

THE  
**LONDON**  
PROJECT

## STARTERS

ECLECTIC LONDON is whatever you want it to be. With flavors from the boroughs of London where dishes are designed to be shared.

<b>HOMEMADE WAGYU MEATBALLS</b> 55 Australian Wagyu meatballs served in tomato sauce with crostini and shaved parmesan	<b>TUNA TARTARE</b> 95 Bluefin tuna tartare marinated in sesame oil & soy sauce, served with avocado salad (DF)	<b>KAFFIR LIME &amp; ANCHOCHILI SQUID</b> 55 Crispy fried squid served with fresh chili, snap peas, coriander, nuoc cham dipping sauce (DF)
<b>KING PRAWNS</b> 65 Pan fried king prawns served with sourdough choice of paprika & garlic or garlic herbs butter	<b>FRIED SPICY CAULIFLOWER</b> 50 Fried marinated cauliflower, pickles, cashew, mustard dipping sauce (V) (DF) (N)	<b>CREAMY BURRATA</b> 85 Fresh burrata served on a base of tomato tartare & avocado concassé (GF)
<b>BUTTERMILK FRIED CHICKEN</b> 55 Crispy fried buttermilk chicken coated with spiced crumbs, chipotle aioli dipping sauce	<b>GRILLED OCTOPUS</b> 95 Served on burrata cream with roast bell peppers & semi dry tomato (GF)	

## FLATBREADS

<b>BOTANICA</b> 90 House made tomato sauce, mozzarella, heirloom tomatoes, fresh basil
<b>TARTUFI</b> 100 Wild mushrooms, mascarpone, mozzarella, garlic confit, truffle oil
<b>WAGYU PANCIA</b> 110 Locally made pancia, house made tomato sauce, red onion, bocconcini, garlic confit
<b>BURRATA</b> 105 Homemade tomato sauce, burrata, tomato concassé, basil leaves, rocket
<b>LOBSTER</b> 165 Garlic & parsley marinated lobster tail, mozzarella, baby spinach, lobster bisque

OUR FLATBREADS ARE HANDROLLED & FIRE BAKED AT 600°C WITH CAREFULLY CURATED ARTISANAL TOPPINGS

## MAINS

<b>BEER BATTERED FISH &amp; CHIPS</b> 125 Apple cider battered cod, triple cooked chunky chips, mushy peas, roasted garlic tartare sauce & grilled lemon (A)	<b>BLACK BURRATA RAVIOLI</b> 125 House made squid ink ravioli, filled with burrata cream, served on cherry tomato sauce
<b>CHARCOAL GRILLED WAGYU STEAK</b> 185 Grade 5 Wagyu striploin, beetroot purée, braised beef tortellini, sautéed mixed greens, red wine jus (A)	<b>PAN-FRIED SEABASS</b> 155 Wild seabass, sautéed zucchini, asparagus, roast bell peppers & sour cream purée (GF)
<b>LOBSTER LINGUINE</b> 165 Linguine pasta with fresh lobster, chili, ginger, sun-dried tomatoes in cherry tomato sauce, white wine jus (A)	<b>SLOW COOKED LAMB RACK</b> 165 Australian lamb rack with smoked eggplant purée, baby carrots, pomegranate seeds, red wine jus (A) (GF)
<b>ORGANIC CORN-FED CHICKEN</b> 135 Pan roasted chicken supreme with garlic, thyme, sautéed kale, baby potatoes, corn, white wine jus (A) (GF)	

*Enjoy a carafe for 150 AED when you order a main course*

- Terre Allegre Twisted 700 ml
- Sangiovese Twisted 700 ml

## SALADS

<b>BUTTERNUT SQUASH &amp; FETA</b> 75 Roasted buttermilk squash, tri-color quinoa, barrel aged feta, baby spinach, pomegranate seeds, pine nuts, apple cider vinegar dressing (N) (GF)
<b>STRAWBERRY &amp; AVOCADO SALAD</b> 70 Fresh strawberries, avocado, cucumber baby gem salad, macadamia nuts, honey mustard dressing (N) (GF)
<b>SMOKED DUCK SALAD</b> 85 Smoked duck breast, baby spinach, walnuts, crostini, pickle mushroom (N) (DF)

