

MAKING MEMORIES



AMUSE-BOUCHE

Scottish Salmon Tartare (D, E, F)

Charcoal cone, mashed avocado, crispy quinoa,
lemon cream

Nikkei Tuna Tartar (D, E, G, S)

Yuzu pearls, gold edition caviar, sesame

Wasabi Cream & Smoked Salmon Roll (D, F, N, SE)

Chives, wasabi cream cheese, sesame seeds

Seafood Croquette (D, E, G, SH)

Lemon aioli, caviar

Duck Hand Bag (D, E, G, S, SE)

Marinated roasted duck, hoisin sauce, truffle mayo

Paneer Kurkure (D, G, V)

Soft cottage cheese, local honey, cardamom powder,
mint sauce

APPETISER

Wagyu Beef Tataki (G, S)

Wagyu striploin, kimchi, ponzu, pickled chili

Lobster Ceviche (D, E, SH)

Leche de tigre, garlic mayonnaise, coriander oil,
red onion, sweet potato

Trio of Carpaccio (F, SH)

Lobster, salmon, seabass, lemon oil, finger lime

Roasted Duck Breast with Hoisin Sauce (D, G, S)

Frisée lettuce, compressed watermelon

Portobello Carpaccio & Goats Cheese (D, G, V)

Walnut candy, rocket leaves, croutons

Smoked Balsamic Marinated Burrata (D, G, N, V)

Avocado, pickled pearl onions, candy tomatoes, basil,
balsamic jelly, pistachio

SECOND COURSE

Takoyaki (D, E, F, G, SE, SH)

Katsuobushi, seaweed powder, spring onion,
tonkatsu, tobiko

Smoked Duck Breast, Fermented Plums (D, G, N)

Carrot & orange purée, almond flakes,
truffle frisée salad

Shrimp Koliwada (SH)

Batter fried shrimp with gram flour,
ginger garlic paste, cilantro mango salsa

Galician Style Octopus (D, SH)

Potato mousseline, smoked paprika powder, olive oil

Black Pepper Shrimp (D, G, SE, SH)

Dehydrated pineapple, Chinese black pepper sauce,
jicama, coriander

Beetroot Cannelloni (D, G, V)

Spelt, cherry tomato, Portobello mushroom,
Parmesan chips, basil infused orange sauce

A: Contains Alcohol D: Contains Dairy E: Contains Egg F: Contains Fish SH: Contains Shellfish G: Contains Gluten and Gluten Products
V: Suitable for Vegetarian VE: Suitable for Vegan N: Contains Nuts and Tree Nuts S: Contains Soybean SE: Contains Sesame Seeds

All dishes on the menu are prepared in strict compliance with Halal requirements. All prices are in UAE Dirhams and inclusive of 10% authority fees and 10% service charge.
Subject to change and market availability.



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MAIN COURSE

Australian Wagyu Tenderloin (A, D, E, G)

Beef cheek croquette, potato fondant,
grilled broccolini, morel jus

Chargrilled Lamb Chop (D, G, N)

Home smoked lamb chop marinated with yoghurt,
garam masala, kasuri methi, crispy naan

Lebanese Mixed Grill (D, G, SE)

Shish taouk, shish kebab, lamb kofta, lamb chop,
grilled vegetable skewer, bewaz, tahini sauce

Char grilled Prawns (D, F, S, SH)

Baby potatoes, garlic butter, edamame, carrots

Norwegian Salmon (G, F, S, SH)

Dashi consommé, shiitake mushrooms, bok choy,
pickled mustard seed

48 Hrs. Glaze Beef Short Ribs (G, N, S, SE)

Slow cooked beef short ribs, togarashi crumb,
chili soya glaze, spring onion, Indonesian peanut sauce

Quinoa Risotto (V)

Capsicum soffrito, parisienne vegetables,
sundried tomato, spinach, shaved asparagus

Gnocchi Ala Crema di Tartufo (D, E, G, V)

Mozzarella, parmigiano reggiano

DESSERT

Eton Mess (D, E, N)

Meringue, strawberries, custard

Yuzu Cheesecake (D, E, G, N)

Cream cheese, berry ice cream, crumble

Strawberry White Chocolate (D, E, G, N)

White chocolate lemon mousse,
strawberry compote, almond jaconde

Tropical Cake (D, E, G, N)

Coconut mousse, mango passion salsa, digestive biscuit

Pistachio Cherry Dome (D, E, G, N)

Pistachio mousse, cherry compote, vanilla sponge,
warm chocolate sauce

Gulab Jamun Brulee (D, E, G, N)

Gulab jamun, milk custard, 24K gold

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