



SUNDAY ROAST

2 courses – AED 275 per person

3 courses – AED 325 per person

appetizers

steak tartare ^{Raw, S, G}

wagyu beef, gherkin gel, pickled shallot, confit egg yolk

zaatar roasted cauliflower ^{G, D, N, V}

pomegranate, yoghurt, pistachio

hell's kitchen pumpkin risotto ^{D, Sh}

butter poached lobster, crispy sage

mains

all mains served with duck fat roast potatoes

gordon's cut 250g ^{G, D}

porcini & chili crusted prime rib, yorkshire pudding, braised red cabbage, red wine jus

+ AED 50 supplement per person

the hell's kitchen cut 180g ^{G, D}

porcini & chili crusted prime rib, yorkshire pudding, braised red cabbage, red wine jus

oven roasted piri piri chicken

lemon hummus, house pickles

chermoula marinated whole sea bass ^S

raisin herb salsa

children's prime rib dinner ^{D, G} (for children 8 years old and under)

sides

butternut squash, ginger, tomatoes, lime yogurt ^{D, N}

grilled broccolini, ponzu emulsion, sunflower seeds ^D

wild mushrooms, spinach purée, tarragon aioli ^D

koffmann's triple cooked chips

desserts

sticky toffee pudding ^{D, G}

caramel sauce

knickerbocker glory eton mess ^{D, G}

strawberries, chantilly cream

baked alaska ^{G, D, A, N}

chocolate, vanilla sponge, strawberry sorbet

**(S) seafood, (Sh) shellfish (N) nuts, (D) dairy, (G) gluten
(A) alcohol, (V) vegetarian, (VG) vegan, Raw**

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT
Caesars Palace Dubai cannot guarantee that products are allergen-free or have been produced in an allergen-free environment.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw seafood, shellfish and eggs may increase risk of foodborne illness