## SIDES

<b>FRESHLY BAKED GARLIC LOAF</b>	25
<b>PARMESAN &amp; TRUFFLE FRIES (GF)</b>	35
<b>STEAMED BABY POTATOES (GF)</b>	25
<b>ROCKET &amp; PARMESAN SALAD (GF)</b>	25
<b>BUTTERED ASPARAGUS &amp; SHAVED ALMONDS (GF) (N)</b>	30
<b>TRUFFLE MAC &amp; CHEESE</b>	40
<b>GRILLED VEGETABLES</b>	40

## DESSERTS

<b>RASPBERRY TREE</b> 55 Dark chocolate, raspberry mousse, raspberry sorbet, oat crumble, cotton candy	<b>QUEENIE'S CHOCOLATE TORTE</b> 55 Glazed chocolate torte served with our Queenie's Estate coffee ice cream, frosted hazelnuts, fresh raspberries, chocolate crumbs (N)
<b>CHERRY CHEESE CAKE</b> 55 Baked cherry cheese cake with hazelnut base topped with cherry jam (N)	<b>GOLDEN CIGAR</b> 65 55% dark chocolate cigar with hazelnuts & chocolate mousse (N)

(V) Vegan (N) Contains Nuts (DF) Dairy Free (GF) Gluten Free (A) Contains Alcohol

All prices are in AED and are inclusive of 7% municipality fees and 5% VAT

# THE LONDON PROJECT

## SIGNATURE COCKTAILS

<b>THE QUEEN BEE</b>	<b>79</b>
The Buckingham Palace's interpretation of an espresso martini. <i>Vodka, imperial honey and espresso.</i>	
<b>BRICKLANE</b>	<b>77</b>
Graffiti on a brick lane. Colorful <i>and</i> bold. The destination this cocktail will transport you to. <i>Spiced gin, spiced ginger solution, coconut cream and pineapple juice.</i>	
<b>MS. HELEN</b>	<b>81</b>
Classy, elegant <i>and</i> truly British. It's a cocktail fit for the Dame herself. <i>Gin based with chamomile, elderflower, citrus and raspberry notes.</i>	
<b>FREE AS A BIRD</b>	<b>82</b>
Some birds are not meant to be caged. <i>Vodka based with orange and chamomile notes.</i>	
<b>ALICE'S MUSHROOM</b>	<b>115</b>
Alice picked the best ingredients from the forest. <i>Gin, summer fruits, citrus, served with chocolate acorn and oak leaf.</i>	

## SHOTS

<b>ESPRESSO MARTINI</b>	<b>50</b>	<b>BRIDGE TO NOWHERE</b>	<b>469</b>
Vodka, espresso, coffee liqueur.		Dare to cross the bridge with 9 shots of Coffee Negroni... See you on the other side	
<b>DOO DOO</b>	<b>50</b>	<b>POISON POPIES</b>	<b>299</b>
Vodka, lemon juice, tabasco, olives.		5 poison shots to share with friends and foes	
<b>BLUE KAMIKAZE</b>	<b>55</b>		
Blue curacao, vodka, lemon juice.			

## SHARING

<b>ICED PEACH GIN TEA</b>	<b>85/225</b>
Gin infused with pink peppercorn, French thyme, elderflower cordial, fresh lime and lemon.	
<b>ICED WHITE BERRIES GIN TEA</b>	<b>85/225</b>
Gin infused with botanicals and blend of wild summer fruits, elderflower cordial, passion fruit and pomegranate seeds.	
<b>BATHUB</b>	<b>275</b>
Unusual, and yet classy gin-based sharing cocktail with homemade ingredients. A twist on a gin basil.	

