
Starters

Edamame Salted spiced	45
Truffled Beef Carpaccio Thinly sliced beef tenderloin, aged parmesan, wild rocket, truffle mayo, fried capers	98
Tuna Tartare Orange ponzu, caviar	105
Seared Scallop Spinach velouté, pine nuts	105
Harvest Burrata (V) (N) Heirloom tomatoes, basil pesto, pine nuts	105
Teatro “Caesar” (V) Baby gem, red endive, asparagus, creamy parmesan dressing	75
Tempura Crispy shrimps, baby marrow, tentsuyu dip	90
Spicy Kani Sarada Salmon, crabsticks, tobiko, avocado, tempura flakes, crunchy cucumber, ginger aji dressing	85
Tom Yum Soup Spicy hot & sour broth, lemongrass, kaffir lime leaves, shrimp, mushroom	65
Ramen Noodles, dashi broth, nori, black egg, spring onion, sprouts	59
Add Chicken Beef	79 85

Wood-Stone

Small Gourmet Pizzas

Burrata (V) (N) Creamy burrata, pistachio	65
Diavola Spicy salami	75
Frutti Di Mare Mixed seafood	75

The Steak Experience

Wagyu

The term Wagyu means 'Japanese cattle'. Wa - Japanese, gyu = cattle Wagyu is a highly prized & sought-after beef known for its exceptional marbling, tenderness, & flavor. Wagyu cattle are raised in stress-free conditions, receive special feed, & sometimes even massages. This results in meat that's incredibly tender & boasts a unique, buttery texture.

TENDERLOIN

Wagyu Beef Tenderloin Marbling Grade 9+ (100% full blood) 300gr. 460

Indulge in the melt-in-your-mouth luxury of 100% full-blood Australian Wagyu tenderloin, marbling grade 9+, rich, buttery, & irresistibly succulent

Wagyu Beef Tenderloin 450 Days 300gr. 340

The Australian 450-day grain fed Wagyu tenderloin is renowned for its buttery texture & rich, full-bodied flavor. Marbling score of 5-6

Wagyu Beef New Zealand Grass Fed 200gr. 290

Raised on the pristine grasslands of New Zealand, this steak benefits from a natural, grass-fed diet that enhances its earthy robust taste. Marbling score of 4-5

RIB EYE

Wagyu Beef Cube Roll Marbling Grade 9+ (100% full blood) 300gr. 360

Savor the decadence of 100% full-blood Australian Wagyu cube roll, marbling grade 9+, a 300g masterpiece of rich, buttery perfection

Wagyu Beef Cube Roll 450 days 300gr. 290

A superior cut of grain-fed Wagyu aged for 450 days. This Wagyu cube roll offers exquisite marbling & unmatched tenderness. Marbling score of 6

USA Angus Rib Eye 300gr. 260

USDA-certified Angus ribeye with a tender, flavorful bite with excellent marbling. This premium cut offers exceptional tenderness & juiciness

SIRLOIN

Wagyu Beef Striploin 450 days 200gr. 280

Aged for 450 days & marbled to perfection, our Wagyu striploin delivers a luxurious texture & intense flavor

Black Angus New York Striploin 300gr. 220

Aged & grain fed for 120 days, this Black Angus New York strip is a steak lover's dream. A rich, hearty flavor

BIG CUT - HOUSE AGED Choose 2 sides & 1 sauce

Dry Aged Black Angus Rib Eye 400gr. 420

Dry Aged Black Angus Tomahawk 1200gr. 590

SIDES 35

Steak fries | Seasonal vegetables | Jasmine rice | Garden salad | Parmesan truffle fries
Herbed mashed potato | Chili & garlic sautéed broccoli
Grilled asparagus | Creamed spinach | Sautéed mushrooms

SAUCES 25

Cepes | Green peppercorn | Miso teriyaki | Bearnaise | Chimichurri

ADD 75 | 70 | 85

Foie gras 80gr. | Prawns 2 pcs. | Omani lobster half tail

Sushi Bar

A SUSHI EXPERIENCE

Sashimi 3 slices of 7 kinds of sashimi **195**
Ikura salmon, tuna, yellow tail hamachi, crab stick, octopus, shrimp, mackerel

