

WELCOME TO RARE, DESERT PALM'S LATEST DINING EXPERIENCE.

RARE'S WOOD FIRE GRILL IS INSPIRED BY THE SOUTH AMERICAN 'ASADO' AND HAS BEEN SPECIALLY DESIGNED AND HANDCRAFTED TO IMPART THE TASTE THAT ONLY GLOWING EMBERS PROVIDE.

ON THIS MENU DISHES CAN BE BOTH ENJOYED INDIVIDUALLY OR SHARED IF YOU WISH SO YOU MAY SAVOUR A WIDER SELECTION. THE INGREDIENTS HAVE BEEN CAREFULLY SOURCED FROM SELECT LOCAL AND OVERSEAS FARMS THAT ARE KNOWN FOR DELIVERING THE BEST PRODUCE.

AS ALWAYS, OUR CHEFS AND HOSTS ARE ON HAND TO TAKE GOOD CARE OF YOU AND SHOULD YOU HAVE ANY QUESTIONS OR SPECIAL REQUESTS PLEASE DO NOT HESITATE TO LET US KNOW.

BON APPETITE!

*'One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.'*

**Luciano Pavarotti**

*"First we eat, then we do everything else."*

**M.F. K. Fisher**

## BEGINNINGS, A SELECTION OF COLD DISHES, SALADS, SOUPS AND HOT APPETIZERS

### RAW, CURED & SMOKED

FRESHLY SHUCKED OYSTERS LOCH FYNE OR MORECAMBE BAY, UK, TRADITIONAL CONDIMENTS 6 PCS 12 PCS	95 175	BEEF TARTARE 'RANGERS VALLEY' TENDERLOIN, PRESERVED LEMONS, HERB-CAPER DRESSING	65
GRILLED SOUR DOUGH BRUSCHETTA GOAT CHEESE, FIGS, HONEY	55	SEARED HAND-CUT BEEF CARPACCIO 'RANGERS VALLEY' TENDERLOIN, MELON SALSA, DATE BALSAMIC DROPS	60
RARE COLD SEAFOOD ALASKA KING CRAB, POACHED SHRIMPS, OYSTERS	135	SMOKED COD (N) CELERY, GINGER BRINE, CASHEW NUTS	35
APPLE CIDER MARINATED VEGETABLES(N) CHIVE AND HAZELNUT CREAM, LAVOSH CRACKER	40	SHRIMP CEVICHE AVOCADO, CHILLIES, TOMATOES	40
		SPICY TUNA CEVICHE SESAME SEED, SESAME OIL, PICKLED JALAPENOS	55

### SALADS & SOUPS

HANDPICKED MESCLUN LEAVES (V) YOGHURT DRESSING, WARM CROUTONS	45	BRAISED BABY OCTOPUS SHAVED FENNEL, CELERY, GRILLED BEETROOT	55
HEIRLOOM TOMATOES (V) BASIL, BALSAMICO, OLIVE OIL	55	CHILLED GREEN PEA SOUP (V) ROASTED GARLIC OIL	40
FIGS AND BURRATA (N, V) BASIL, ROASTED PINE NUTS, DATE BALSAMIC	55	ATLANTIC LOBSTER BISQUE TARRAGON SCENTED CREAMY LOBSTER	55
PEAR, AVOCADO AND POACHED EGG BALSAMIC DRESSING	55		

### SEARED, BRAISED & GRILLED

RATTE POTATO AND VEGETABLES CHERMOULA SAUCE	30	BRAISED BEEF RIBS CARAMELIZED ONIONS	60
MARINATED CHICKEN PAPRIKA, GINGER	45	QUAIL BREAST CHIVE-SHERRY, ROASTED GARLIC CREAM	65
GRILLED SHRIMP SPICY CORIANDER-MINT DRESSING	55	SEARED DIVER SCALLOP FENNEL SHAVINGS, CHARRED LEEK PUREE	80
CONFIT DUCK LEG RAVIOLI TOMATO, HARICOT BLANC SAUCE, BLACK TRUFFLE SHAVINGS	55		

ALL MAINS ARE PREPARED ON THE WOOD FIRED GRILL  
 A RANGE OF SIDE DISHES & SAUCES TO SUIT YOUR PALATE ARE  
 ON THE FOLLOWING PAGE FOR YOUR SELECTION