## WINE

CHAMPAGNE BRUT	WHITE	RED
Laurent-Perrier, Champagne, France 160/990	Blossom Hill, Chardonnay, California, USA 50/245	Cawarra Shiraz-Cabernet, South Eastern Australia 50/245
Laurent-Perrier, Champagne, France 1,5L 1800	Terre Allegre Trebbiano, Puglia, Italy 50/245	Sangiovese Twisted, Lazio, Italy 50
Bollinger La Grande Année, France 1,450	Pederberg Cellar, Chenin Blanc, Northern Paarl, South Africa 54/265	Da Luca Nero D'avola, Sicily, Italy 50/245
Louis Roederer, Crystal, France 5,900	Carmen Insigne Chardonnay, Central Valley, Chile 60/295	Rioja Tinto, Tempranillo, Rioja, Vega, Spain 66/325
<b>CHAMPAGNE ROSE</b>	Masia J, Sauvignon Blanc, Spain 60/295	Rigal The Original Malbec, South of France 71/350
Laurent-Perrier Rosé, Champagne, France 1,990	19 crimes Chardonnay, South Eastern Australia 80/395	19 Crimes Shiraz, South Eastern Australia 80/395
<b>SPARKLING</b>	Matua, Sauvignon Blanc, Matua Valley, New Zealand 95/475	Matua Valley Pinot Noir, Marlborough, New Zealand 95/475
Conte Fosco Cuvée Brut, Emilia Romagna, Italy 60/295	Gabbiano Promessa Pinot Grigio, Veneto, Italy 300	Lodez, Merlot, South of France 325
Santa Carolina Brut Rosé, Casablanca Valley, Chile 60/295	Lodez Chardonnay, South of France 330	Alamos Malbec, Argentina 350
Organic Prosecco Alberto Nani, Veneto, Italy 390	Santa Carolina Sauvignon Blanc, Central Valley, Chile 330	Kanonkop Kadette, Stellenbosch, South Africa 450
Crémant de Bourgogne Brut Blanc, Simmonnet Febre, Burgundy France 525	'Dr L' Qba, Dr Loosen, Riesling, Germany 450	Contini Tonaghe Cannonau de Sardegna, Sardinia, Italy 490
<b>ROSÉ</b>	Beni di Batasiolo Gavi Grane, Piedmont, Italy 475	Cant'Anni Ripasso della Valpolicella, Veneto, Italy 520
Blossom Hill, Pale Rose, South Africa 60/295	Bouchard Pere Et Fils Bourgogne Chardonnay, France 540	Babydoll Pinot Noir, Marlborough, New Zealand 590
Pink As Flamingos, Pinot Grigio Rosé, Italy 66/325	Babydoll, Sauvignon Blanc, Yealands, New Zealand 550	Domain Clarence Dillon Clarendelle Rouge, Bordeaux, France 630
Le Rosé, Lapostolle, Colchagua Valley, Chile 80/390	Savion et Fils 'Les Ombelles' Pdouilly-Fume, Loire, France 690	Charles Smith, Boom Boom Syrah, Columbia Valley, USA 680
Sunset Rose, Chateau Ksara, Cabernet Franc, Syrah, Lebanon 95/470	Freemark Abbey Napa Chardonnay, Napa Valley, USA 890	Charles Smith, Chateau Smith Cabernet Sauvignon, Columbia Valley, USA 990
By.Ott Rosé, Domaine Ott, Provence, France 690	Jean-Marc Brocard Beauregard, Chablis ler Cru, France 930	Gaja, Promis Ca'Marcanda, Bolgheri, Italy 990
	Gaja Vistamare Ca'Marcanda, Tuscany, Italy 1,200	Château d'Arsac, Margaux-Bordeaux, France 1,150
		Achaval Ferrer Quimera, Mendoza, Argentina 1,400
		Château Batailley 5ème Grand Cru Classé, Bordeaux, France 1,550

