



What's on the Banc Dubai

every day

live DJ (8pm - late)

every sunday

sunday roast (1 pm - 6 pm)

live DJ (8pm - late)

monday to saturday

sunset drinks (5 pm - 8 pm)

BANC Dubai, inspired by its success in the UK established in 2011 aims to create an immersive dining experience that engages all the senses through stunning visuals, flavours and ambient sounds. We provide a space for families and friends to make lasting memories, celebrate and transport our guests to a unique realm where art, music and gastronomy come together on a Mediterrasian wave in a protected environment.

FOOD MENU





TO START WITH



MAINS

YELLOWFIN TUNA CARPACCIO (F)(D)(SO)(G) Truffle Cream ,Truffle Ponzu 98	BEEF TARTARE (D) Potato Pave, Truffle Cream 118
BLUEFIN TUNA TARTARE (F)(SO)(N)(G)(E) Scallion, Ponzu Aioli, Nut Crackers, Yuzu Kosho 125	WAGYU BEEF CARPACCIO (E)(G)(SO)(SE) Black Garlic Aioli, Wafu Sauce, Mizuna, Spicy Crackers 98

AUSTRALIAN WAGYU CUTS	
WAGYU FILLET MIGNON (200G) (D) Mashed Potato, Asparagus, Demi-Glace 341	WAGYU STRIPLOIN (300G) Yuzu Kosho, Beef Jus 332
BEEF MEDALLION STEAK (180G) (SO)(SE) Tenderloin, Yakiniku Sauce, Broccolini 297	TOMAHAWK (1.3 KG) (G)(D) Chimichurri, Asparagus, Mac & Cheese, French Fries 1388
WAGYU RIB-EYE (300G) (D) Grilled Broccoli, Peppercorn Sauce 332	JAPANESE OMI (200G) (D) Asparagus, Demi-Glace, French Fries 888
Sauce Choices: Peppercorn (D) Demi-Glace (D)	

MISO PURSLANE (SO)(V)(VE) Miso-Yuzu Dressing, Avocado, Miso Powder 71	ASIAN STRING SALAD (SE)(N) Papaya, Mango, Beans Sprouts, Carrot, Cucumber, Chilli Sesame Dressing, Peanuts 62
BURRATA (N)(V)(D)(G) Black Fig, Walnuts, Tomato, Olive Oil, Basil Pesto & Sourdough Bread 125	GREEN APPLE & BABY GEM SALAD (D)(M)(V) Honey Mustard Dressing, Feta Cheese, Jalapeno 62
KING CRAB SALAD (SF)(SO)(SE)(G) Mizuna, Salmon Roe, Sesame Dressing, Lime, Crispy Onion 135	

LAMB CHOPS (3PCS) (D) Mixed Herbs, French Beans, Lemon & Chilli Butter Sauce 188	WHOLE WILD SEABASS (1KG) (D)(F) Mashed Potato, Salicornia Salad, Lemon Butter Sauce 341
BBQ MELT CHICKEN STEAK (D)(SE) Mashed Potato, Homemade BBQ Sauce, Cheddar Cheese 152	GRILLED SALMON (SO)(D)(F) Mashed Potato, Asparagus Salad, Garlic Pil-Pil Sauce 161
SLOW COOKED WAGYU SHORT RIB (G)(D) Cauliflower Puree, Crispy Onion, Demi-Glace 198	SEA BREAM (350GR) (F)(D)(G) Olive Tapenade, Mashed Potato, Lemon Butter Sauce 178
WAGYU BURGER (G)(D) Wagyu Patty, Lacto-Fermented Cucumber, Cheddar Cheese - French Fries, Japanese Mayo 152	JUMBO PRAWN (3 PCS) (D)(SF)(G) 🌶 Spicy Gochujang, Mixed Cress Salad 168
BABY LAMB RIBS (D)(SE) 🌶 Sweet & Spicy Sauce, Coleslaw 125	HOMEMADE PASTAS
SLOW COOKED LAMB SHOULDER (D)(SE) Smashed Eggplant, Crispy Potato, Lamb Jus, Sweet Spicy 161	PESTO FUSILLI (G)(D)(V)(N) Homemade Pistachio Pesto, Parmigiano Reggiano 134
BBQ MELT CHICKEN BURGER (G)(D) Coleslaw, Lettuce, Tomato, Japanese Mayo & French Fries 92	TRUFFLE RIGATONI (D)(N)(G) Truffle Sauce, Walnut 143
	TOMATO MAFALDINE (G)(D)(V) Sun-Dried Tomatoes, Pepperoncini Chilli, Parmigiano Reggiano 125

STEAKS

SIDES

CREAMY MAC & CHEESE (D)(G) with Parmigiano Reggiano 44	MASHED POTATO (D) 35
GRILLED ASPARAGUS Sea Salt 53	HAND CUT FRENCH FRIES (D) Parmigiano Reggiano, Parsley 35
COLESLAW (D) 25	GRILLED BROCCOLINI 25





BANC





The Banc Dubai invites you to elevate your Sundays with our signature Sunday Roast.

