

## BUSINESS LUNCH - AED 125

Select a starter, a main, and a dessert

### STARTERS

**CHICKEN SESAME SALAD (G) (S)**  
Radicchio, baby gems, mandarin, ginger sesame dressing, gochujang glazed

**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

**SEA BASS CEVICHE (F) (S)**  
Herb green sauce

**SALMON AVOCADO MAKI (D) (E) (S) (F)**  
Spicy mayo, avocado, tobiko

**SPICY TUNA MAKI (C) (E) (F) (G)**  
Akami, miso mirin sauce, black tobiko

**VEGETABLE MAKI (D) (M)**  
Avocado, pickle, radish, shiso

### MAINS

**GRILLED SALMON (D) (F) (G) (M)**  
Shimeji mushrooms, edamame, asparagus jus

**GRILLED OCTOPUS (C) (E) (G) (SF)**  
Spicy yellow pepper sauce, demi-sec tomatoes, pimentón, gochujang glazed

**SATAY CHICKEN BREAST (C) (G) (N)**  
Coconut rice, bok choy, peanut satay sauce, coriander, red chilli

**KOREAN FRIED CHICKEN (A) (C) (G)**  
Korean sauce, pickled mixed vegetables

**UDON NOODLES (E) (F) (G) (M) (V) (VG)**  
Shimeji mushrooms, bonito flakes

**CREAMY VEAL BACON NOODLES (D) (G) - EXTRA AED 35**  
Veal bacon, mascarpone, housemade noodles, parsley

### DESSERTS

**MANGO BASIL TART (GF) (N) (VG) 🌱**  
Almond frangipane, mango mousse, basil gel

**TRIO OF SORBETS (VG)**  
Assortment of seasonal sorbets

**KALAMANSI MERINGUE TART (D) (E) (G) (N) - EXTRA AED 30**  
Almond frangipane, kalamansi crémeux, and flambéed meringue

### SIDES

**STIR-FRIED SEASONAL VEGETABLE (D) (G) (M) (V)** 30

**FRENCH FRIES** 30

### BEVERAGES

**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  
Beefeater 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

## GRAND BUSINESS LUNCH - AED 180

Select two starters, a main, and 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

**DUCK BREAST ROLLS (G) (N)**  
Hoisin sauce, carrot, red cabbage, basil, peanuts

**SALMON TATAKI (F) (G)**  
Shiso yuzu dressing

**SALMON AVOCADO MAKI (D) (E) (F) (S)**  
Spicy mayo, avocado, tobiko

**SPICY TUNA MAKI (C) (E) (F) (G)**  
Akami, miso mirin sauce, black tobiko

**CALIFORNIA MAKI (E) (SF)**  
Crab, spicy mayo, tobiko

### MAINS

**MISO BLACK COD (F) (G)**  
Sweet miso, banana leaf, lemon

**MISO CHILEAN SEA BASS (C) (F) (G) - EXTRA AED 40**  
Szechuan green chilli sauce

**GRILLED OCTOPUS (C) (E) (G) (SF)**  
Spicy yellow pepper sauce, demi-sec tomatoes, pimentón, gochujang glazed

**ROASTED DIVER SCALLOPS (C) (D) (SF)**  
Cauliflower mousseline, beef nduja beurre blanc, gochugaru oil

**BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)**  
Butternut squash, shimeji mushrooms, Parmesan mousse

**GRILLED BABY CHICKEN (D) (G)**  
Savoury Asian-inspired sauce, mixed leaf salad

**WAGYU MUSHROOM KAMAMESHI (G) (M) (S)**  
Wagyu beef, shiitake, furikake

**GRILLED ANGUS STRIPLIN (D) (G) - EXTRA AED 40**  
Mixed Asian salad, black pepper sauce

### DESSERTS

**MANGO BASIL TART (GF) (N) (VG) 🌱**  
Almond frangipane, mango mousse, basil gel

**CHOCOLATE MISO CARAMEL TART (D) (G) (N)**  
Chocolate ganache, vanilla ice cream

**VANILLA CRÈME BRÛLÉE (D) (GF)**  
Brown sugar crust, orange zest, berries

**COFFEE OR TEA SERVED WITH MINI SWEETS - EXTRA AED 55**  
Assortment of four mini cakes served with coffee or tea of your choice

قد يؤدي استهلاك اللحوم النيئة أو غير المطبوخة جيدًا أو الدواجن أو المأكولات البحرية أو الحار 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 BUSINESS LUNCH - AED 125

Select a starter, a main, and a dessert

## STARTERS

<b>BURRATA SALAD (D) (N)</b> Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette
<b>GEM LETTUCE SALAD (G) (N) (VG)</b> Radicchio, radish, candied pecans edamame, puffed rice, ginger sesame dressing
<b>KIMCHI GYOZA (C) (G) (M) (V) (VG)</b> Homemade kimchi, mushroom, edamame
<b>CRISPY QUINOA CRUSTED TOFU (A) (G)</b> Hari nori, carrot oroshi, tempura sauce
<b>VEGETABLE MAKI (D) (M)</b> Avocado, pickle, radish, shiso
<b>TRUFFLE CREAM CHEESE AVOCADO MAKI (D) (M)</b> Avocado, truffle cream cheese, fresh truffles

## MAINS

<b>BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)</b> Butternut squash, shimeji mushrooms, coconut cream
<b>UDON NOODLES (F) (G) (M) (V) (VG)</b> Shimeji mushroom, carrot, spring onion
<b>CHEF'S VEGETARIAN SELECTION 12 PIECES</b> 4 nigiris, 8 makis, 3 varieties
<b>CAULIFLOWER STEAK (D) (V) (VG)</b> Capsicum relish, mint
<b>MUSHROOM KAMAMESHI (G) (M) (S) (V) (VG)</b> Shiitake, fried onion, sesame seeds

## DESSERTS

<b>MANGO BASIL TART (GF) (N) (VG)</b> 🌱 Almond frangipane, mango mousse, basil gel
<b>TRIO OF SORBETS (VG)</b> Assortment of seasonal sorbets

## SIDES

<b>STIR-FRIED SEASONAL VEGETABLE (D) (G) (M) (V)</b>	30
<b>FRENCH FRIES</b>	30

## BEVERAGES

<b>CUCUMBER SPRITZ</b> A chilled and crisp of vodka, passion fruit, and cucumber soda Fizzy and effervescent	60
<b>GOLDEN SUNSET</b> Angostura rum, orange juice, peach, ginger, soda Crisp and zesty	70
<b>BLUSH HARMONY</b> Beefeater pink gin, grapefruit soda, lychee Refreshing and citrusy	60
<b>LIMONCELLO SPRITZ</b> An Italian classic. A perfect blend of Limoncello, Prosecco, and soda Light and citrusy	65
	By the glass / Bottle
<b>WHITE VIÑA ESMERALDA</b>	50 / 250
<b>RED SANGRE DE TORO</b>	50 / 350
<b>ROSÉ MARIUS</b>	50 / 250

<b>HOMEMADE LIMONCELLO</b>	50
<b>@54 ICED TEA</b> Earl grey tea, lemon juice, vanilla syrup, strawberry purée, and mint leaf	30
<b>@54 ICED COFFEE</b> Coffee, milk, tonka, hazelnut syrup	30
<b>ICED MATCHA</b> Matcha green tea powder, cold milk	30

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