

Mi Amie.

DUBAI

FOOD MENU

RESTAURANT, BAR & LOUNGE

Aperitivo Accompaniments

Classic Edamame Maldon Sea Salt or Truffle Salt (VG) (H) (GF) (LF)	48
4 Sashimi-Lemon Nage Tuna, Salmon, Obsiblu Prawn, Seabass (R) (SF) (S) (LF) (SE) (🐟)	88
2 Tsartsakaya Oysters Soy Coriander Dressing, Fragrant Parsnip, Tobiko (S) (LF) (SF)	58
30 gr Oscietra Caviar Mi Amie (R)	578

Starters

* Mi Amie Vegan Soup Roasted Bell Pepper, Tomato, Mixed Lentils, Mograbia, Rice Puff (VG) (H) (🌱)	58
Baby Spinach Salad, Roasted Bell Pepper, Vinaigrette (V) (VG) (H) (LF) (🌱)	78
Seaweed Salad, Iceberg Lettuce, Sesame Vinaigrette (V) (SE) (LF)	58
* Burrata Cheese, Heirloom Tomato, Red Quinoa Ají Amarillo Dressing, Fresh Figs (V) (H) (D)	98
* Wild Seabass Carpaccio Coconut milk, Lime Dressing, Passionfruit (R) (S) (GF) (🐟)	108
* Obsiblu Prawns Crudo Banana Consommé – Espellete Chili, Crispy Avocado (R) (SF) (S) (LF)	118
Soft Sauteed Prawns, 3 color Tomato, EVO, Fragrant Garlic Spanish Water Bread (SF) (D)	118
Braised Beef Rib Croquettes, Manchego Cheese, Black Truffle (D) (E)	138
* Boston Lobster Spring Rolls, Citrus, Chili Dip (S) (SF)	148

The Menu

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* Signature Dishes. 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 (P) Pork (A) Alcohol
(🐟) Sustainably farmed Fish (🌱) Finest Local and Sustainable Ingredients

Familiar Favorites

<i>Spider Roll – 8 Pieces</i>	118
Tempura Soft Shell Crab - Cucumber, Avocado, Spicy Mayo (SF) (SE)	
<i>California Roll – 8 Pieces</i>	128
Alaskan Crab, Cucumber, Avocado (SF) (SE) (H) (R) (S) (GF)	
* <i>Superfood Veg Roll – 8 Pieces</i>	88
Avocado Cream, Quinoa, Kale, Blueberry (V) (H) (LF) (VG)	
<i>Spicy Yellow Fin Tuna Rolls – 8 Pieces</i> (R) (SE) (S) (GF) (🐟)	108
* <i>Blow-Torched A5 Wagyu Sushi – 8 Pieces</i>	168
Grated Black Truffle, Honey Teriyaki Glaze (R) (SE) (A) (S)	
<i>Chef's Selection of Sushi – 16 Pieces</i> (SF) (S) (🐟)	328
<i>Tsartsakaya Oysters – 12 Pieces</i>	338
Shallot, Mignonette, Lemon (S) (LF) (SF) (🐟)	

Robata Specials

* <i>Scottish Scallop</i> Kale, Crispy Beef Bacon, Caviar (SF) (GF) (D)	158
<i>Australian Lamb Cutlet</i> Chinese Five Spice, Chili Mint Sauce (GF) (D)	138
<i>Patrons' Peppers</i> Sea Salt, Olive Oil, Bonito (SF) (GF)	68
* <i>Atlantic Octopus</i> Potato Crisp, Smoked Aioli, Parsley, Lemon Oil (SF) (GF) (D)	148
<i>Cajun Spiced Baby Chicken</i> Guava BBQ Sauce (S) (SE) (GF)	88
* <i>Wagyu Beef Rib Eye 7+-</i> Malabar Black Pepper Sauce (S) (SE) (GF)	178
<i>Scottish Salmon Teriyaki</i> Toasted Sesame, Bonito (SE) (GF) (🐟)	98
* <i>Miso-Champagne Glazed Chilean Seabass</i> (SE) (A) (🐟)	188

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Mains

* <i>Mi Amie Spaghetti alle Vongole Veraci</i>	148
Fresh Clams, Garlic, Chili Flakes, Crab (SF) (A) (E) (D)	
 <i>Burrata Tortellini</i>	128
Quinoa, White Tomato Sauce, Tempura Zucchini Flower (V) (E) (D)	
#With Wild Seabass Fillet (🐟)	228
 <i>Hand-Dived Atlantic Scallops</i>	228
Crushed Green Peas, Beef Chorizo Fume, Cajun Spiced Egg Espuma (D) (GF) (SF) (E)	
* <i>Wok-Fried Atlantic Lobster</i>	588
Curry-lemongrass Sauce, Lotus Leaf (SF) (D)	
* <i>Pollo a la Brasa, Aji Verde</i>	158
Peruvian Style Whole Baby Chicken, Green Sauce (H) (D)	
 <i>Char-Grilled US Prime Beef Rib Eye</i> (S) (SE)	248
OR	
<i>Japanese A5 Wagyu Striploin Marble 9-12</i> (S) (SE)	668
Crunchy Wild Mushrooms, Teriyaki Truffle Sauce, Potato Crisp	
 <i>Cotoletta Di Vitello Alla Milanese</i>	248
Breaded & Butter-Fried Canadian Veal Cutlet	
Rocket & Tomato Salsa (D) (E)	
* <i>Sichuan Pepper USDA Prime Beef Short Rib</i>	198
Braised & Smoked, Celeriac Puree, Asparagus Shavings, Caribbean Carrots (D) (GF)	

Sides

<i>Green Asparagus Ragout</i> (VG) (H) (GF)	58
<i>Wok-fried Broccolini, Fragrant Garlic</i> (VG) (H) (GF) (LF)	58
<i>Stir Fried Green Peas, Lychee</i> (VG) (H) (GF) (LF)	48
<i>Miso Glazed Eggplant</i> (H) (VG) (🌱)	58
<i>Sweet Potato Fries</i> (VG) (GF)	58

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Never Skip Dessert

<i>Liquid Centered Chocolate Cake</i> Vanilla Ice Cream, Rum Flavor (D) (A)	58
<i>Milk Chocolate - Banana Crème Brulée</i> Fresh Berries, Almond Tuille (D) (N)	58
* <i>Passionfruit Mousse</i> Mango-Strawberry, Ragout (D) (N)	58
* <i>Deconstructed Raspberry and Litchi Tart</i> Lemon Sorbet (N)	68
<i>Mi Amie Dessert Platter Sharing</i> For 3-4 Pax (D) (N) (E) (A)	388

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