Makimono **189**
Hand-rolled maki including: 4 spicy tuna, 4 california rolls, 4 tempura rolls, 4 kappa maki, 4 negi shaki maki, 4 kani maki

Teatro Signature **240**
Chef's selection of sashimi, makimono & nigiri

Nigiri (2 pcs) **45** | **Sashimi** (5 pcs) **75** | **Temari** (2 pcs) **55**

Shake
Salmon

Tamago
Sweet egg omelet

Salmon Roe Nigiri
Salmon eggs

Maguro
Yellowfin tuna

Ama ebi
Sweet shrimps

SIGNATURE ROLLS - MAKIMONO (4/8 pcs)

Crispy California **65/105**
Crab stick, avocado, cucumber, black sesame

Volcano Roll **65/120**
Salmon, crispy flakes

Passion Torch Roll **75/130**
Salmon, tuna, avocado, teriyaki sauce

“Teatro Special” **80/145**
Tempura prawn, cream cheese, crispy flakes

Soft-Shell Crab Roll **80/145**
Deep-fried soft-shell crab, avocado, tempura crunch, tobiko, spicy mayo, sweet chili sauce

Red Dragon **65/120**
Tuna, spicy mayo, cucumber, fried shrimps, sriracha sauce, scallion

Mango Avocado (V) **65/105**
Sweet mango, cucumber, avocado spread, mango-kewpie mayo, coconut flakes

Spicy Tuna Roll **80/145**
Yellow fin tuna, sriracha mayo, cucumber, avocado, sesame seeds

Main Courses

Dover Sole Meuniere	285
Parsley, lemon, mushroom duxelles	
Teriyaki Glazed Salmon	175
Saikiyo miso, teriyaki glaze, asparagus herbed risotto, sour cream, katsobushi	
Lobster Linguine	220
Crustacean bisque	
Mushrooms & Truffle Risotto	180
Seasonal mushrooms, parmesan	
Lamb Tagine	145
Slow-braised lamb simmered with fragrant north african spices, cous cous and a rich, aromatic sauce	
Slow-Cooked Beef Rendang	140
Slow-cooked indonesian beef in aromatic coconut curry, infused with spices for rich, savory flavors	
Chicken Katsu	145
Confit potato, sautéed kale, potato-celeriac purée, curried jus, micro greens	
Teatro's Classic Burger	155
Grilled wagyu beef patty (mb 6-7), crisp lettuce, tomato, aged cheddar, creamy mayonnaise, toasted brioche bun	
Grilled Seabass	220
Leek, fennel, beurre blanc	

Teatro's Sweet End

Mochi (3 pieces)	40
Assorted flavors	
Cotton Cheesecake	45
Robata grilled oranges, vanilla custard	
Tiramisu	55
Mascarpone cream, espresso, savoiardi, cocoa powder	
Valrhona Fondant	45
Manjari Dark 68%, vanilla glacier, almond, cocoa soil	
Gelato & Sorbet	25
Coconut Vanilla Chocolate Lemon-mint Green apple	

(V) - Vegetarian (N) - Nuts

Rotana proudly sources sustainable ingredients from organic and local farms. Dishes crafted with your health in mind and the wellbeing of our environment

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes

Taste of Teatro

Evening Brunch

AED 219 with soft beverages, AED 319 with selected beverages and cocktails

Starters

Edamame

Salted | Spiced

Tempura

Crispy prawns, baby marrow, yuzu mayo

Teatro Caesar (V)

Baby gems, red endive, creamy parmesan dressing

Sushi Bar

"Teatro Special"

Tempura prawn, cream cheese, crispy flakes

Small Gourmet Pizzas

Burrata (N)

Creamy burrata, blistered tomato

Main Course

Teriyaki Glazed Salmon

Sakiyo miso, teriyaki glaze, asparagus herbed risotto, katsuobushi

Umami Chicken Spicy Lemon

Soy glaze

USA Prime Beef 150gr.

