

# Ladies Night Menu

## 3 FREE DRINKS FOR THE LADIES

AED160 FOR 2 COURSES  
AED190 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