

Welcome to The Foundry, where the art of steak reaches new heights!

In the mid-15th century, the word "steak" started to make its appearance in Scandinavia as "steik.". It was later in the city of Florence, Italy, that the steak or roast meat became a fashionable dish.

We've embarked on a journey to bring you different cuts from various parts of the world, which we hope you will enjoy.

In 2023, Chef Belal delved deep into comprehensive research, leaving no stone unturned in his quest for perfection. Only the choicest cuts make it to our guests' plates, ensuring an unforgettable dining experience that will leave you craving for more.

At The Foundry, we understand that dining is about savouring every moment and relishing in the meticulous preparation of each dish. With every plate served, we strive to exceed your expectations and ignite a passion for exceptional dining.

Let us take you on a gastronomic adventure full of flavours, that will leave you mesmerised and yearning for more.

STARTERS

COLD

House smoked salmon (D) (F)	85
Hickory smoked caperberries, white onion, radish, sour cream, horseradish	
Mediterranean red tuna tartare (F)	75
Tuna loin, citrus, chicory, cress	
Quinoa, berries & walnuts salad (N)	63
Quinoa, blueberry, strawberry, green apple, walnuts, mixed leaves, vinaigrette	
Burrata pomodoro (D)	70
Apulian burrata, sliced camone tomato, basil, sweet cherry tomato fondue, extra virgin olive oil	
Caesar salad (D) (F)	60
Romaine lettuce, croutons, anchovies, shaved parmesan, caesar dressing	
with chicken	67
with prawns	92
Chicken & apple salad (N) (MS)	63
Mayonnaise, mustard, dehydrated apple, caramelised walnut, truffle oil	

HOT

Seared scallops (D) (SH)	110
Guacamole, Mexican tomato salsa, crispy parmesan roll	
Parmigiana (D)	60
Layers of eggplant, mozzarella, parmesan, tomato sauce, basil leaves	
Vol-au-vent chicken supreme (A) (G) (M)	55
Puff pastry, wild mushrooms, peas, carrot, cream sauce	
Cajun prawns and butternut bites (CR)	130
Baked prawns, butternut squash, cajun spices, butter, honey, olive oil	

SOUPS

The Foundry seafood (CR) (SH)	58
Black mussels, lobster, clams, scampi, garlic bruschetta	
French onion soup (A) (D)	49
Onion, broth, cheese croutons, brandy	
Chunky farmer soup (G)	45
Zucchini, carrots, celery, potato, peas, leeks, basil, garlic baguette	

SIGNATURE STEAKS

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

SHORT LOIN

Porterhouse	190
USDA 550 gms	
T-bone	180
USDA 450 gms	
Striploin (D) (SY)	125
Japanese style miso marinated 220 gms, edamame, white rice, Japanese honey, garlic sauce	

TENDERLOIN

New Zealand	190
250 gms	
South Africa	170
250 gms	

FLANK

Bifteck de flank baguette de France	240
(D) (G) (MS)	
600 gms flank steak, onion baguette, Pommery mustard, sautéed onion	
The Foundry Wagyu burger (D) (MS)	95
180 gms Wagyu beef, rustic bun, caramelised onion, mushrooms, lettuce, Swiss gruyère, mustard, mayonnaise, gherkins, steak fries	
The Foundry lamb burger (D)	85
180 gms, ground lamb, rustic bun, signature dip, steak fries	

SIRLOIN

Sirloin	170
USDA 220 gms	

RIB

Ribeye	190
USDA 230 gms	
Tomahawk veal chops (D) *good for two	550
USDA 1 kg	

SAUCES

Pink peppercorn
Wild mushroom
Bordelaise
Béarnaise

SIDES

Grilled asparagus (white/green)	20
Caramelised baby carrots	20
Steak fries	20
Pomme purée	20
Stuffed Portobello mushroom	20

CLASSIC MAINS

Pan fried sea bass with prawn tortellini	130
(A) (CR) (F)	
Fennel purée, wild mushrooms, courgette flower, white wine sauce	
Grilled king prawns (CR) (D)	165
Pomme purée, herbs & garlic mozzarella, mixed leaves	
Baked whole cornfed chicken	140
Corn on the cob, Mexican sauce, steak fries	
Smokey chicken handi (D) (S)	89
Maple wood smoked in a rich gravy, garlic naan, minted spicy yoghurt	
Risotto ai gamberi (CR)(D)	125
Shrimp, parmesan, herbs	

VEGAN & GLUTEN-FREE

Tex-mex polenta bowl	60
Black beans, avocado, pico de gallo	
Beyond burger	75
Pickled onion, tomato, lettuce	
Lasagne alfonso	85
Tomato sauce, bolognese	

DESSERTS

The Foundry apple crumble (E) (D) (G)	40
Caramel sauce, vanilla ice cream	
Mango cheesecake (E) (D) (G)	40
Mango coulis, fresh mango, white chocolate mousse	
Sizzling chocolate brownies (E) (D) (G) (N)	59
Vanilla/chocolate/salted caramel sauce, raspberry, vanilla ice cream	
Vegan chocolate mousse (E) (D) (G)	55
Mint, raspberry	

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

Contains (A) Alcohol (D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts (MS) Mustard (SH) Shellfish (SD) Seed (S) Spicy (SY) Soya (CR) Crustacean

(*) Gluten-Free, Vegan. Menu items may contain nuts. Please advise us of any food allergies.

Menu valid from 29 May 2025