

ASIE'S VOYAGE

Asie's tasting menu with a family sharing style experience inclusive of White Wine, Red Wine and Prosecco.

STARTERS

SALMON TARTARE WITH CAVIAR (E, R) Scottish Salmon, Cucumber, Wasabi-Ponzu, Angel Hair Potato, Oscietra Caviar

CRISPY SHIITAKE SALAD WITH GOMA TRUFFLE (V, N, D) Fried Shiitake Mushroom, Asian Green, Sesame Dressing

> BEEF TARTARE (E, R) Caper, Shallot, Gherkin, Parsley, Egg Yolk

DUCK GYOZA ^(S, LF) (5 PC) Five-Spice Powder, Ginger, Spring Onion, Hoisin Sauce

SALMON MAKI ROLL (2 PC)

HAMACHI NIGIRI (2 PC)

MAINS

JUMBO PRAWN (SF, D, G, S) Grilled Jumbo Prawn, Crispy Onion, Ponzu-Lime Butter

ASIAN GREEN SKEWERS (V, S, G, N) Jumbo Asparagus, Broccolini, Yuzu-Miso Glaze, Pistachio

BLACK COD (S, G, SE) Miso-Honey Glazed Black Cod, Baby Bok Choy, Wood-ear Mushroom

> ANGUS BEEF STRIPLOIN 220 gm Black Angus Striploin

DESSERTS

MOCHI ICE CREAM (D, G) (3 PC) Green Tea, Vanilla, Strawberry

CRÈME BRULEE

CHOCOLATE FONDANT

AED 295 PER PERSON

Signature | Certified Sustainable | A - Alcohol | N Nuts | GF - Gluten Free | SF - Shellfish | V - Vegetarian | D - Dairy | E - Egg | S - Soy | VG - Vegan | SE - Sesame | R - Raw Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable food or prepare a dish that meets your specific requirements All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax.