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SIGNATURE SALADS

Avo Salad N, V	45
Avocado, asparagus, sun-dried tomato, charred green peppers walnuts, preserved lemon dressing	
Caesar Salad S, D, G	65
Baby gem, anchovies, parmesan, crispy veal bacon, rustic croutons With Chicken +20 With Prawns +25	
Butcher's Steak Salad D	90
Strip loin steak, iceberg wedges, blue cheese, figs, mix berries, crispy bacon	

APPETIZERS

Dynamite Shrimp Doughnuts D, G, S	70
Shrimps, doughnuts, dynamite sauce, water cress	
Smoked Prime Angus Steak Tartare G, D, M, E	85
Hand cut prime strip loin, oeuf parfait, cornichons, caper berries, parmesan tuile, chefs dressing	

SOUPS

French Onion Soup G, D	55
Beef broth, caramelized onion, horseradish & gruyere crouton	
Lobster Bisque S, D	75
Lobster bisque, prawn & squid chicharron, truffle cream	

VEGETARIANS

Minestrone Soup with Pesto V, D, N	50
Vegetable broth, celery, carrot, basil pesto	
Vegan Caesar Salad V	55
Chickpeas, lacinato kale, romaine lettuce & vegan caesar dressing	
Eggplant Parmigiana V, D	55
Italian eggplant, mozzarella cheese, parmesan, plum tomatoes, basil leaves	
Risotto Pomodoro V	70
San marzano tomato, cherry tomato, arborio rice, extra virgin olive oil, basil leaves	

Tofu Cacciatore V	75
Tofu, onion, tomato, bell peppers, black olives	
Beyond Burger V	110
Vegan burger patty, roasted tomato, grilled onion, sriracha mayo, lettuce, vegan bun, vegan cheddar cheese	
Roasted Butternut Squash Risotto D, A	130
Violone nano rice, roasted butternut, parmesan fondue, sage leaf	

FROM THE JOSPER GRILL

All the grilled dishes are served with 1 sauce and 1 side of your choice

USDA Prime Rib Eye 300gm	210
USDA Prime Tenderloin Petit Fillet 200gm	225
USDA Prime Tenderloin Fillet 300gm	275

SIGNATURE CUTS TO SHARE

All the Sharing Cuts are served with 2 sauces and 2 sides of your choice

USDA Prime Chateaubriand 600gm	495
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FROM THE SEA

Oven Roasted Salmon Steak S, D	160
Roasted salmon, char-grilled asparagus, herbed garlic cream butter	
Grilled King Prawns S	185
Char-grilled king prawns, chimichurri, tossed house salad	

CHEF'S SELECTION

Risotto Al Vino Rosso G, D, A	140
Red wine, arborio rice, lamb chop, edible flowers	
Seafood Thermidor G, D, S	160
Lobster, prawns, calamari, parmesan, thermidor sauce	
Grilled Australian Lamb Rack D, G	175
Potato skordalia, ratatouille, garlic glaze	

SAUCES & SIDES

Sauces 18 each

Mushroom Sauce **D**
Green Peppercorn Sauce **D, G**
Béarnaise **D, A**
Red Wine Jus **A, D, G**
Herb Jus **G, D**
Lemon Butter Sauce **D**
Chimichurri Sauce
Blue Cheese Sauce **D**

Sides 28 each

Iceberg Wedges & Blue Cheese Cream **D**
House Salad
Steamed Vegetables
Charred Asparagus With Bearnaise **D, E**
Creamed Spinach **D, G**
Mashed Potatoes **D**
Baked Macaroni Cheese **D, G**
Crispy Onion Rings **G, E**
French Fries
Sweet Potato Fries
Cheese Loaded Truffle Fries **D**

DESSERTS

Seasonal Fruit Platter

Baked Cheesecake **D, G** 40
Lotus crust, raspberry purée, mixed berries

Crème Brûlée **D, G** 45
Madagascar vanilla custard, fresh berries, herb biscotti

Hot Chocolate Tiramisu **D, A, G** 45
Espresso soak savory biscuits, mascarpone, hot chocolate expression

Ice Cream & Sorbets **D** 40
Choose two scoops from our selection. Ice creams: vanilla, strawberry, chocolate, mango & cream, hazelnut. Sorbet: lime, passion fruit, raspberry, mandarin

G - Gluten, D - Dairy, E - Eggs, N - Nuts, GF - Gluten Free, M - Mustard, P - Peanut
V - Vegetarian, VE - Vegan, S - Seafood, SO - Soy Beans, MO - Molluscs, **A - Alcohol**

All prices are in AED and are inclusive of 5% VAT



YAS ACRES

Golf & Country Club



VIVA