The delicate flavor & buttery texture of our tenderloin, a prime cut from the finest US beef. Marbling score of 2 served with mash potato and jus

Mushroom Risotto

Aquerello rice, sauteed butter mushroom, asparagus tips, sour cream

Teatro's Sweet End

Tiramisu

Mascarpone cream, espresso coffee, savoiardi, cocoa powder

Cheesecake

Strawberries, coco crumbs

AED 219 with soft beverages, AED 319 with selected beverages and cocktails
All prices are in UAE Dirham and are inclusive of all Applicable Service charges and Taxes

GUILTYFISH

SHARE THE SIN, LET THE PLEASURE BEGIN
SELECTION OF TEATRO BITES SERVED TO THE TABLE
(edamame, prawn crackers & dip)

COLD BUFFET

SELECTION OF MAKI ROLLS
SASHIMI (Tuna, Salmon, Hamachi)
SALADS

HOT BUFFET

SELECTION OF BREADS
PIZZA
VEGETABLE TEMPURA
SHRIMP TEMPURA
RAMEN STATION
DIM SUM STATION (Gyoza, Siu Mai, Dumpling)
BAO BUN
SWEET AND SOUR SHRIMPS
PAD THAI
THAI CHICKEN GREEN CURRY
KUNG PAO CHICKEN
SALMON, CRUSTY COCONUT, CITRUS

CARVING

ANGUS STRIPLON, ROASTED VEGETABLES

THE SWEET CORNER

Rainbow cake
Velvet cake
Eclair
Moji tiramisu
Japanese cake
Chocolate fountain
Fruit skewers
Lollipop
Lollipop financier
Rainbow cupcakes
Candies
Marshmallow

SOFT PACKAGE 295

NON ALCOHOLIC COCKTAILS

Jasmine and Lemongrass Iced Tea
Teatro Mojito

JUICES

Watermelon
Orange
Pineapple

SOFT BEVERAGES

Pepsi, 7up, Mirinda

0% ALCOHOL

Heineken

HOUSE PACKAGE 395

SAKE

Kiku Masamune - Taru sake

WINE

Masia J - Sauvignon Blanc - La Mancha, Spain
Pinot Grigio Rosé - Italy
Marius M. Chapoutier - Grenache | Syrah - France

SPIRITS

Vodka - Absolut Blue
Gin - Tanqueray London Dry
Rum - Captain Morgan (Dark | Spiced)
Whisky - Tinjaku Japanese

COCKTAILS

Aperol Spritz, Bloody Mary, Lychee
Martini, Teatro Margarita

BEER

Stella Artois, Corona

PREMIUM PACKAGE 495

CHAMPAGNE

Moet & Chandon Brut NV

WINE

Masia J - Sauvignon Blanc - La Mancha, Spain
Pinot Grigio Rosé - Italy
Marius M. Chapoutier - Grenache | Syrah - France

SAKE

Kiku Masamune - Taru sake

SPIRITS

Vodka - Absolut Blue | Gin - Tanqueray
London Dry
Rum - Captain Morgan (Dark | Spiced)
Whisky - Tinjaku Japanese

COCKTAILS

Aperol Spritz, Bloody Mary, Lychee
Martini, Teatro Margarita

BEER

Stella Artois, Corona

All prices are in AED and inclusive of all applicable service charges and taxes

Rotana Wine List



ROTANA RECOMMENDS

Bubbles

	150 ml	250 ml	750 ml
Hardy's Riddle Sparkling	43		189
Prosecco DOC, Teresa Rizzi	55		267
Sea Change Prosecco Rosé DOC			294
Moët & Chandon Brut Imperial NV			575

Light & Crisp

Emotivo Pinot Grigio	43	63	183
Kapuka Sauvignon Blanc	65	96	277
Laroche Chablis	87	128	370

Fresh & Fruity

Ksara Blanc de Blancs			295
Lupi Reali, Trebbiano	54	79	228
Familia Torres, Vina Esmeralda	62	91	263

