea

Rum, vodka, gin, tequila, blue curacao, lemon juice, Red Bull

## SHOOTERS

### Jager bomb

Jägermeister, Red Bull

### Spring bokies

Peppermint liqueur, Amarula

### Baby guinness

Kahlúa, Baileys

### Blue Kamikaze

Vodka, blue curacao, lemon

### B52

Kahlúa, Baileys, Cointreau

## CLASSIC COCKTAILS

### Margarita (Classic or Frozen)

Tequila, triple sec, lime juice

### Mojito (Classic)

White rum, lime, soda

### Old Fashioned

Bourbon whisky, brown sugar, angostura bitters

### Tom Collins

Gin, lemon juice, soda

### Cosmopolitan

Vodka, triple sec, cranberry juice, lime

### Martini

Gin or vodka, dry vermouth





## SPIRITS

	30ml
Glenmorangie Original	52
Macallan 12 Y.O	55
Glenfiddich 12 Y.O	45
Glenfiddich 15 Y.O	52

### Blended Whiskey

Highland Queen	35
Chivas 12 Y.O	45
Chivas 18 Y.O	80
Johnny Walker Black	45
Jameson	45

### Bourbon / American Whiskey

Jack Daniels	39
Canadian Club	45

### Brandy

Klipdrift	30
Three Barrels	30

### Cognac

Hennessy VS	60
Hennessy VSOP	60

### Gin

	30ml
Stretton's	35
Bombay Sapphire	38
Hendricks	55
Gordons	38
Gordons Pink	35

### Vodka

Russian Bear	35
Russian Standard	35
Tito's Handmade	40
Absolue	35

### Rum

Hawaiian White	30
Bacardi White	30
Bacardi Oak Heart	40

### Tequilla

El Charro	35
Patrón Silver	60
Patrón Reposado	70
Patrón Añejo	70

### Aperitifs

	30ml
Jagermeister	45
Amarula	40
Aperol	40
Campari	40
Chambord	45
Cointreau	50
Amaretto Disaronno	40
Frangelico	40
Grand Marnier	50
Kahlua	40
Limoncello	40
Martini Bianco	40
Martini Rosso	40
Martini Extra Dry	40
Midori	40
Pimms	40
Pernod	40
Ricard	40
Southern Comfort	40
Vaccari Sambuca	50