

TASTING MENU

AED 220 PER PERSON

COURSE ONE

SALMON TARTARE

Toasted Ciabatta, Wasabi Tobiko,
Aonori Powder & Yuzu Garlic Aioli

COURSE TWO

CHILI GARLIC TUNA & CALIFORNIA ROLL

SHRIMP TEMPURA (N)

with Peanut Butter Chili Sauce

COURSE THREE

'BLACK ANGUS' FLANK STEAK

with Preserved Lemon, Harissa Butter & Crispy Onion

COURSE FOUR

LEMONGRASS CRÈME BRÛLÉE (V)

AED 320 PER PERSON

COURSE ONE

YELLOWTAIL CARPACCIO

Chuka Wakame, Shallot,
Green Grape Salsa & Ume Ponzu Dressing

BLUEFIN TUNA TACO

Avocado, Fennel & Kizami Wasabi Aioli

COURSE TWO

NIGIRI SELECTION

Bluefin Tuna Akami, Salmon,
Yellowtail, Sea Bass

COURSE THREE

KUNG PAO SHRIMP (N)

Courgette, Leek, Spring Onion,
Cashew Nut & XO Sauce

USDA PRIME STRIPLOIN

Garlic Cream & Truffle Miso

COURSE FOUR

CHOCOLATE FONDANT (V)

Home-Made Vanilla Ice Cream

AED 520 PER PERSON

COURSE ONE

SEA BASS CRUDO

Yuzu Kosho, Japanese Plum Coulis & Black Olive Sour Cream

YELLOWTAIL CARPACCIO

Chuka Wakame, Shallot, Green Grape Salsa & Ume Ponzu Dressing

BLUEFIN TUNA TACO

Avocado, Fennel & Kizami Wasabi Aioli

COURSE TWO

NIGIRI SELECTION

Bluefin Tuna Chu-Toro, Bluefin Tuna
Akami, Salmon, Yellowtail

COURSE THREE

WAGYŪ BEEF GYOZA

Wagyū Beef, Shiitake Mushroom, Celery,
Truffle Oil, Crème De Foie Gras & Kabayaki Sauce

DUCK BAO BUN

Hoisin Sauce

COURSE FOUR

USDA PRIME STRIPLOIN

Garlic Cream & Truffle Miso

KUNG PAO SHRIMP (N)

Courgette, Leek, Spring Onion, Cashew Nut & XO Sauce

COURSE FIVE

DESSERT TASTER

Chocolate Fondant, Lime & Ginger Mousse, Wasabi Ice Cream Sando

(V) Vegetarian (A) Alcohol (N) Nuts

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. "Dishes are prepared in a kitchen that handles nuts"