

# Christmas Lunch

AED 250 per person  
Select a starter, a main, a dessert

## STARTERS

### BURRATA SALAD (D) (N)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

### SHRIMP TEMPURA (A) (C) (E) (G) (SF)

Red chilli, spring onion, mango mayo

### BRAISED BEEF BAO BUNS 2 pieces (C) (D) (G)

Short ribs, galbi glaze, coriander, red chilli, fried onion

### TURKEY BREAST ROLLS (G) (N)

Hoisin sauce, carrot, red cabbage, basil, peanuts

### TURKEY SESAME SALAD (G) (S)

Radicchio, baby gems, mandarin, ginger sesame dressing

### SALMON AVOCADO MAKI (D) (E) (F) (S)

Spicy mayo, avocado, tobiko

### CALIFORNIA MAKI (E) (SF)

Crab, spicy mayo, tobiko

## MAINS

### MISO BLACK COD (F) (G)

Sweet miso, banana leaf, lemon

### ROASTED TURKEY (D) (N) (S)

Roasted turkey breast, brussel sprouts, pommes purée, Yorkshire pudding, cranberry sauce and turkey jus

### BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, shimeji mushrooms, Parmesan mousse

### ROASTED DIVER SCALLOPS (C) (D) (SF)

Cauliflower mousseline, beef nduja beurre blanc, gochugaru oil

### GRILLED BABY CHICKEN (D) (G)

Savoury Asian-inspired sauce, mixed leaf salad

### WAGYU MUSHROOM KAMAMESHI (G) (M) (S)

Wagyu beef, shiitake, furikake

## DESSERTS

### BOUCHE DE NOËL (D) (G) (N)

Lychee mousse, blood orange gel, almond biscuit

### HOUSEMADE PANETTONE (D) (E) (G) (N)

Served with mascarpone cream

### CHOCOLATE SALTED CARAMEL TART (D) (G) (N)

Dark chocolate ganache, vanilla ice cream

### MANGO BASIL TART (GF) (N) 🌱

Almond frangipane, mango mousse, lime chantilly, basil gel

## BEVERAGES

### FESTIVE COCKTAIL

#### WINTER VELVET

80

A holiday blend of gin, St-Germain, melon cordial, and verjus, finished with raspberry foam and a hint of cherry  
Smooth and vibrant

### CUCUMBER SPRITZ

60

A chilled and crisp of vodka, passion fruit, and cucumber soda  
Fizzy and effervescent

### GOLDEN SUNSET

70

Angostura rum, orange juice, peach, ginger, soda  
Crisp and zesty

### BLUSH HARMONY

60

Beekeeper pink gin, grapefruit soda, lychee  
Refreshing and citrusy

### LIMONCELLO SPRITZ

65

An Italian classic. A perfect blend of Limoncello, Prosecco, and soda  
Light and citrusy

By the glass / Bottle

WHITE VIÑA ESMERALDA 50 / 250

RED SANGRE TORO 50 / 350

ROSÉ MARIUS 50 / 250

HOMEMADE LIMONCELLO 50

### @54 ICED TEA

30

Earl grey tea, lemon juice, vanilla syrup, strawberry purée, and mint leaf

### @54 ICED COFFEE

30

Coffee, milk, tonka, hazelnut syrup

### ICED MATCHA

30

Matcha green tea powder, cold milk

قد يؤدي استهلاك اللحوم النيئة أو غير المطهوة جيدًا أو الدواجن أو المأكولات البحرية أو المحار أو البيض إلى زيادة خطر الإصابة بالأمراض الناتجة عن الغذاء.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(A) Allium (C) Chilli (D) Dairy (E) Egg (F) Fish (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

\*All prices are in AED and inclusive of 10% service charge, 7% municipality fee, and 5% VAT.  
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# Vegetarian Christmas Lunch

AED 250 per person  
Select a starter, a main, a dessert

## STARTERS

### BURRATA SALAD (D) (N)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

### GEM LETTUCE SALAD (G) (N) (VG)

Radicchio, radish, candied pecans edamame, puffed rice, ginger sesame dressing

### KIMCHI GYOZA (C) (G) (M) (V) (VG)

Homemade kimchi, mushroom, edamame

### CRISPY QUINOA CRUSTED TOFU (A) (G)

Hari nori, carrot oroshi, tempura sauce

### VEGETABLE MAKI (D) (M)

Avocado, pickle, radish, shiso

### TRUFFLE CREAM CHEESE AVOCADO MAKI (D) (M)

Avocado, truffle cream cheese, fresh truffles

## MAINS

### BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, shimeji mushrooms, coconut cream

### UDON NOODLES (F) (G) (M) (V) (VG)

Shimeji mushroom, carrot, spring onion

### CHEF'S VEGETARIAN SELECTION 12 PIECES

4 nigiris, 8 makis, 3 varieties

### CAULIFLOWER STEAK (D) (V) (VG)

Capsicum relish, mint

### MUSHROOM KAMAMESHI (G) (M) (S) (V) (VG)

Shiitake, fried onion, sesame seeds

## DESSERTS

### MANGO BASIL TART (GF) (N) (VG) 🌱

Almond frangipane, mango mousse, basil gel

### TRIO OF SORBETS (VG)

Assortment of seasonal sorbets

## BEVERAGES

### FESTIVE COCKTAIL

#### WINTER VELVET

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Smooth and vibrant

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@54 ICED COFFEE 30

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ICED MATCHA 30

Matcha green tea powder, cold milk

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