#### ENTREES

PARMESAN RISOTTO (A) SMOKED HEIRLOOM CHERRY TOMATOES	90	SLOW BRAISED BEEF CHEEKS PAPRIKA SPATZLE, SMOKEY VEGETABLE	110
SALT CRUST ROASTED VEGETABLES (V) MELTED CAMEMBERT, CHIVE-SHERRY CREAM	95	POACHED CRAYFISH RATTE POTATOES, GARLIC-LEMON BUTTER	175
CORN FED CHICKEN BREAST QUINOA, BLACK OLIVES, SMOKED TOMATO, CHIVE SHERRY ROASTED GARLIC CREAM	110	CANADIAN RACK OF LAMB MINT APPLE POLENTA, CARROTS, LAMB JUS	190

#### FIRE & IRON

BABY OCTOPUS GARLIC-LEMON OIL	65	COD MEDALLION GARLIC-LEMON OIL	95
NORWEGIAN SALMON MEDALLION	85	SEABASS FILLET CAPER BUTTER	115
TIGER PRAWNS CHIMICHURRI SAUCE	95		

#### RARE'S SIGNATURE BEEF CUTS

DRY RUBBED RIBEYE BONE-IN SHORT CUT  
 'RANGERS VALLEY FARM'  
**495**

12 HOUR DOUBLE COOKED BEEF SHORT RIBS  
 'RANGERS VALLEY FARM'  
**275**

300 DAY AGED BLACK ANGUS BEEF AUSTRALIAN GRAIN FED 'RANGERS VALLEY FARM'		450 DAY AGED WAGYU BEEF AUSTRALIAN GRAIN FED 'RANGERS VALLEY FARM'	
TENDERLOIN 220 G	195	TENDERLOIN MB 5+ 220G	260
SIRLOIN 250 G	165	SIRLOIN MB 5+ 250 G	220
RIBEYE		RIB EYE MB 5+	
300 G	235	300 G	245
600 G	395	600 G	450

40 DAY AGED GRASS FED BEEF  
 (US PRIME)

TENDERLOIN 250 G	175
SIRLOIN 250 G	135
RIB EYE 300 G	165

## SAUCES, EXTRAS & SIDES

### SAUCES

WILD MUSHROOM, THYME & VEAL JUS	15
MUSTARD, PORT & STAR ANISE JUS (A)	15
BERNAISE	15
RED WINE JUS (A)	15
CHIMICHURRI	15
BLACK PEPPER CARAMEL SAUCE	15
CHARRED HERB SAUCE WITH HORSERADISH	15
HARISSA- TOMATO PASTE	15

### THE SIDES

POTATO PUREE WITH TRUFFLE OIL	25
PORTOBELLO MUSHROOMS	25
STEAK FRIES	25
SAUTEED SPINACH	25
GRILLED MELON	25
GRILLED ASPARAGUS	25
ROASTED VEGETABLES	25
GRILLED ARTICHOKE	30

### EXTRAS

WHOLE CONFIT GARLIC	25	DANISH BLUE CHEESE CRUMBLE	25
BONE MARROW	25	PAN SEARED FOIE GRAS 60G	60
GRILLED SEEDLESS GRAPES	25		

## ABOUT RANGERS VALLEY FARM

RANGERS VALLEY STARTED AS A SHEEP STATION IN 1839 AND IS NOW HOME TO 32,000 HEAD OF CATTLE. THEY ARE DEDICATED TO THE PRODUCTION OF TOP GRADE BEEF BASED ON HIGHLY REGARDED JAPANESE FARMING TECHNIQUES FOR EXPORT TO JAPAN AND THE REST OF THE WORLD.

RANGERS VALLEY HAS ONLY 100% BLACK ANGUS STEERS WITH A WAGYU CROSS GIVING THE BEEF SUPERIOR MARBLING TRAITS. FEED RATIONS ARE CAREFULLY MONITORED TO ENSURE SLOWER GROWTH RATES TO FOCUS ON BETTER MARBLING, GIVING US A MORE SUPERIOR BEEF.

RANGERS VALLEY IS LOCATED IN THE PRISTINE NEW ENGLAND TABLELANDS AT AN ALTITUDE OF 3,300 FEET. THIS ENSURES A COOL CLIMATE AND LOW STRESS, WHICH PROVIDES OPTIMAL CONDITIONS FOR MARBLING –THESE ARE SIMILAR CONDITIONS TO WHERE THE JAPANESE WAGYU CATTLE ARE BRED.

