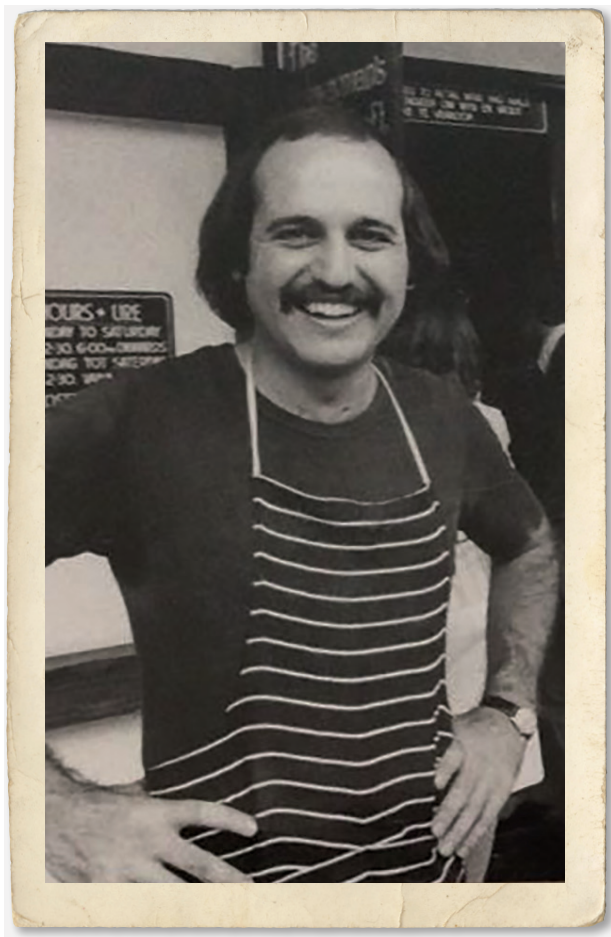


THE  
MEAT  
CO. EST. 1976





*Costa Tomazos started the first Meat Company in Johannesburg, South Africa in 1976. The premise is simple and has remained unaltered. Take a large measure of South African roots and a nation's taste for perfectly aged prime cuts of superior quality beef. Apply Costa's homemade basting and promptly grill them to individual perfection. Enhance each meal with an extensive range of great South African and international wines. Scatter a carefully hand-picked blend of African and non-native staff across your empire ensuring an unwavering commitment to excellent customer service no matter where you may dine at a Meat Company restaurant anywhere in the world. Care for, nurture and grow in a global culinary environment.*

## RAW & COLD BAR

### Caviar (S)

Served with blinis, crème fraîche, capers, shallots, chives, eggs

Osciètre 30g / 50g 550 / 850

*Add 10g of caviar to your favourite dish for 150 AED*

### Freshly Shucked Oysters (C)

Kelly Native – Irish 6 Pcs / 12 Pcs 125 / 195

Dibba Bay – UAE 6 Pcs / 12 Pcs 115 / 185

### Tuna Tartare (S)(SS) 78

Yellowfin tuna with chilli, lime, soy, sesame seeds, crispy crackers & cress

### Prime Steak Tartare (SS) 99

Hand-chopped raw prime fillet mignon with classic accompaniments, Kimchi mayo, puffed wild rice, caper berries & sourdough bread

### Wagyu Carpaccio 89

Slices of Wagyu beef with quail eggs, smoked mayo, truffle carpaccio, croutons & cress

### Sea Bass Ceviche (S) 78

Kumquat, yellow chilli, passion fruit, herb oil, avocado, purple corn crackers

### Yellowtail Carpaccio (S) 86

Slices of Hamachi, truffle ponzu, caviar, cress

### Salmon Tataki (S)(SS) 75

Green jalapeños, cucumber & kiwi dressing, toasted sesame seeds, crackers

### Wagyu Biltong 65

South African spiced home-cured Wagyu biltong, avocado & sweet chilli dip

(C) Crustacean | (N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian

Please ask your waiter for gluten-free & dairy-free options.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# ENTRÉES

## Salt & Pepper Calamari

*(A House favourite for a decade)* (S)(SS)

Scored calamari lightly tossed in salt, pepper & shichimi togarashi spiced flour. Fried & served with yuzu mayo & Salicornia

85

## Red Chilli Prawns

*(A House favourite for a decade)* (C)

Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream, served with jasmine rice