Drink Pink

Italia Pinot Grigio Rosé	43	63	183
Fleurs de Prairie Rosé	59	86	250

Full & Round

Fish Hoek Chenin Blanc	49	73	210
Santa Julia Chardonnay	45	66	191

Soft & Light

Luigi Bosca, Finca La Linda Malbec	56	82	237
Sabourin Grande Réserve, Pinot Noir	49	73	210
IXSIR Altitudes Rouge			255

Smooth & Fruity

Marius by Michel Chapoutier (Grenache / Syrah)	45	66	191
Yalumba Y Series Merlot	61	90	259
Navajas Rioja Tinto	50	74	214

Bold & Rich

Santa Carolina Cabernet Sauvignon Reserva	62	91	263
Cotes du Rhone Collection Bio by Michel Chapoutier	69	102	295

Sommelier Selection

Langlois-Chateau Sancerre Blanc	78	118	343
Antinori Conte Della Vipera, Sauvignon Blanc			390
Rocca delle Macie Chianti Classico DOCG			289
Marqués de Riscal "Reserva", Rioja DOCA	78	118	343

Coravin Selection

150 ml 750 ml

Pierre Bouree Gevrey Chambertin, Côte de Nuits	140	690
Château Giscours, Margaux	280	1,335
Brunello di Montalcino, Bionachi	135	695

Wine By Bottle

CHAMPAGNE

France

Moet & Chandon Rosé, Imperial	575
Dom Pérignon Rosé, Champagne	3,860
Louis Roederer Brut Premier, Champagne	1,076
Lanson Brut Rose, Champagne	675
Laurent Perrier La Cuvée Brut NV, Champagne	979

WHITE

Italy

Trebbiano Igt Terre Allegre, Puglia	250
Terrazze della Luna Pinot Grigio, Trentino	290
Caparrone Passerine, Abruzzo	265
Arneis Roero Beni Di Batasiolo, Piedmont	390

France

Chablis, Domaine de la Motte	310
Sancerre Corty, Loire	385

Spain

Rueda Cune	300
Rioja Blanco Rioja Vega	275

Australia

Prelude Leeuwin Estate Chardonnay	690
Hewitson Madam M Blanc, Barossa	275

New Zealand

Dusky Sounds Sauvignon Blanc	360
Jackson Estate Sauvignon Blanc, Marlborough	260

Chile

Vina Montes Chardonnay	290
Matetic Corralillo Sauvignon Blanc, Maipo Valley	260

RED

Italy

Batasiolo Barolo Piedmont	995
Feudo Maccari Neré Nero d'Avola, Sicily	255
Saraja Inkibi, Cannonau, Sardinia	335
Tenuta Il Cascinone Rive, Barbera d'Asti, Piedmont	350
Ca Marcanda Sangiovese	723
Barbaresco, Vigneto Bordini, La Spinetta	595

France

Chateau Haut Brion 2004 Ler Cru Classé, Pessac Leognan	2,450
Château Brane-Cantenac, Margaux	475
Châteauneuf-du-Pape Rouge Château Mont-Redon	595
Côtes-du-Rhône Rouge Saint Esprit, Maison Delas Frères	393
Château Les Grands Chênes - Bernard Magrez, Bordeaux	380
Tempo d'Angelus, Bordeaux	495
Château Janoy Bellevue, Bordeaux	250

Spain

Bobal Sericis, Utiel-Requena	380
Rioja Tinto Rioja Vega	295
Ontañón, Rioja Crianza	370
Finca De Altura, Dominio Basconcillos, Tempranillo	395

Australia

The Black Craft, Smalltown Vineyards Shiraz, Barossa	275
Ned & Henry's Shiraz, Barossa	295

South Africa

Kanonkop Kadette Cape Blend 2020 Stellenbosch	331
Meerlust Pinot Noir	695
The Chocolate Block Syrah	450
Simonsig Mr Borio's Shiraz	250

Chile

Gran Reserva Santa Carolina Carménère	441
Emiliana Coyam, Colchagua Valley	395

Argentina

Malbec Coleccion Bodega Norton, Mendoza	250
Nieto Don Nicanor Malbec, Mendoza	265
Catena Cabernet Sauvignon	275

USA

Cline Cellars Ancient Vines Mourvedre, Contra Costa County	340
Kenwood Pinot Noir, Sonoma County	375

A World of Wine

Pasión de Bobal Rosado 2024

Bobal | Organic, Vegan

Pale pink, delicate red berries, fresh acidity, textured and balanced.

