

# DASHA

THE DUBAI CHAPTER

*Curated by Akira Back*

## SMALL SPECIALS

Edamame 42  
Szechuan Pepper Salt / Sweet & Sour

Har Gow 70  
Shrimp Dim Sum

Wagyu Dumpling 95  
Shaved Truffle, Sweet Onion Salsa

Crispy Prawn Dim Sum 75  
Sweet Plum Sauce

Sichuan Spicy Wonton 70  
Chili Oil, Micro Cilantro

## GARDEN

Duck Salad 85  
Mixed Micro Greens, Citrus Soy

Crushed Cucumber Salad 60  
Local Cucumbers, Citrus, Soy

Miso Eggplant 65  
Parsley, Crispy Bread, Miso Yu Xiang Sauce

Chinese Broccoli 65  
Soy Dressing, Crispy Onion, Hoisin Chili Oil

King Crab Salad 160  
Endive, Herb Dressing, Aged Balsamic, Rice Pops, Truffle

## SEA

Wasabi Prawn 125  
Wasabi Aioli, Garlic, Crispy Panko

AB Sashimi 115  
Citrus Soy Dressing, Leek, Crispy Garlic, Truffle

Grilled Tuna Loin 145  
Fall Vegetables, Citrus Vinaigrette

Mapo Lobster 220  
Topan, Szechuan Chili Oil, Silken Bean Curd

Salt & Pepper Calamari 85  
Tempura, Special Salt & Pepper

Chilean Sea Bass 160  
Anticucho Miso, Tender Greens, Vinaigrette

Spicy Tuna Temaki 95  
Togarashi Mayo, Avocado

Rock Shrimp Temaki 110  
Dynamite Sauce, Crispy Onion

## LAND

Szechuan Free Ranged Chicken 130  
Chili, Peanuts

AB Peking Duck 425  
Served With Freshly Steamed Pancakes & All The Fixings (+caviar)

Ribeye 395  
300G Ribeye MB7 Australian Wagyu, Black Truffle Sauce

Black Pepper Lamb 195  
Mushroom, Black Bean Jus

Wagyu Wellington 295  
Braised King Mushroom, Bok Choy, Tomato, Makgeolli Jus

Wagyu Tenderloin 285  
150G MB5 Australian Wagyu, Forest Mushrooms, Charred Leek Foam

Wagyu Striploin 325  
200G MB7 Australian Wagyu, Pickled Daikon, Chili Garlic Soy Butter

## WOK

Lobster Fried Rice | Local Lobster, Chili Crisp, Scallion 95

Truffle Fried Rice | Sofrito, Black Truffle 140

Brussels Sprouts | Veal Bacon, Balsamic Soy 60

Forest Mushrooms | Citrus Soy, Butter 85

# DASHA

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A Gates Hospitality Collection



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