98

## Fresh Italian Burrata (S)

Served with baby rocket, cherry tomatoes, basil emulsion, aged balsamic caviar

79

## Beef Boerewors

Grilled pure Angus boerewors with South African spices, served with polenta chips, red pepper sauce & micro herbs

78

## Grilled Octopus (S)

Chargrilled octopus tentacles with lemon olive oil, fregola sarda, quinoa & Florina pepper mayo

88

## Entrée Platter

*(For sharing)* (C)(SS)

Fresh oysters, grilled lamb cutlets, home-cured Wagyu biltong, fresh Italian burrata, seared scallops, tuna tartare

235

## Seared Scallops (S)

Served with green pea purée, beef chorizo, Grana Padano, smoked paprika & pea shoot

78

## SALADS

<b>Rocket, Apple &amp; Walnut</b> (N)	63	<b>Greek</b> (V)	69
Baby rocket leaves & pomegranate, drizzled with balsamic dressing, topped with aged Parmesan, sliced apple, beetroot & spiced walnuts		Cherry tomatoes tossed in an olive oil & vinegar dressing with cucumber, Kalamata olives, onion, capsicum, croutons & Greek Feta	
<b>Go Green</b> (V)	65	<b>Caesar</b> (S)	75
Fresh garden greens, avocado, edamame, pear, pumpkin seeds, quinoa, honey mustard dressing		Baby cos lettuce, crispy beef bacon, croutons, boiled egg & aged Parmesan, tossed with Caesar dressing	
<b>Brussels Sprouts &amp; Endives</b> (N)(V)	65	<b>Lobster &amp; Crab</b> (C)(SS)	78
Crunchy sprouts with endives, almonds, cranberries, avocado, crispy quinoa, honey mustard dressing & blue cheese crumble		Marinated lobster & crab meat, avocado, tomato & cucumber salsa, served with five-seed sourdough	
Enhance your salad with			
Home-Cured Wagyu Biltong	40		
Grilled Chicken Breast	40		

## SOUP & BREAD

<b>Chef's Soup of the Day</b>	55	<b>Cheesy Garlic Roll</b>	68
Wholesome bowl of fresh soup prepared daily		Home-baked sourdough rolls with garlic & parsley butter, loaded with cheese. Served with truffle & black garlic aioli	

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*Ian Cedric Player (1927-2014) was a South African environmental educator, conservationist, sportsman and activist, widely known for saving the White Rhino from extinction through Operation Rhino.*

*Dr. Player had a long and successful career in environmental conservation and has inspired many who continue his legacy today by working to save endangered species and natural spaces.*



© Mirella Ricciardi

*Born in 1931 in Kenya, Mirella Ricciardi grew up on the shores of Lake Naivasha. Her life's path was set when her mother, Giselle Bunau-Varilla who had studied under August Rodin, suggested that she explore photography. Mirella was introduced to the great Franco-Russian fashion photographer*

*Harry Meerson and worked for him as an unpaid apprentice for two years. He awoke in her an aptitude to recognise an image, a fleeting expression, a graphic shape that her mother a sculptor and artist had endowed her with. She then moved to New York where she honed her craft further before returning to her motherland, Africa.*

## SEAFOOD

### Fish & Chips (S)

155

Hamour fillet served with straight cut chips, fresh lemon & tartare sauce

### Grilled Giant Prawns (C)

255

Succulent giant Gulf prawns, marinated & grilled with garlic, chilli, thyme. Served with lemongrass rice

### Sea Bass Fillet (S)

185

Sunchoke purée with mussels, buttered baby bok choy, Salicornia & pea shoots

### Maine Grilled Lobster (C)

350

600-700g fresh lobster, chargrilled with garlic butter & served with grilled asparagus & green salad

### Salmon Fillet (S)(C)

185

Pan-seared salmon fillet with crushed potato with fresh peas, poached prawns, buttered Salicornia & leek velouté sauce

### Maine Lobster Thermidor (C)

350

600g-700g fresh lobster, cooked with shallots, mushrooms, mustard & baked with Gruyère & breadcrumbs. Served with chilli broccolini & green salad

## CHICKEN

### Chargrilled Chicken

155

Skinless chicken breast with broad bean cassalette, beef chorizo, snow peas, Paris mash & chicken jus

### Peri-Peri Boneless Chicken

185

Whole boneless chicken, marinated & basted with our unique Peri-Peri seasoning. Served with your choice of chips, mash or side salad

### Grilled Chicken Skewers

145

Thigh fillets marinated with Middle Eastern spices, skewered with peppers and flame-grilled with your choice of chips, mash or side salad

