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 glaze

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

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 (D) (F) (G)
Sweet miso, banana leaf, lemon

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

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

ROASTED DIVER SCALLOPS (D) (G) (SF)
Cauliflower mousseline, yuzu miso beurre blanc, gochugaru oil

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

GRILLED BABY CHICKEN (D) (G) (S)
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

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

		By the glass / Bottle
WHITE	VIÑA ESMERALDA	50 / 250
RED	SANGRE DE TORO	50 / 250
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 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 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

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

		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 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

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