*'You can tell a lot about a fellow's character by his way of eating jelly beans.'*

**Ronald Reagan**

## TO FINISH

### CHOCOLATE FONDANT

VANILLA BEAN ICE CREAM, MASCARPONE

**45**

### RARE'S SIGNATURE TIRAMISU (A, N)

DECONSTRUCTED, CRUNCHY CASHEW MERINGUES

**45**

### CHILLED & BAKED CHEESECAKE (N)

PASSIONFRUIT

**45**

### SHORT CRUST CHERRY PIE (N)

PISTACHIO STREUSEL, CREAMY CHANTILLY, VANILLA ICE CREAM

**45**

### HOME BAKED BAKLAVA (N)

VANILLA BEAN ICE CREAM, CARAMEL SAUCE

**45**

### CRÈME BRULEE (N)

BROWN BUTTER & PECAN CRUMBLE, PISTACHIO FINANCIER

**45**

### TROPICAL FRUIT SELECTION

SELECTION OF SEASONAL FRUITS

**30**

### RARE CHEESE BOARD (N)

CHEF'S SELECTION OF IMPORTED CHEESES WITH CONDIMENTS

**85**

## DESSERT WINES

	GLS	BTL
SULA LATE HARVEST CHENIN BLANC NASIK INDIA	45	140
TORRES MOSCATEL ORO FLORALIS, ESPANA DO SPAIN	55	210
SAUVIGNON BLANC LATE HARVEST, SANTA CAROLINA RAPEL VALLEY, CHILLI	45	150

## DIGESTIVES

PORT TAYLOR'S TAWNY PORT 60ML	45
GRAPPA GAJA & REY 30ML	45
ESPRESSO MARTINI STOLICHNAYA VODKA, KAHLUA, FRESH ESPRESSO	60
NOMADIC GAUCHO FERNET BRANCA, DOLIN ROUGE, COINTREAU, COURVOISIER VS	70
RARE MANHATTAN BUTTER WASHED- JW BLACK LABEL, DOLIN ROUGE, CRÈME DE CACAO, MARASHINO CHERRY, CHERRY & CHOCOLATE BITTERS	75
COGNAC HENNESSY VS 30ML	55
HENNESSY VSOP 30ML	70
HENNESSY XO 30ML	145
ARMAGNAC CASTAREDE ARMAGNAC HORS D' AGE 20 YRS 30ML	70
CASTAREDE ARMAGNAC 1969 30ML	240
CALVADOS CALVADO PAYS D' AUGET 30ML	50
CALVADOS BOULARD XO 30ML	80

## LIQUEURS

AMARETTO	62
COINTREAU	40
BAILEYS	50
GRAND MARNIER	50
KAHLUA	50
TIA MARIA	50

## COFFEE

SINGLE ESPRESSO	18
DOUBLE ESPRESSO	22
CAFÉ MACCHIATO	18
AMERICANO	20
CAFÉ LATTE	20
CAPPUCCINO	20
MOCHA	20
ICED COFFEE	25
HOT CHOCOLATE	15
CAFÉ LIEGEOIS	25
ESPRESSO, VANILLA ICE CREAM, CHOCOLATE SAUCE, WHIPPED CREAM	
IRISH COFFEE (A)	70
JAMESON WHISKY, FRESH COFFEE, WHIPPED FRESH CREAM, BROWN SUGAR	
CALYPSO COFFEE (A)	70
WHITE RUM, TIA MARIA, FRESH COFFEE	
VENETIAN COFFEE (A)	70
BRANDY, FRESH COFFEE, BROWN SUGAR	

## TEA

### JING TEA SELECTIONS

BLACK TEA	20
ASSAM BREAKFAST   DARJEELING   EARL GREY	
GREEN TEA	20
JADE SWORD   JAPANESE STYLE SENCHA   MOROCCAN TEA	
WHITE TEA	20
WHITE PEONY	
HERBAL INFUSIONS	20
ROOIBOS   WHOLE CHAMOMILE   WHOLE PEPPERMINT LEAF   BLACKCURRANT & HIBISCUS   LEMONGRASS & GINGER   LYCHEE RED   WHITE PEONY & ROSEBUDS	

