

BUSINESS LUNCH - AED 140

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 A chilled and crisp of vodka, passion fruit, and cucumber soda Fizzy and effervescent	60
GOLDEN SUNSET Angostura rum, orange juice, peach, ginger, soda Crisp and zesty	70
BLUSH HARMONY Beefeater pink gin, grapefruit soda, lychee Refreshing and citrusy	60
LIMONCELLO SPRITZ An Italian classic. A perfect blend of Limoncello, Prosecco, and soda Light and citrusy	65

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 STRIPLOIN (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

VEGETARIAN BUSINESS LUNCH - AED 140

Select a starter, a main, and 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 orosi, 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

SIDES

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

BEVERAGES

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LIMONCELLO SPRITZ An Italian classic. A perfect blend of Limoncello, Prosecco, and soda Light and citrusy	65
By the glass / Bottle	
WHITE VIÑA ESMERALDA	50 / 250
RED SANGRE DE TORO	50 / 350
ROSÉ MARIUS	50 / 250
HOMEMADE LIMONCELLO	50
@54 ICED TEA Earl grey tea, lemon juice, vanilla syrup, strawberry purée, and mint leaf	30
@54 ICED COFFEE Coffee, milk, tonka, hazelnut syrup	30
ICED MATCHA Matcha green tea powder, cold milk	30