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## GOURMET BURGERS

### Meat Co Speciality Burger

135

100% Pure Angus beef patty, caramelised onions, melted cheese, veal bacon, homemade brioche bun

### 100 Dollar Burger (S)

367

Full-blood Wagyu beef patty, shaved truffle, gold brioche bun, caviar

### Wagyu Burger (SS)

185

Rangers Valley Wagyu beef patty, aged Comté, shaved truffle carpaccio, sesame seed & quinoa bun

## VEGETARIAN

### Spinach & Ricotta Tortellini

130

Homemade tortellini stuffed with spinach & ricotta cheese, baby spinach, datterini tomato sauce, aged Parmesan & basil oil

### Wild Mushroom Risotto

135

Creamy risotto with roasted wild mushrooms, truffle carpaccio & cheese

# SUPER AGED MEAT

Enhance your steak with one of our 'steak-style' sauces or side orders.

All of our steaks are cooked in butter and glazed with our unique sauce – please ask your waiter for dairy-free options.

## Rangers Valley Black Onyx 300 Day Grain-Fed Beef

Fillet	200g / 300g	350 / 450
New Yorker (Sirloin)	300g / 400g	310 / 380
Ribeye	300g	350

## Stockyard-Certified Angus 250 Day Gold Grain-Fed Beef

Ribeye	300g / 400g	350 / 450
Rump	300g / 400g	215 / 250

## Premium 180 Day Grain-Fed Beef

Fillet	200g / 300g	330 / 430
New Yorker (Sirloin)	300g / 400g	300 / 400
Ribeye	300g	340

## Silver Fern A-Grade Grass-Fed Beef

Fillet	200g / 300g	280 / 360
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## Enhance Your Steak Experience

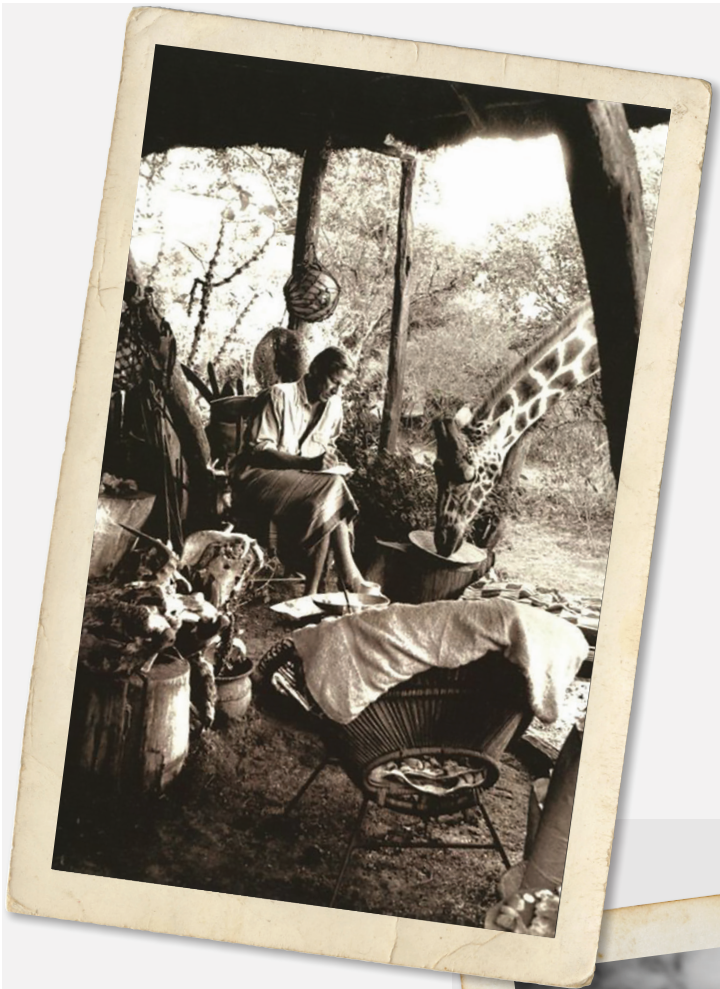
Half Maine Lobster (C)	125
Two Grilled Jumbo Prawns (C)	95
Truffle Carpaccio	40
Mushroom & Truffle Butter	25

**Blue:** Sealed, very red in the centre. Room temperature / **Rare:** Red in the centre. Lukewarm temperature  
**Medium-Rare:** Pinkish-red in the centre. Warm temperature / **Medium:** Pink in the centre. Hot temperature  
**Medium-Well:** Very little pink in the centre. Hot temperature / **Well-Done:** No pink, brown in the centre. Hot temperature

