

STARTERS

SCALLOP TATAKI (SF, D, R)

Hokkaido Scallop, Creamy Aji Amarillo, Black Truffle

DUCK GYOZA (S, LF)

Five Spice, Ginger, Spring Onion, Hoisin Sauce

BEEF TARTARE (E, R)

Caper, Shallot, Pickle, Parsley, Egg Yolk

SELECTION OF SUSHI AND SASHIMI (V, VG, S, LF, R)

California, Vegetables, Salmon, Tuna

MAINS

ANGUS BEEF STRIPLOIN (GF)

220 gr Black Angus Striploin

GRILLED CHICKEN BREAST (G, S)

UAE Chicken Breast, Lime- Honey Glaze, Asian Coconut Rice

BLACK COD (S)

Miso Honey Glazed Black Cod, Baby Bok Choy, Black Ear Mushroom

CAULIFLOWER STEAK (GF, VG)

Char Grilled Cauliflower, Mediterranean Style, Tomato Sauce

DESSERTS

DEEP FRIED ICE CREAM (D)

Grated Coconut, Chocolate Sauce

EXOTIC FRUIT (V, VG, LF)

Dragon Fruit, Papaya, Pineapple, Mango, Watermelon, Strawberry

PROFITEROLES (G,D, N, E)

Vanilla Ice Cream, Chocolate

AED 295 PER PERSON