



FESTIVE LOTUS MENU

AED 220 per person
with drinks package 420* | 520**

COURSE ONE

ASSORTED MAKI
California, spicy tuna, spicy salmon

SALMON TARTARE
Toasted ciabatta, green tobiko,
aonori, yuzu aioli

COURSE TWO

12 SPICE FRIED CALAMARI
Mustard aioli

TURKEY YAKITORI
Gobo, pickled ginger, sesame

CRISPY DUCK ROLL
Mango oolong sauce

COURSE THREE

KARMA HOUSE SALAD V
Ginger dressing

JAPANESE STEAMED RICE V

KUNG PAO DUCK N
Courgette, leek, spring onion,
XO sauce

USDA PRIME RIBEYE STEAK
Hoisin miso

COURSE FOUR

DESSERT PLATTER
Christmas pudding,
lime ginger mousse

* Including House pouring spirits, house wine, bottled beer, soft drinks & water

** Including Premium pouring spirits, house wine, bottled beer, soft drinks & water

Drinks package duration : 2 hours

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"



FESTIVE DRAGONFLY MENU

AED 320 per person
with drinks package 520* | 620**

COURSE ONE

RAINBOW MAKI

Shrimp tempura, avocado, asparagus,
salmon, yellowfin tuna, yellowtail

JAPANESE TUNA PIZZA

Truffle oil, wasabi aioli, kabayaki sauce

COURSE TWO

SHRIMP TEMPURA N

Peanut chili sauce

CRISPY DUCK SPRING ROLLS

Mango oolong sauce

COURSE THREE

KARMA HOUSE SALAD V

Ginger dressing

CHICKEN KARAAGE

Black bean sauce

COURSE FOUR

STEAMED ASIAN GREENS V

Snow pea, edamame, bok choy,
Roasted sesame oil

JAPANESE STEAMED RICE V

KUNG PAO DUCK N

Courgette, leek, spring onion,
XO sauce

USDA PRIME RIBEYE STEAK

Hoisin miso

COURSE FIVE

DESSERT PLATTER

Christmas pudding, mince pie,
lime ginger mousse

* Including House pouring spirits, house wine, bottled beer, soft drinks & water

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Drinks package duration : 2 hours

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FESTIVE IMPERIAL MENU

AED 420 per person
with drinks package 620* | 720**

COURSE ONE

EDAMAME HUMMUS V
Wonton chips

12 SPICED FRIED CALAMARI
Mustard aioli

WAGYU BEEF GYOZA
Crème de foie gras, kabayaki sauce

COURSE TWO

SALMON TARTARE
Toasted ciabatta, green tobiko,
aonori yuzu aioli

JAPANESE TUNA PIZZA
Truffle oil, wasabi aioli, kabayaki sauce

YELLOWTAIL CARPACCIO
Ume ponzu dressing

COURSE THREE

ROASTED BRUSSELS SPROUT V
Sweet miso

STEAMED ASIAN GREENS V
Snow pea, edamame, bok choy,
roasted sesame oil

MISO BLACK COD
Courgette, fennel, passion fruit miso

COURSE FOUR

KARMA HOUSE SALAD V
Ginger dressing

JAPANESE STEAMED RICE V

CHICKEN KARAAGE
Black bean sauce

USDA PRIME RIBEYE STEAK
Hoisin miso

COURSE FIVE

DESSERT PLATTER
Christmas pudding, mince pie, lime ginger mousse

* Including House pouring spirits, house wine, bottled beer, soft drinks & water

** Including Premium pouring spirits, house wine, bottled beer, soft drinks & water

Drinks package duration : 2 hours

V Vegetarian A Alcohol N Nuts

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