

Ladies Night Menu

3 FREE DRINKS FOR THE LADIES

AED160 FOR 3 COURSES

COCKTAILS

SO MUCH SEOUL

Vodka, Cranberry, Lychee & Rose

WALLFLOWER

Gin, Pineapple, Citrus & Elderflower

CLASSIC WAY

Junmai Sake, Cherry, Lemon & Grapefruit

WINE

HOUSE WHITE

HOUSE RED

HOUSE ROSE

SPIRITS

VODKA – RUSSIAN STANDARD

GIN – BOMBAY SAPPHIRE

RUM – BACARDI SUPERIOR

TEQUILA – EL JMADOR

WHISKY – FAMOUS GROUSE

with mixers **

*excludes Red Bull

STARTER

Choice of

JAPANESE TUNA PIZZA

Grilled Tortilla, Yellowfin Tuna Sashimi, Tomato, Truffle Oil, Wasabi Aioli & Kabayaki Sauce

DIM SUM BASKET

Aubergine Prawn, Kabocha Chicken & Creamy Sweet Potato

CRISPY SHRIMP TEMPURA MAKI

Crispy Shrimp Tempura, Boston Lettuce, Avocado, Crab Stick & Unagi Sauce

12 SPICED CRISPY CALAMARI

Calamari, 12-Spice Mix, Green Chili, Red Chili, Coriander & Mustard Aioli

JAPANESE KOROKKE (V)

Sweet Potato, Kabocha, Carrot, Asparagus, Mozzarella Cheese & Green Apple Tartar Sauce

MAIN

Choice of

WOK STIR FRY BLACK COD

Wonton & Kung Pao Sauce

SZECHUAN BEEF TENDERLOIN

Courgette, Baby Corn, Sugar Snap, Bok Choy & Gobo Teriyaki

ANGRY CHICKEN

Purple Potato, Roasted Chili & Angry Sauce

JAPANESE COCONUT CURRY (V)

Charred Tofu, Asparagus, Broccoli, Baby Carrot & Parsnip Crisp

SEAFOOD YAKI UDON NOODLE

Shrimp, Calamari, Asparagus, Yellow & Green Pepper, Snow Pea, Bean Sprout, Baby Corn & Gobo Teriyaki Sauce

DESSERT

Choice of

CHOCOLATE FONDANT (V)

Home-Made Vanilla Ice Cream

YUZU CHEESECAKE

Lime Sorbet

LEMON TART

Yuzu Marmalade & Banana Passion Fruit Sorbet

(V) Vegetarian (A) Alcohol

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