Inspired by its UK roots (established in 2011), The Banc Dubai brings the tradition of the classic Sunday Roast into a refined, immersive dining experience.

Through carefully crafted flavours, striking visuals, and ambient sounds, we create a space where families and friends come together to slow down, indulge, and make lasting memories.

Set on a MediterrAsian wave, our Sunday Roast is more than a meal it's a ritual.
A warm, elegant escape where art, music, and gastronomy unite in a protected, relaxed environment designed for long conversations and unforgettable Sundays.

Sunday
Roast



STARTERS

SMOKED SALMON (G)(D)(F) 58

Caviar, Creme Fraiche, Chives,
Rye Bread

LEEK & POTATO SOUP (D)(G) 45

Chives and Thyme Oil

GREEN APPLE & BABYGEM SALAD (D) 71

Honey Mustard Sauce, Greek Feta Cheese,
Green Apple, Jalapeño

WAGYU BEEF CARPACCIO (E)(G)(SO)(SE) 107

Black Garlic Aioli, Wafu Sauce, Mizuna, Cracker

MIXED DIP TRIO (SO)(SE)(D)(G) 88

Chargrilled Eggplant with Smoked Soy Glaze

Caramelised Onion with Chilli Garlic

Red Pepper Hummus with Pickled Red Peppers

FREE FLOW FOR 2 HOURS 288 AED

COCKTAILS

PRETTY LITTLE PINK

*Pink Gin, Peach Liquor, Elderflower Cordial,
Lime juice, Top Elderflower Tonic*

PORNSTAR MARTINI

*Vanilla Vodka, Passion Liqueur, Passion Fruit Puree,
Vanilla Syrup, Lime Juice shot of Champagne on the side*

PALOMA

*Tequila, Grapefruit Juice, Lime Juice, Agave Syrup,
Pinch Salt, Top double dash Tonic*

WINES

RED WINE

WHITE WINE

ROSE WINE

SPARKLING WINE



ROASTS

THE BEEF ROAST 195 (E)(G)

Rib-Eye, Triple Roasted Potatoes, Honey
Glazed Carrot & Parsnip, Green Beans,
Roasted Red Cabbage, Yorkshire Pudding

THE CHICKEN ROAST 185 (E)(G)

Chicken Breast, Triple Roasted Potatoes,
Honey Glazed Carrot & Parsnip, Green
Beans, Roasted Red Cabbage, Yorkshire
Pudding

THE DUO ROAST 245 (E)(G)
CHICKEN | RIB-EYE

Triple Roasted Potatoes, Honey Glazed Carrot
& Parsnip, Green Beans, Roasted Red
Cabbage, Yorkshire Pudding

THE TRIO ROAST 285 (E)(G)
BRISKET/RIB-EYE/CHICKEN

Triple Roasted Potatoes, Honey Glazed Carrot &
Parship, Green Beans, Roasted Red Cabbage,
Yorkshire Pudding

SLOW COOKED BRISKET 205 (E)(G)

Triple Roasted Potatoes, Honey Glazed Carrot
& Parsnip, Green Beans, Roasted Red
Cabbage, Yorkshire Pudding

LAMB SHANK 185 (E)(G)

Triple Roasted Potatoes, Honey Glazed Carrot &
Parship, Green Beans, Roasted Red Cabbage,
Yorkshire Pudding, Special Lamb Gravy

SIDES

TRIPLE ROASTED POTATOES 25

HAND CUT FRENCH FRIES (D) 35

Parmigiano Reggiano, Parsley

CAULIFLOWER CHEESE (D) 30

HONEY GLAZED CARROT & PARSNIP 25

COLESLAW (D) 25

YORKSHIRE PUDDING & STUFFINGS (E)(G) 35

DESSERT

STICKY TOFFEE PUDDING (D)(G)(E) 48

Warm Date Sponge, Rich Toffee Sauce,
Vanilla Ice Cream

APPLE CRUMBLE (D)(G)(E)(N) 48

Apple Filling, Brown Butter Crumble,
Vanilla Custard



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