

A surrealist image featuring a city skyline, including the Burj Khalifa, emerging from the bowl of a wine glass. The glass is partially filled with a white liquid. The scene is set against a black background with several white doves in flight and a few white clouds. The word "BIRDS" is written in large, white, serif capital letters across the middle of the image, partially overlapping the city skyline and the glass.

# BIRDS

## COLD STARTERS



|                                                                                                                                    |            |
|------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Black Caviar 50 gr</b> <small>SF, GL, DA, EG</small><br>GREEN TEA BLINIS WITH CRÈME FRAÎCHE,<br>CHOPPED CHIVES, MINCED SHALLOTS | <b>550</b> |
| <b>Wagyu Beef Tartare</b> <small>MS, DA, EG, GL</small><br>CHIVES, PARMESAN CHEESE, QUAIL EGG, SWEET<br>POTATO CHIPS               | <b>180</b> |
| <b>Hamachi Tartare</b> <small>SF, MS, GL</small><br>SALMON ROE, FRESH TRUFFLE                                                      | <b>130</b> |
| <b>Caviar Slider</b> <small>DA, SF, EG, GL</small><br>HOMEMADE STEAM BUN FILLED WITH SMOKED<br>SOUR CREAM, KALUGA CAVIAR, CHIVES   | <b>195</b> |
| <b>Nori Eel Tapas</b> <small>DA, SF, EG, SE, GL, MS</small><br>UNAGI, NORI CHIPS, SALMON ROE                                       | <b>105</b> |
| <b>Tuna Truffle Salad</b> <small>MS, DA, EG, GL</small><br>FRESH TUNA, MELON, MIXED LEAVES, TRUFFLE<br>SAUCE, LOTUS CHIPS          | <b>125</b> |
| <b>Burrata Salad</b> <small>GL, DA, NT, SE, SY</small><br>CHERRY TOMATO'S, SHALLOTS, BASIL PESTO,<br>BALSAMIC CREAM, PINE NUTS     | <b>125</b> |
| <b>Chef's Salad</b> <small>SY, SE</small><br>RED & YELLOW PAPERS, EDAMAME BEANS,<br>CHERRY TOMATO, VEGETABLE PONZU SAUCE           | <b>45</b>  |

## HOT STARTERS



|                                                                                                                   |            |
|-------------------------------------------------------------------------------------------------------------------|------------|
| <b>Wagyu Sando</b> <small>GL, DA, EG</small><br>4 PIECES WITH TONKATSU SAUCE                                      | <b>380</b> |
| <b>Shrimp Tempura</b> <small>DA, GL, SE, EG, MU, SF</small><br>PERICARA DIPPING SAUCE                             | <b>65</b>  |
| <b>Wagyu Slider</b> <small>EG, DA, MS</small><br>HOMEMADE STEAM BUN FILLED WITH<br>MARINATED DAIKON, CREAMY SAUCE | <b>155</b> |
| <b>Wagyu Gyoza</b> <small>MU, GL, SE</small><br>4 PIECES WITH OYSTER MUSHROOM, FRESH<br>TRUFFLE, PONZU SAUCE      | <b>175</b> |

Gluten- **GL**, Egg-**EG**, Dairy-**DA**, Seafood (fish)-**SF**, Shellfish-**SH**, Sesame-**SE**, Mushroom-**MU**, Alcohol-**AL**, Mustard-**MS**, Nuts-**NT**, Soybean-**SY**

All prices are inclusive of 5% VAT, 7% municipality fee and 10% service charge

# MAIN COURSES



|                                                                   |     |
|-------------------------------------------------------------------|-----|
| Birds Black Cod <small>DA, SF, EG, MS, GL</small>                 | 250 |
| MISO AND DILL SAUCE, SOUR CREAM, KALUGA CAVIAR                    |     |
| Crispy Eggplant <small>EG, GL, AL</small>                         | 80  |
| MISO AND TOFU SAUCE                                               |     |
| Australian Wagyu Steak (180 gr) <small>DA, GL, AL</small>         | 350 |
| CHIMICHURRI, PEPPER SAUCE, GARLIC SOYA SAUCE, CRISPY POTATO CHIPS |     |
| Morel Mushroom Risotto <small>DA, MU, AL, SF, GL</small>          | 230 |
| SCALLOPS, PARMESAN, FRESH TRUFFLE                                 |     |
| Crab Spaghetti With Caviar <small>DA, SF, EG, GL, SH</small>      | 190 |
| CREAMY SAUCE                                                      |     |

# SIDE

|                                                                                                                                      |    |
|--------------------------------------------------------------------------------------------------------------------------------------|----|
| Truffle French Fries <small>MU, DA</small>                                                                                           | 35 |
| WHITE TRUFFLE OIL, PARMESAN                                                                                                          |    |
| Grilled Vegetables <small>MU, SE, SY, GL</small>                                                                                     | 60 |
| BABY CORN, GREEN ASPARAGUS, BABY CARROTS<br>RED & YELLOW BELL PAPERS, ENOKI MUSHROOMS,<br>PONZU DRESSING, LOTUS CHIS, SHICHIMI SPICE |    |

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D E S S E R T S



|                                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------|----|
| Pistachio Kunafa Mousse <small>NT, DA, EG, AL</small><br>CHAMPAGNE SORBET, FRESH BERRIES,<br>STRAWBERRY JELLY          | 85 |
| Velvet Chocolate Mousse <small>EG, DA, NT</small><br>TRIO OF CHOCOLATE MOUSSE, MIXED<br>BERRIES, VANILLA ICE CREAM     | 95 |
| Mango Passionfruit Pavlova <small>EG, NT, DA</small><br>FRESH MANGO, MANGO AND PASSIONFRUIT<br>SORBET, VANILLA CRUMBLE | 50 |

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