## APERITIFS

FERNET BRANCA	50
PIMM'S	45
RICARD	50
DULIN ROUGE	50
MARTINI BIANCO   EXTRA DRY   ROSSO	50

## COCKTAILS

SOUTHSIDE OF MANIPUR BLACK RICE WASHED HENDRICKS GIN, CORAINDER, MINT, FRESH LEMON, JING ASSAM TEA, EGG WHITE	70
A ROYAL TOAST GORDON'S GIN, STRAWBERRY, FRESH LEMON, ORANGE MARMALADE, TAITTINGER CHAMPAGNE	70
HEADS & CANES CIROC COCONUT VODKA, MARTINI BIANCO, ROSE WINE, FRESH LEMON JUICE, CLUB SODA	70
CASTLE OF PASAGAD MATUSALEM PLATINO RUM, J. BALLY '97 RHUM, BACARDI BLACK, GRAND MARNIER, LIME, PISTACHIO, POMEGRANATE, BITTERS	70
SQUARE DEAL SPICED DATE-INFUSED JOHNNIE WALKER PLATINUM, JALLAB SYRUP, ANGOSTURA BITTERS, CREAM, CINNAMON	95

## MOCKTAILS

THE PEACOCK BLUEBERRY, PINEAPPLE, FRESH LIME, SUMAC, SODA	35
FEATHERS & FAUNA BASIL LEAF, WATERMELON JUICE, MINT, FRESH LIME, JALLAB SYRUP	35
AUTUMN COCKTAIL STRAWBERRY, FRESH LEMON, HONEY, NON-ALCOHOLIC SPARKLING WINE	35

## BEERS

DRAUGHT PERONI (SMALL)	32	FRANZISKANER WEISSBIER	50
DRAUGHT PERONI (LARGE)	45	GUINNESS	45
AMSTEL LIGHT	42	HEINEKEN	42
ASAHI	42	KINGFISHER	42
BUDWEISER	42	PERONI	42
CORONA	42	STELLA	42

## FRESH JUICES & SOFT DRINKS

CARROT	20	COCA COLA	15
GREEN APPLE	20	DIET COKE	15
ORANGE	20	FANTA	15
PINEAPPLE	20	GINGER ALE	15
PINK GRAPEFRUIT	20	SPRITE	15
WATERMELON	20	EFFECT ENERGY DRINK	32

## WATER

VOSS STILL (SMALL)	17	VOSS SPARKLING (SMALL)	17
VOSS STILL (LARGE)	29	VOSS SPARKLING (LARGE)	29



## WINES

GLS | BTL

### CHAMPAGNE

TAITTINGER

REIMS, CHAMPAGNE, FRANCE

175 750

### SPARKLING WINES

SCAVI & RAY PROSECCO-SPUMANTE

VENETO, ITALY

65 260

JACOB'S CREEK, CHARDONNAY PINOT NOIR

SOUTHEASTERN AUSTRALIA

65 260

## WHITE WINES

GAVI DOCG, BENI DI BATASIOLO

PIEDMONT, ITALY

50 240

BOURGOGNE ALIGOTE, LA CHABLISIENNE

BOURGOGNE, FRANCE

55 200

MUD HOUSE PINOT GRIS

GISBORNE, NEW ZEALAND

65 300

MACON VILLAGE, CHAMEROY

BURGUNDY, FRANCE

75 370

KIM CRAWFORD SAUVIGNON BLANC

NEW ZEALAND

75 370

## RED WINES

SYRAH, STONEHEDGE

CALIFORNIA, USA

60 280

CHIANTI SUPERIOR, BANFI

TUSCANY ITALY

65 310

IQUE, ENRIQUE FOSTER MALBEC

CUYO - MENDOZA, ARGENTINA

70 300

RIOJA, LA VENDIMIA, ALAVARO PALACIOS

PRIORAT, SPAIN

75 340

PENFOLDS, SHIRAZ / CABERNET

KOONUNGA HILL, SOUTH AUSTRALIA

75 350

CHATÉAU LATOUR CAMBLANES

COTÉS DE BORDEAUX, FRANCE

85 400

## ROSE WINES

GRENACHE / SHIRAZ, STAMP SERIES, HARDYS

SOUTH EASTERN AUSTRALIA

65 200

FANTAIL ROSÉ, MORGENHOF

STELLENBOSCH, SOUTH AFRICA

75 250

CHATÉAU DE L'AUMERADE CRU CLASSE, CUVÉE MARIE - CHRISTINE

85 380

## SEASONAL DISHES

COMING SOON!