Astrolabe, Kekerengu Coast

Sauvignon Blanc

Saline, citrus, dried herbs and stone fruit. Dry, textured, refined finish.

Cadus 'Tunuyán' Chardonnay 2023

Chardonnay

Mineral and restrained. Subtle French oak adds depth and finesse.

El Jardín de Lucía Albariño 2023

Albariño

Ripe citrus and stone fruit, vibrant, textural, with a saline finish.

Lupi Reali Montepulciano d'Abruzzo

Montepulciano | Organic, Vegan

Black fruit, spice, mocha. Smooth, balanced, elegant.

Pask 'Gimblett Gravels' 2020

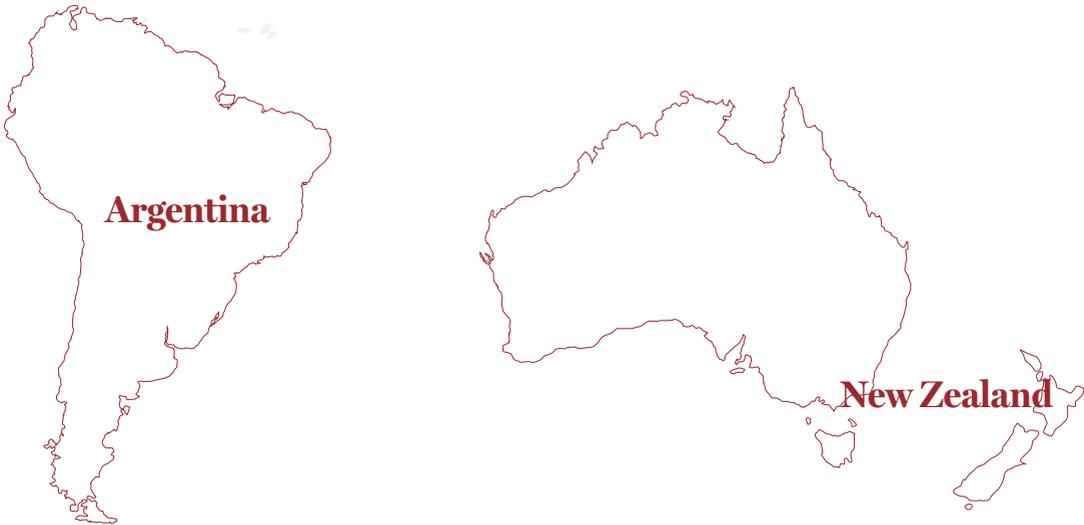
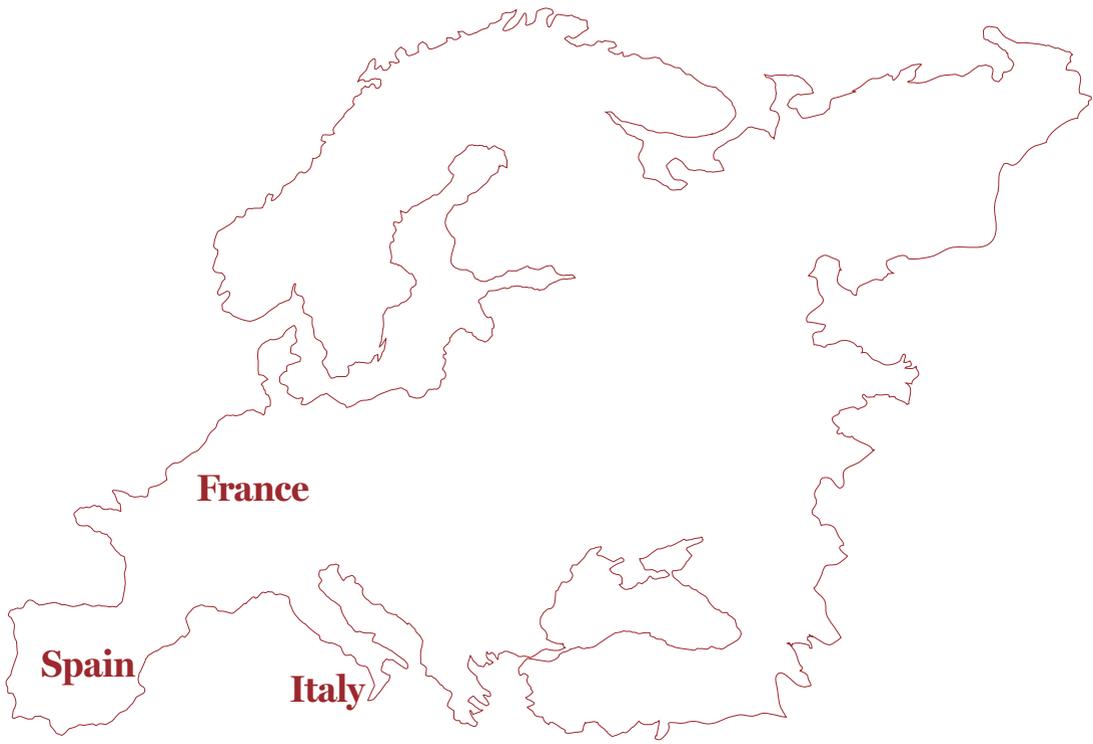
Cabernet Merlot Malbec

