

BRUNCH BY THE BURJ

AED 355 per person with Soft Drinks / AED 475 per person with House Beverages* / AED 575 per person with Prosecco**

RAW KARMA

SALMON CARPACCIO

Truffle

TUNA CEVICHE

Mango, soy sour dressing

BEEF TARTARE

Avocado, shallot, truffle mayo

DIM SUM

Sweet potato, prawn, beef

SUSHI PLATTER

SASHIMI & NIGIRI

MAKI

Vegan, Philadelphia, tuna, salmon

SMALL DISH

EDAMAME v

Salt & spicy

ASPARAGUS & MUSHROOM SKEWER v n

Truffle yuzu & peanut

PRAWN TEMPURA

Sesame aioli

BLACK COD CROQUETTES

Miso béchamel

CHICKEN YAKITORI

Caramelized teriyaki

BAO CHICKEN KATSU

Katsu sauce

TRUFFLE BEEF YAKITORI

Soy sauce

MAIN DISHES

MALAYSIAN AUBERGINE v n

Sesame glaze, cashew

THAI RED CURRY v

Mixed vegetable

LEMONGRASS PRAWN

Kale, soba noodle, yakiniku sauce

TERIYAKI SALMON

Courgette, crispy ramen noodle

MISO BLACK COD

Pickle ginger

ROASTED BABY CHICKEN

Truffle soy glaze

ROBATA DUCK BREAST

Yakisoba vegetable

BBQ LAMB

Ancho glaze, turnip, crispy leek

TENDERLOIN

Shiitake sauce

WAGYU STRIPLOIN

Truffle wasabi ponzu

SIDES

SAUTÉED VEGETABLES v

STIR-FRIED BROCCOLINI v

UDON NOODLE v n

TRUFFLE FRIED RICE v



DESSERTS

MOCHI SELECTION v

VANILLA CHEESECAKE v

CHOCOLATE MATCHA MARQUISE v

MINI BANANA ROLL v

DRINKS

ZONIN PROSECCO CUVÉE 1821**

APEROL SPRITZ / MIMOSA**

WHITE WINE / RED WINE / ROSÉ WINE*

SANGRIA ROSÉ*

ASIAN NEGRONI*

TIGER BEER*

SPIRITS*

VODKA / GIN / RUM / WHISKY

SOFT DRINKS

STILL AND SPARKLING WATER

COCA COLA / COKE ZERO / SPRITE / SPRITE LIGHT

GINGER ALE / TONIC WATER

JUICES

APPLE / CRANBERRY / ORANGE / PINEAPPLE / TOMATO

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"

*Only available with the brunch packages at AED 475 per person / **Only available with the brunch packages at AED 575 per person