## SIGNATURE COCKTAILS

<b>LONDON SOUR</b>	<b>84</b>
A twist on a classic Whiskey Sour. <i>Whiskey based with lapsang souchong, sweet and sour mix and bitters.</i>	
<b>AGATHA'S MYSTERY</b>	<b>83</b>
Can you uncover the recipe to this mysterious cocktail? Agatha Christie, the Queen of mystery certainly couldn't. <i>Guess the ingredients correctly, next one's on us!</i>	
<b>VICTORIAN LIPS</b>	<b>85</b>
Pink as the beetroot stained lips of a blushing Victorian lady, this deliciously sweet cocktail is as feminine as they come. You'll understand when you see it. <i>Gin based with beetroot, rose and citrus notes.</i>	
<b>SHERLOCK'S PIPE</b>	<b>82</b>
The Watson to my Holmes, the basil to my gin. No mystery to be solved here. <i>Gin based with lemon, limed and basil notes.</i>	
<b>ARE YOU FREDDY FOR THIS?</b>	<b>84</b>
A little sweet, a little spicy. This Queen had more than a monarchy, he had the world and it rocked. <i>Rum based with ginger and vanilla notes.</i>	

## GIN GARDEN COCKTAILS

<b>ENGLISH ROSE</b>	<b>77</b>
Simple summer flavors from the deep forest meet playfully with the rose's more nuanced subtle charm. <i>Hendric's infused with thyme and Cucumber, Pomegranate pearls, Watermelon and Cucumber Tonic and Botanicals.</i>	
<b>CITRUS TIPLE</b>	<b>78</b>
A Symphony of fresh citrus notes sweeping solos of sweet elderflower resonate as a balanced and refreshing cocktail. <i>Gin infused with Citrus and Chamomile, Passion fruit pearls, Orange, Elderflower, Double Lemon Tonic and Botanicals.</i>	
<b>PANCY DROPPER</b>	<b>77</b>
The sophisticated character of yuzu is delicately accented by an earthen pull of lemongrass and botanicals. A stroll under a cherry blossom sky. <i>Gin infused with Sencha, Almond and Citrus, Strawberry pearls, Lemongrass, Cranberry and Ginger Tonic and Botanicals.</i>	
<b>CLOCKWORK</b>	<b>75</b>
A deeply perfumed of sweet mango, mellowing sharp fresh orange and garden plucked herbs. An Alchemy of sweet from sour. <i>Gin infused with Citrus and Chamomile, Mango Pearls, Orange, Skinny Tonic and Botanicals.</i>	
<b>HEIRLOOM TONIC</b>	<b>76</b>
Bold greenhouse aromas of vine tomato, nurtured by a bittersweet of balsamic caviar with an aromatic basil flourish ending. <i>Gin infused with Basil, Rosemary and Olives, Blueberry pearls, Heirloom Tomato, Pomegranate and Basil Tonic.</i>	
<b>Make it double</b>	<b>98</b>

## CAMILLO'S CORNER

<b>NEGRONI</b>	<b>69</b>	<b>5 O'CLOCK NEGRONI</b>	<b>79</b>
The classic combination of London dry gin, Campari and Sweet Vermouth.		A syphoned Negroni with a touch of maple and orange bitters.	
<b>JUBILEE NEGRONI</b>	<b>73</b>	<b>MEGRONI</b>	<b>85</b>
London dry gin, cocoa infused Campari and Sweet Vermouth.		A Mezcal twist on the classic Negroni with smoked wood chips and cinnamon.	

## BEER

<b>PILSNER URQUELL</b>	<b>55</b>
<b>STELLA</b>	<b>50</b>
<b>MAGNER'S JUICY APPLE</b>	<b>60</b>
<b>PERONI</b>	<b>55</b>
<b>BUDWEISER</b>	<b>47</b>

## BEER DRAUGHT

<b>STELLA</b>	<b>59</b>
<b>BUDWEISER</b>	<b>56</b>

## FIZZ AND SPRITZ

<b>PASSION FRUIT SPRITZ</b>	<b>74</b>
Rhubarb, passion fruit and prosecco.	
<b>LONDON BRIDGE FIZZ</b>	<b>75</b>
Gin, ginger wine, elderflower, cucumber and soda.	
<b>ELDERFLOWER SPRITZ</b>	<b>76</b>
Elderflower cordial, citrus, Prosecco.	
<b>FLORENCE NIGHTINGALE</b>	<b>83</b>
The light at the end of the tunnel, Florence rescued many fallen heroes. You can mix this sweet, sparkling remedy to your liking and light up your night. <i>Sparkling wine and Vermouth based with grape and plum notes.</i>	

