

MAKING MEMORIES



AMUSE-BOUCHE

Yellowfin Tuna Tartare (F) (G) (S)

Charcoal cone, mashed avocado,
sweet soysauce, red radish

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

Line caught smoked salmon, chives,
wasabi cream cheese, sesame seeds

Seafood Croquette (D) (E) (G) (SH)

Lemon aioli, caviar

Hokkaido Scallops Tiradito (SH)

Aji sauce, salmon roe, avocado

Paneer Kurkure (D) (G) (V)

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

Red Velvet Mushroom Dimsum (D) (G) (V)

Enoki

APPETISER

Wagyu Beef Tataki (G) (S)

Wagyu striploin, kimchi, ponzu, pickled chili

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

Friese lettuce, compressed watermelon

Loyster Ceviche (D) (E) (SH)

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

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

Walnut candy, rocket leaves, rosemary croutons

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

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

Dibba Oyster (G) (N) (SH)

Romesco sauce, crispy panko, caviaroli, chives

SECOND COURSE

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

Katsuobushi, seaweed powder, spring onion,
tonkatsu, tobiko

Galician Style Octopus (D) (SH)

Potato mousseline, smoke paprika powder,
olive oil

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

Carrots and orange purée, almond flakes,
truffle frisée salad

Grilled Jumbo Squid (G) (S) (SH)

Sweet soya glaze, lemon grass chilli sauce,
mixed herbs

Shrimp Koliwada (SH)

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

Beetroot Cannelloni (D) (G) (V)

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

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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.
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MAIN COURSE

Porterhouse Rossini (A) (D) (G)

Wagyu beef tenderloin, pan-seared foie gras,
beef cheek croquette, potato fondant, morel jus

Chargrilled Lamb Chop (D) (G) (N)

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

Norwegian Salmon (G) (F) (S) (SH)

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

Gnocchi Alla Crema di Tartufo (D) (E) (G) (V)

Mozzarella, Parmigiano reggiano

Cantonese Style Roasted Duck Breast (D) (G) (N)

Hoisin sauce, butternut and ginger purée,
duck fried rice

Quinoa Risotto (V)

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

Lebanese Mixed Grill (D) (G) (SE)

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

DESSERT

Exotic Fruit Pavlova (D) (E) (N)

Meringue, seasonal fresh fruits, mango coulis

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

White chocolate lemon mousse,
strawberry compote, almond jaconde

Tres Leches (D) (E) (G) (N)

Butter sponge, saffron milk sauce

Pistachio Cherry Dome (G) (N)

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

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

Gulab jamun, milk custard, 24K gold

Season of Sesame (D) (G) (N) (SE)

24K gold, melted black sesame, caramel sauce and tuile

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