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

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 & Parsnip, 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 & Parsnip, 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

(F) Fish (D) Dairy (N) Nuts (G) Gluten (SO) Soya (SF) Shellfish (SE) Sesame (V) Vegetarian (VE) Vegan (E) Eggs

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