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*Peter Beard, born in New York City in 1938, had a childhood obsession with nature and spent his summers in Tuxedo Park with his grandmother who gave him his first camera. Taking pictures became a natural extension of the way he already preserved his memories in meticulously crafted diaries. At seventeen he went on a life-changing trip to Africa, working on a film documenting rare wildlife. Beard then began studying art at Yale, after which his insatiable desire to explore lured him back to Africa. His journals continue to be an essential part of his artistic output. He continues to live and work between New York City, Montauk, and Kenya.*



Image: Adrian Steirn, Barcroft Images

*The Tikki Hywood Foundation has been incredibly fortunate in developing a collaborative partnership with world-renowned photographer Adrian Steirn, who went to Zimbabwe recently to document an aspect of the rehabilitation process of the Tikki Hywood Foundation and filmed a short documentary called the Pangolin Men. The series features pangolin minders who work at the Tikki Hywood Foundation and have developed a relationship with the individual pangolin under their care. The pangolin are extremely vulnerable and that is why the Foundation's supportive care is so vital in order for them to be able to be rehabilitated and returned back into the wild and given a second chance.*

## CONNOISSEUR'S CHOICE

### Japanese A5 Hokkaido 250g 850 Wagyu Beef Marble Score of 11+

Saroma Wagyu overlooking Lake Saroma in Japan's northern Hokkaido prefecture boasts one of the world's highest-quality Wagyu beef cattle raised sustainably with meticulous care

### Mayura Station Signature 300g 690 Full-Blood Wagyu Beef Marble Score of 10+

First established in 1845, Mayura Station is a national award-winning boutique beef producer specialising in full-blood Wagyu beef

### Kiwami Wagyu Ribeye 300g 595 Marble Score of 9+

Kiwami, meaning Outstanding Excellence, is our finest Wagyu, hand selected to provide beef with a combination of silky flavours, tenderness, taste & juiciness

### Rangers Valley Wagyu Beef Marble Score of 7+

Rangers Valley is one of the world's most respected premium marbled beef producers. Flame-grilled to your liking, served with wild mushroom ragout

Fillet	200g / 300g	490 / 590
Ribeye	300g	490

### Rangers Valley Wagyu Beef Marble score of 5+

Flame-grilled to your liking, served with grilled asparagus

Ribeye	(300g)	430
Fillet	(200g / 300g)	430 / 530

### Prime Tomahawk Steak (1.2kg) 750 (Serves 2)

If you love your meat, this is the one for you! Grilled Tomahawk steak, then roasted in the oven to create the perfect meat-lover's steak. Choice of chips, mash or steamed vegetables

### Australian Angus (CAAB) (1kg) 650 250 Day Gold Grain-Fed T-Bone (Serves 2 or 1 very hungry)

Carved & served on sizzling lava rock or served whole with your choice of chips, mash or side salad

### Châteaubriand (500g) 690 (Serves 2 or 1 very hungry)

150 Day grain-fed fillet roasted to perfection & carved, cut from the centre of the beef tenderloin. Served with glazed baby potatoes, steamed asparagus, sautéed mushrooms & béarnaise sauce

### Connoisseur's Sauce 40

Wild mushroom Café-au-Lait

*The above products are available in limited quantities.  
Please ask your waiter regarding availability.*

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## SPECIALTIES

### Barbeque Beef Ribs 290

Beef ribs braised in a special BBQ marinade & flame-grilled. Served with your choice of mashed potato, chips or baked potato

### Lamb Cutlets 285

Grilled lamb cutlets, marinated in Mauritian spices, served with potato & olive salad with a red pepper coulis

### Slow-Braised Beef Short Ribs 290

Braised for 3 hours, then grilled with our homemade BBQ sauce. Served with your choice of mashed potato, chips or baked potato

### Fillet Butcher's Skewer 290

Skewered with mixed capsicum, flame-grilled with your choice of mashed potato, chips or baked potato

### Angus Butcher's Skewer 260

A selection of marinated, aged Angus beef cuts, skewered with onions and peppers. Flame-grilled with our unique house basting

## SAUCES

Complement your steak with one of our Chef's Classic style sauces prepared daily.

