

TASTING MENU

AED 219 PER PERSON

COURSE ONE

SEAFOOD TARTARE

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

COURSE TWO

SPICY TUNA & CALIFORNIA MAKI

SHRIMP TEMPURA

with Peanut Butter Chili Sauce

COURSE THREE

'BLACK ANGUS' FLANK STEAK

with Preserved Lemon & Harissa Butter

COURSE FOUR

LEMONGRASS CRÈME BRULEE

AED 419 PER PERSON

COURSE ONE

CEVICHE MIXTO

Octopus, Calamari, Prawn, Fennel, Plum,
Parsley & Shallot Vinaigrette

SALMON CARPACCIO

Marinated Plum, Olive Oil Caviar
& Aubergine Yoghurt

COURSE TWO

NIGIRI SELECTION

Yellowfin Tuna, Salmon, Yellowtail, Grey Mullet

COURSE THREE

BAKED PEN SHELL

Fennel, Asparagus, & Truffle-Miso Thermidor Sauce

VEAL CHOP

Baby Potato, Asparagus, Garlic Chip & Cauliflower Miso

COURSE FOUR

CHOCOLATE STEAM CAKE

Vanilla Crumb & Ice Cream

AED 519 PER PERSON

COURSE ONE

SALMON CARPACCIO

Marinated Plum, Olive Oil Caviar & Aubergine Yoghurt

TUNA CARPACCIO

Yellowfin Tuna, Citrus Ponzu, Anchovy Aioli & Truffle Oil

CITRUS CURED GREY MULLET

Green Grape, Shiro Ponzu & Spicy Aioli

COURSE TWO

NIGIRI SELECTION

Yellowfin Tuna, Salmon, Yellowtail, Grey Mullet

COURSE THREE

WAGYŪ BEEF GYOZA

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

BAKED PEN SHELL

Fennel, Asparagus & Truffle-Miso Thermidor Sauce

COURSE FOUR

USDA PRIME STRIPLOIN

Garlic Cream & Truffle Miso

KUNG PAO MONK FISH

Courgette, Leek, Red Pepper, Green Apple Slaw & Kung Pao Sauce

COURSE FIVE

DESSERT TASTER

Chocolate Steam cake, Lime & Ginger Mousse, Lemon Tart