Blackcurrant, plum, spice. Structured, cool-climate Bordeaux style.

Pommard - André Goichot 2021

Pinot Noir

Dark fruit, peppery spice, structured and refined.



Teatro Signatures



Look At Me Jasmine, pineapple cider, rose essence	59
Harmony In Motion Sake, lime, lychee, virtual chamomile	59
Exotic Exchange Tequila, strawberry hibiscus soda, salt, lime, spirulina	59
Oro Blanco Vodka, passionfruit, mint, pineapple	59
Lemon Bliss Vodka, limoncello, lemon meringue	59
Downtown Tokyo Vodka, sake, lemongrass, ginger	60

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USA

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Kenwood Pinot Noir, Sonoma County	375

Sake



Kiku Masamune Kimoto Honjyozo	75
Gekkeikan Utakata Sparkling Sake 28.5cl	185
Gekkeikan Tokusen Honjyozo 72cl	45 225

Spirits



GIN

	30 ml	Bottle
Gordon's	50	1061
Tanqueray	55	1167
Tanqueray 10	60	1364
Hendrick's	57	1197
Bombay Sapphire	45	945
The Botanist	61	1281
Roku	58	1218
Star of Bombay	57	1197

VODKA

Ketel One	50	1000
Stolichnaya	52	920
Grey Goose	65	1182
Belvedere	65	920
Beluga	57	1197
Roberto Cavalli	70	1470
Absolut	55	1155
Absolut Elyx	55	1155

TEQUILA

Jose Cuervo Silver	50	750
Jose Cuervo Gold	50	750
Don Julio Blanco	75	1477

RUM

Captain Morgan White	50	725
Appleton Estate	50	725
Plantation	52	750
Mount Gay Eclipse	52	750
Angostura 7 Year Old	58	815

BLENDED WHISKEY

Chivas Regal 12 Yrs	60	875
Chivas Regal 18 Yrs	75	1575
Chivas Regal 25 Yrs	145	3045
JW Red Label	50	775
JW Black Label	52	850

BOURBON

Jim Beam	50	1136
Jack Daniels Original	60	600
Jack Daniels Gentlemen Jack	63	1432