### Peri-Peri 20

### BBQ Relish 20

### Creamy Mushroom 20

### Creamy Peppercorn 20

### Béarnaise 20

### Creamy Blue Cheese 20

## SIDE ORDERS

### Steak Cut Chips 25

### Baked Potato 25

### Mashed Potato 25

### Side Salad 25

### Steamed Seasonal Vegetables 25

## SIDE DISHES

<b>Truffle Fries</b> Parmigiano Reggiano, parsley	35	<b>White Asparagus</b> Chargrilled, hollandaise	35
<b>Corn Kernel</b> Shallots, crumbled Feta	35	<b>Cherry Tomato</b> Greek Feta, oregano, extra virgin olive oil	35
<b>Sautéed Mushrooms</b> Wild mushroom, butter, parsley	35	<b>Green Asparagus</b> Yuzukosho sauce	35
<b>Corn Cob</b> Chargrilled, lemon zest, Parmigiano Reggiano	35	<b>Creamed Spinach</b> Shallots, tomato & Béchamel	35
<b>Baby Potatoes</b> Crushed rosemary & garlic potatoes	35	<b>Charred Brussels Sprouts</b> Mustard sauce	40
<b>Broccolini</b> Chilli & garlic	35		

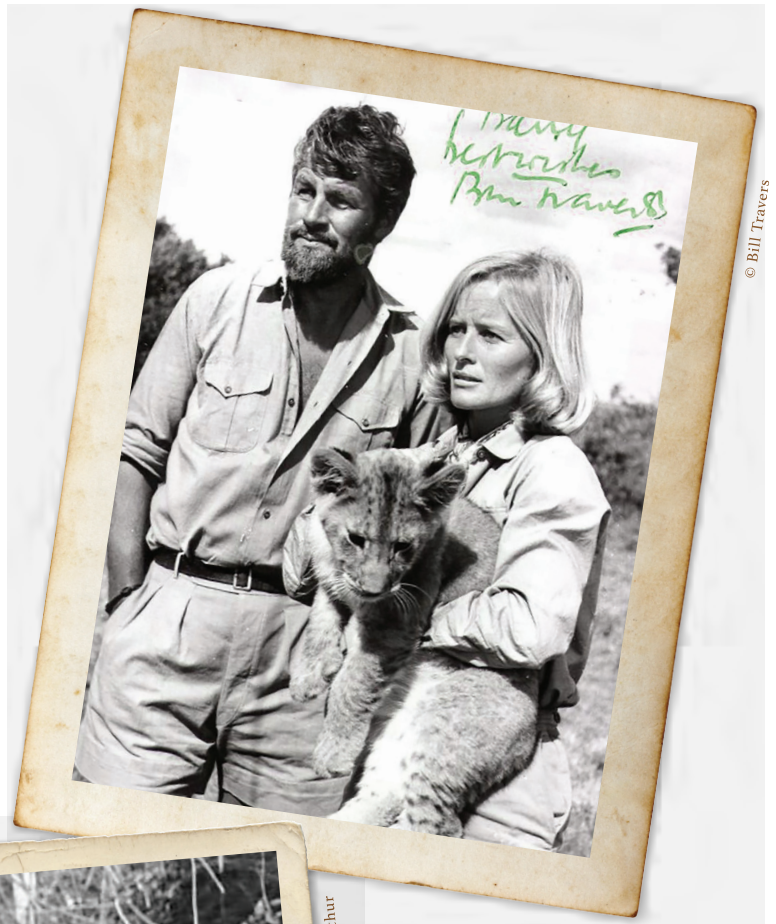
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Known as the “Father of Lions” (Bwana Simba), George Adamson was the pioneer of lion conservation. He and his wife Joy raised the orphaned cub Elsa (and if the story sounds familiar, it’s the true story behind the movie “Born Free”). Adamson also rehabilitated the English-born lion Christian and 23 other lions in Kora National Park until his tragic murder in 1989. His assistant Tony Fitzjohn founded the George Adamson Wildlife Preservation Trust to continue the protection of these big cats, their habitat and other wildlife.



A poignant photograph, taken by photographer Jo-Anne McArthur, of a young gorilla in the arms of the man who saved her from a bushmeat market won the Wildlife Photographer of the Year People’s Choice Award. The image shows Pikin, a lowland gorilla being moved from the safe forest sanctuary she was taken to after her rescue in Cameroon, to a new, larger one. Ahead of the move Pikin was sedated but during the journey she awoke. Fortunately she was still drowsy, and her rescuer, Appolinaire Ndohoudou, of Ape Action Africa, was close at hand so she remained calm for the duration of the bumpy journey.

