GRILLED SELECTION
served with complimentary side dish, sauce & Salad Bar

STEAK

RIBEYE (300 grams) 158
Also known as the "Scotch Fillet". The ribeye has long been a favorite steak lovers worldwide due to its luscious marbling, which allows the meat to be very tender and juicy.

T-Bone (350 grams) - Chef’s Special 189
T-Bone steak is a beef cut from the short loin/sirloin and includes a "T-shaped" bone. Best grilled to medium-rare temperature: the meat near the bone tends to cook more slowly than other part of the steak.

RIB STEAK (400 grams) 189
a.k.a "Cowboy Steak" or the "Ribeye Bone-In", rib steak is basically ribeye serve including the bone.

SIRLOIN (300 grams) 168
a.k.a "New York Strip Steak" - are cut from the rear back portion. It has a fine but firm texture, rich in flavor and perfectly suited for grilling or barbecuing.

BEEF TENDERLOIN (220 gram) 163
Often called "Filet Steak", "Fillet Mignon" or "Fillet of Beef", a tenderloin steak has very little marbled fat and considered as the most tender part of the beef.

PICANHA (300 grams) 158
Picanha, popular in Brazil, is a cut of beef called sirloin cap but referred to as the rump cover, rump cap or coulotte. Usually less tender but mainly considered it as the most flavorful.

FLANK (250 grams) 100
One of the most popular cuts of beef. It has a lot of connective tissue, which in turn gives it great flavor, but makes it less tender. Often marinated before being grilled, served cut across the grain in thin slices.

SHORT RIBS (220 grams) 116
Short ribs are taken from the brisket, chuck, plate or rib. Feeling experimental? Try our boneless short rib served in modernized style.
GRILLED SELECTION
served with complimentary side dish, sauce & Salad Bar

SEAFOOD

WHOLE LOBSTER 221
Charcoal grilled whole lobster blended in herbs & spices.

KING PRAWN 137
Marinated jumbo prawns infused with lemon, lime, fresh green herbs & spices.

SALMON FILLET 116
Rocca leaves, smoked salmon, capers, radish, red onion, pomegranate, maple dressing and shaved parmesan cheese.

WHOLE FISH 100
Enjoy Safi's "Catch of the Day", grilled whole fish served with Mejhana's special sauce, very well influenced by Arabian cuisine.

ALTERNATES

CHICKEN BREAST 116
Grilled corn-fed chicken breast served with your choice of sauce: green peppercorn, creamy wild mushroom, or homemade barbecue sauce.

BEEF BURGER 79
Enjoy our version of Aussie's grilled burger with pickled beetroot, fresh tomatoes, grilled pineapple, gherkin mayonnaise, fried egg & cheddar cheese.

SIDE DISH
Choose 1 (one) Side Dish

Fried garlic mashed potato
Pan roasted vegetables

Crispy steak fries
Vegetable fried rice

ADDITIONAL SIDE DISH - 21

SAUCE

Homemade barbecues sauce
Creamy wild mushroom
Green Peppercorn

Lemon Butter
Béarnaise
PAN - ASIAN SELECTION

STARTER

LOBSTER DUMPLING  79
Pan fried lobster and prawn with lemongrass, shiso, and chili crab sauce

VEGETABLE SPRING ROLL  47
Asian spring roll with vegetables, glass noodles, and mango chutney.

GULF SHRIMPS  79
Crispy shrimp wrapped in katafi dough on a bed of Vietnamese mango salsa and plum sauce.

SOUP

MISO SOUP  42
Tofu, enoki mushroom, wakame seaweed and spring onion

HOT AND SOUR CHICKEN SOUP  42
Chicken, carrot, cabbage, shiitake mushroom, bamboo shoot and chili

79 per person | Complimentary when you avail an item from the Grilled Selection (Menu may vary on a daily basis)
PAN - ASIAN SELECTION

MAIN COURSE

RED CURRY PRAWN 105
Thai style red curry prawn with pineapple, bamboo shoot, kaffir lime and sweet basil served with steamed rice.

PAD THAI GOONG 74
Thai rice noodle with prawns, bean sprout, fried tofu with roasted crushed peanuts, chili flakes and lime

TASTE OF WOK

KUNG PAO CHICKEN 93
Cashew nut and dried chili served with egg fried rice

LEMONGRASS KING PRAWN 95
Wok friend prawn with lemongrass, capsicum, and chili sauce served with fried rice

SELECTION OF RICE

CANTONESE FRIED RICE 37
Chicken cubes, egg, mixed vegetables with soya sauce and sugar.

EGG FRIED RICE 32
Rice, egg, sugar, salt and pepper

STEAMED JASMIN RICE 21
Steamed rice with jasmine fragrance

DESSERT

PASSION FRUIT CHOCOLATE SPHERE 42
Passion fruit espuma, fresh mano cubes, and butter scotch sauce

BAKED ALASKA 37
Vanilla ice cream, soft merengue, and vanilla sponge cake

PANDAN CRÈME BRULEE 42
Mixed berries compote and lemon biscotti

FRUIT PLATTER 37
Watermelon, pineapple, melon and fresh berries

SORBET 32
choose a flavor: Mango or Lemon