

On-Arrival

Amuse Bouche On Arrival (SF) (GF) *Miami Oscietra Caviar, Alaska King Crab Cracker*

Starters

Burrata Cheese, Heirloom Tomato, Red Quinoa (GF) (V) (H) (D) 🌱

Aji Amarillo Dressing, Fresh Figs

Fine de Clair Oysters (LF) (SF) *Shallot, Mignonette and Lemon* 🐟

Braised Beef Rib Croquettes (D) (E) *Manchenggo Cheese, Black Truffle*

Organic Vegetable Pan de Yuca "Muffin" (H) (V) *Japanese Mayo, Wild Oregano*

Spicy Yellow Fin Tuna Rolls (R) (SE) (S) 🐟

Chicken Gyoza (SE) (S) *Soy Ginger Dip*

Main Course

Wagyu Beef Rib Eye 7+ (S) (SE) *Malabar Black Pepper Sauce*

Soft Sauteed Prawns, 3 Colors Tomato, EVO, Fragrant Garlic (SF) (D)

Spanish Water Bread

Miami Spaghetti Alle Vongole Veraci (SF) (E) (D) *Fresh Clams, Garlic, Chili Flakes, Crab*

Australian Lamb Cutlet (D) *Chinese Five Spice, Chili Mint Sauce*

Pollo a la Brasa, Aji Verde (H) (D) *Peruvian Style Whole Baby Chicken, Green Sauce*

Caribbean Spiced Scottish Salmon (SE) (GF) *Red Quinoa Puff, Yuzu Vierge* 🐟

Wok Fried Green & White Asparagus Ragout (VG) (H) (GF)

Dessert

Passionfruit Mousse (D) (N) *Mango, Strawberry, Ragout*

The Mi Amie Baklava Cheesecake (D) (N) (G)

Liquid Centered Chocolate Cake (D) (N) *Vanilla Ice Cream*

Creamy Organic Espresso Tiramisu (D) (E) (N) *Tonka Bean*

All prices are in UAE Dirhams and inclusive of 7% municipality fee, 10% Service Charge and Value Added Tax.
Please inform us of any allergies or dietary requirements before ordering.

(N) Nuts (GF) Gluten Free (V) Vegetarian (H) Healthy (VG) Vegan (R) Raw Food (S) Soy (E) Egg (D) Dairy (SF) Shell Fish (SE) Sesame (🐟) Sustainably farmed Fish (LF) Lactose Free (🌱) Finest Local and Sustainable Ingredients (*) Signature Dishes

Late Night Edition

Vegetarians Option

On-Arrival

Roasted Bell Peper Jam (V) (H) (LF) *Crispy Seaweed Cracker*

Starters

Burrata Cheese, Heirloom Tomato, Red Quinoa Salad (V) (H) (D) (GF) 

Aji Amarillo Dressing, Fresh Figs

Fresh Vegetable Spring Rolls, Citrus – Chili Dip (GF) (LF) (H) (VG) 

Our Superfood Veg Roll (V) (H) (LF) (VG) *Avocado Cream, Quinoa, Kale, Blueberry*

Seaweed Salad, Iceberg Lettuce (V) (SE) (LF) *Sesame Vinaigrette*

Main Course

Fresh Local Vegetable Lasagna (V) (E) (D) 

Quinoa, White Tomato Confit Sauce, Herb Oil

Patrons' Peppers (SF) (GF) *Sea Salt, Olive oil*

Tomato Saffron Risotto (D) (V)

Stir Fried Broccolini (VG) (H) (LF) (S) *Fragrant Garlic*

Wok Fried Green & White Asparagus Ragout (VG) (H) (GF)

Pan Fried Shanghai Vegetable Dumpling (SE) (S) (VG) *Soy Ginger Dip*

Dessert

Mango Sago (LF) (GF) (VG) *Mango Puree, Coconut Cream*

The Mi Amie Baklava Cheesecake (D) (N) (G)

Fresh Fruit Salad (H) (VG) (LF) *Lemon Sorbet* 

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Late Night Edition

Soft Drinks Package

Juices, Water, Soft Drinks, Hot Beverages and Mocktails

AED 395

House Package

Sommelier Selection of White & Red, Bottled Beer and Selection of Spirits

AED 495

Premium Package

Sommelier Selection of White, Red, Sparkling, Bottled Beer, Cocktails and Selection of Spirits

AED 595

Champagne Package

Sommelier Selection of White, Red, Sparkling, Bottled Beer, Cocktails, Selection of Spirits and Champagne

AED 795

Cocktails

Hola Papi

Vodka, Strawberry Agave, Absinthe, Raspberry Tonic

Traditional Margarita

Tequila, sour mix

Berry Pug Blitz

Tequila Blanco, Isle Whisky, Cranberry Peach Cordial, Aperol, Citric Solution, Prosecco, Soda

Holly Daze

Vodka, Passionfruit

Kankitsurui Spritz

Mandarin Yuzu Cordial, Bitter Orange, Prosecco, Soda

Classic Mojito

White Rum, Mint, Lime

Gin Sour

Gin, Lime

Cuba Libre

White Rum, Lime

Mocktails

Apple Mint Cooler

Passion Refresher

Champagne

Moët & Chandon

Champagne, France

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