IRISH

30 ml Bottle

Jameson **52 753**

SINGLE MALT WHISKEY

Glenmorangie **65 1379**
Glenfiddich 12 Yrs **55 1167**
Nikka Blend **80 1212**
Macallan 12 Yrs **56 1176**
Glenfiddich 18 Yrs **68 1428**
Glenlivet 12 Yrs **70 1470**
Talisker Storm **55 1,155**

LIQUEUR

30 ml Bottle

Aperol **40**
Southern Comfort **40**
Frangelico **50**
Limoncello **50**
Jagermeister **45**
Benedictine **50**
Baileys **50**
Goldschlager **40**
Sambucca Romana **50**
Grappa Nonnino **50**
Fernet Branca **50**

BRANDY & COGNAC

Hennessy VSOP **65 600**
Hennessy XO **125 750**
Remy Martin XO **120 750**
Courvoisier XO **125 1250**

PORT & SHERRY

Harveys Bristol **40 909**
Tio Pepe **50 1136**
Cockburn **52 1182**

Beer



Peroni 41
Asahi 43
Birra Moretti (Draught) 47
Stella 41
Corona 41

AQUA

Still Water

Aquafina

Acqua panna

small | large

15 | 19

20 | 24

Sparkling

Aquafina

San Pellegrino

small | large

16 | 20

20 | 28

JUICE

Orange

32

Pineapple

32

Watermelon

32

45

ENERGY DRINKS

Energy drink regular/sugar free

28

TEA

English Breakfast

28

Earl Grey

28

Chamomile

28

Peppermint

28

Green

28

COFFEE

Americano

30

Espresso

30

Latte

30

Cappuccino

30

Double Espresso

30

Special
OCCASIONS

PLATINUM PACKAGE
AED 320 PER PERSON | NON-ALCOHOLIC

SOUP (INDIVIDUAL)

Miso Soup
Tofu, wakame, spring onion

SHARING STARTERS (FOR THE WHOLE TABLE)

Tempura
Shrimp, baby marrow, tensuyu
Makimono Selection
Spicy tuna rolls, California rolls, Volcano rolls
Caesar Salad
Romaine lettuce, Parmesan cheese

MAIN COURSE (CHOOSE ONE)

Teriyaki-Glazed Salmon
Seasonal vegetables, katsuobushi, miso teriyaki sauce
Wagyu Rib Eye (300 g)
Seasonal vegetables, beef jus
Chicken Katsu
Confit potato, Japanese curry jus, sautéed kale

DESSERT

Valrhona Chocolate Fondant
Almond cocoa soil, vanilla ice cream
or
Gelato
Vanilla or chocolate

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Special OCCASIONS

GOLD PACKAGE

AED 270 PER PERSON | NON-ALCOHOLIC

SHARING STARTERS (FOR THE WHOLE TABLE)

Tempura

Shrimp, baby marrow, tensuyu

Passion Torch Maki

Salmon, tuna, aji amarillo mayo

Caesar Salad

Romaine lettuce, Parmesan cheese

MAIN COURSE (CHOOSE ONE)

Teriyaki-Glazed Salmon

Seasonal vegetables, katsuobushi, miso teriyaki sauce

Angus Rib Eye (300 g)

Seasonal vegetables, beef jus

Asparagus & Mushroom Risotto

Arborio rice, cream, butter, wild mushrooms

DESSERT

Cheesecake

Vanilla sauce, berries

or

Gelato

Vanilla or chocolate

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes

Special
OCCASIONS

SILVER PACKAGE

AED 210 PER PERSON | NON-ALCOHOLIC

SHARING STARTERS (FOR THE WHOLE TABLE)

Burrata

Heirloom tomato, pesto, olive crumbs

California Maki

Crabstick, cucumber, avocado, spicy mayo

MAIN COURSE (CHOOSE ONE)

Teriyaki-Glazed Salmon

Seasonal vegetables, katsuobushi, miso teriyaki sauce

Angus Striploin (300 g)

Seasonal vegetables, beef jus

Asparagus & Mushroom Risotto

Arborio rice, cream, butter, wild mushrooms

DESSERT

Cheesecake

Vanilla sauce, berries

or

Gelato

Vanilla or chocolate

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes