



Welcome to Acres Grill House

For a true Grill House experience, jazz up your evening with an eclectic array of decadent selection of prime cuts.

Expect a perfectly pink and piping hot medium rare cut of steak including Australian Wagyu Blackmore, Signature Cuts to Share, Ribs Selections and more – all cooked to perfection in the Jospes Grill.

Complement your dining experience with over 100 world class labels and premium wines to try.

SIGNATURE SALADS

Acres Steak Salad D Striploin steak, iceberg wedges, blue cheese dressing, mix berries, crispy bacon, semi-dried tomatoes	90
Avo Salad N, V Avocado, asparagus, sun-dried tomatoes, charred green peppers, walnuts, preserved lemon dressing	45
Caesar Salad S, D, G Romaine lettuce, signature caesar dressing, anchovies, parmesan shavings & snow, crispy veal bacon, semi-dried vine tomatoes, rustic croutons	70
Add	
Corn-fed Chicken	75
Tiger Prawns	80

APPETIZERS

Burrata & Heirloom Tomatoes D Burrata, heirloom tomato, tomato gazpacho, parmesan tuille, caviaroli, fresh basil	75
Foie Gras Torchon G, D Toasted brioche, rhubarb compote, fresh berries, fig, baby chard	80
Smoked Steak Tartare G, D Hand-cut wagyu striploin, poached quail egg, cornichons, capers, caper berries, parmesan tuille, shallots, chives, chef's dressing	85
Bloody Mary Prawn Cocktail S, A, G Atlantic chilled prawns, bloody mary cocktail, air-dried bread, cucumber, celery leaf	90
Scallops S, D, G Hokkaido scallops, anchovy crumbs, sautéed peas, duck crisp, thyme foam, semi-dried tomatoes	85
Crab Cake S, G Dungeness crab, citrus remoulade, herb salad	85
Goat's Cheese Baklava N, G Filo pastry, goat's cheese mousse, truffle, pistachio, acacia honey, mesclun leaves	85
Warm Asparagus & Egg D Jumbo asparagus, sous vide egg, béarnaise sauce, parmesan snow, truffle salt, chives	65

SOUPS

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

VEGETARIANS

Beyond Burger Vegan burger patty, roasted tomato, grilled onion, Sriracha mayo, lettuce, vegan bun, vegan cheddar cheese	110
Pasta ai Quattro Formaggi D, G, A Linguine pasta, four cheese sauce, buffalo mozzarella, parmesan snow, cherry tomato	120
Roasted Butternut Squash Risotto D, A Vialone nano rice, roasted butternut, parmesan fondue, sage leaf	130
The Shroom that Wanted to be a Steak G, D, V Grilled portobello mushrooms, celeriac purée, king asparagus, black sesame chimichurri	135

G - Gluten D - Dairy S - Seafood N - Nuts A - Alcohol

All prices are in AED and are inclusive of 10% service charge, 7% Municipality fees and 5% VAT

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FROM THE JOSPER GRILL

Served with one sauce and one side of your choice

US-PRIME CREEK STONE BLACK ANGUS

US Prime Striploin 300gm	175
US Prime Rib Eye 300gm	195
US Prime Tenderloin 250gm	245
US Prime 35 Day Dry Aged New York Striploin 300gm	215
US Prime 35 Day Dry Aged Rib Eye 350gm	200

AUSTRALIAN WAGYU BLACKMORE

Australian MB 4 Wagyu Skirt 300gm	225
Australian MB 4 Wagyu Striploin 250gm	285
Australian MB 4 Wagyu Rib Eye 250gm	315
Australian MB 9 Blackmore Wagyu Striploin 300gm	650

FROM THE SEA

Grilled Seabass Fillet	155
Grilled Salmon Steak	160
Grilled Atlantic Prawns	225

CHICKS N CHOPS

Grilled Corn-fed Spatchcock	170
Grilled Australian Lamb Chops	180

SIGNATURE CUTS TO SHARE

Australian OP Rib (Tomahawk) 1100g	595
US Prime Chateaubriand 600g	495
US Prime T-Bone Steak 600g	340

RIBS CORNER

Acres Short Ribs D	160
Signature dry rub, sautéed corn and tomatoes, chef's signature sauce	
Smoked BBQ Beef Ribs D, G	160
48 hours slow-cooked beef ribs, smoked BBQ sauce, grilled broccolini	
Ribs in Salsa D	160
Creamy polenta, mexican salsa, rocket leaves	
Asian Glazed Short Ribs G	160
Asian soy glaze, steamed bok choy, shiitake mushroom, spring onion	
Herb Crumbed Ribs G, D	160
Truffle mash, butter beans, garlic glaze	

SAUCES

18 each

Mushroom Sauce D
Green peppercorn Sauce D
Béarnaise D, A
Red Wine Jus A, G
Lemon Butter Sauce D
Chimichurri Sauce

ADD ON'S:

Jumbo Prawn	70
Pan-fried Foie Gras	65

SIDES

28 each

Baked Potato D
Whipped Potatoes D
French Fries
Truffle Fries
Sweet Potato Fries
Dauphinoise Potato D
Creamed Spinach D
Sautéed Green Beans D
Steamed Vegetables
Grilled Asparagus
Mixed Greens

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DESSERTS

Apple Tatin D, N, G, A Caramel poach apples, sea salt feuilletine, Madagascar vanilla gelato, flamed rosemary, pecan	45
Hot Chocolate Tiramisu D, G, A Espresso soaked biscuits, mascarpone cream, hot chocolate expression	55
Baked Cheesecake D, G Lotus crust, raspberry purée, mixed berries	45
Crème Brûlée D, G Madagascar vanilla custard, fresh berries, herb biscotti	45
Sparkling Melon Balls Compressed melon balls, non- alcoholic sparkling white grape juice	40
Ice Cream Vanilla D Mango & Cream D Hazelnut D, N	15
Sorbet Lemon & Lime Passion Fruit Raspberry & Strawberry	15

SATURDAY JAZZ & BRUNCH

12.30pm to 3.30pm

Jazz up your beautiful Saturday afternoon with our new Saturday Brunch at Acres Grill House. With gorgeous views across the lake and golf course from our stunning terrace, Acres Saturday Brunch features an amazing selection of salads, starters and dessert buffet plus succulent main course that will be prepared a la minute.

So sit back, enjoy the view whilst sipping your favourite drinks and listening to the smooth sound of jazz.

AED 99 for Unlimited Salad, Starters and Dessert Buffet

A la Carte Main Course is priced from AED 110

AED 149 for Selected House Beverages and Prosecco

Book now:

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viyagolf.com/jazzbrunch

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THE ACRES BIG SUNDAY BRUNCH

12.30pm to 3.30pm

Join us at the Clubhouse as we celebrate Sunday with Acres Big Brunch. Running across three restaurants - Acres Grill House, The Black Room and Roots - the brunch features a decadent feast that will satisfy your discerning palate whilst listening to a live band.

Expect an amazing spread of starters, soup, live stations and desserts paired with thirst quenching beverages. The little ones can enjoy magic show and kids activities including face painting, arts and crafts, bouncy castle and more.

AED 380 with house beverages

AED 250 for soft beverages

AED 99 for children between 6 and 12 years (5 and under go free)

Book now:

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