



SEASONAL LUNCH MENU

Your choice of:
Starter & Main Course - or - Main Course & Dessert
AED 159 PER PERSON

What we're pouring this month

Make your lunch a little more memorable.
Add a carafe and choose between two seasonal favorites:
AED 95

Côtes de Provence Rosé

*Crisp and refreshing, with notes of red berry, citrus,
and a clean mineral finish*

Provençal Punch

*A bright mix of St-Germain elderflower liqueur,
Rosé wine, peach aperitif, verjus, and fresh nectarine;
light, floral, and perfect for sipping slowly*

Complete the experience with an additional course
of your choice of: Starter, Side Dish or Dessert
AED 30

COLD STARTERS

Uzbek Tomato Gazpacho ^(S, G, E)

Poached Argentinian prawns, avocado, espelette pepper, picked shallots, croutons

Summer Maki Roll ^(G, E, N, F, D, R)

Chutoro, fresh shiso, asparagus tempura, avocado, tomago

Tuna Tataki ^(N, G, F, R)

Japanese Bluefin Tuna, roccoto and passion emulsion, ukari

Otoro Gunkan ^(N, F, R, D)

Fatty blue fin tuna, wasabi furukaki, spicy yuke sauce, fresh wasabi

Scottish Salmon Ceviche ^(F, R)

Coconut yuzu emulsion, coriander oil, heirloom corn tortilla chips

Beef Tartare ^(G, E, D, R)

Dijonaise, ajitama egg yolk, potato chips

Tokyo Nicoise ^(G, F, R, E, N)

Seared akami tuna, edamame, roasted red peppers, potatoes, ajitama egg, nicoise olives

HOT STARTERS

Nduja & Wagyu Gyoza ^(G, N)

Nduja, togarashi soy

Zucchini & Kimchi Gyoza ^(G, N)

Glass noodles, grated zucchini, silken tofu

Chicken Karaage ^(G, D, N, E)

Buttermilk fried chicken thigh, yuzu kosho sweet & sour

Prawn Tempura ^(G, S, E, N)

Baoli togarashi, house tentsuyu

Fried Calamari ^(G, E, D, N)

Crispy plantain crumb, Bâoli togarashi, gochujang mayo

Shishito Pepper Tempura ^(G, E, D, N)

Nama shichimi, yuzu kosho mayo

Robata Chicken Wings ^(G, N)

Bâoli togarashi, lime

MAIN COURSE

Miso Truffle Udon ^(G, D)

Fresh udon noodles, truffle cream, sautéed wild mushrooms

Grilled Lamb Chops ^(G, N)

Spicy kimchi & red miso glaze

Seabass en Papillote ^(F)

*Mediterranean sea bass fillet baked in dried bamboo leaf,
Provençale tomato sauce*

Chicken & Ginger Donabe ^(G, D, N)

*Crispy confit corn fed chicken leg, brown chicken stock,
ginger, fresh shiso*

Wood Roasted Cauliflower ^(D, VG, G)

Truffle Parsnip puree, crispy parsnips

Robata Grilled Snapper ^(F, G)

Charred cherry tomato, kizami wasabi & lemon

Steak Frites ^(add AED 30) ^(G, D)

*Wood grilled angus bavette steak, hand cut fries, truffle jus &
umami butter*

Selection of Side Dishes

Wok fried Broccolini ^(N, S)

Sautéed Mushrooms with miso truffle butter ^(D, VG)

Grilled sweet corn with yuzu kosho mayo ^(D, E, N)

Robata jacket potato ^(D, N, S)

Wagyu fried rice ^(S, G)

DESSERT

Japanese Brûlée Cheesecake ^(E, D, G)

*Creamy Basque cheesecake, fresh strawberries, yuzu
strawberry sorbet, Japanese strawberry*

Orange Blossom Crème Brûlée ^(E, D, G)

Hokkaido cream, matcha palmiers

Japanese Sesame Fondant ^(E, D, N, G)

*Valrhona Manjari dark chocolate fondant, molten white
sesame core, crème fraîche gelato, toasted sesame tuille*

Hokkaido Sticky Buns ^(E, D, N, G)

*Kokuto rock sugar cinnamon rolls, pecan and walnut
streusel, Hokkaido milk ice cream*

All prices indicated in AED and are inclusive of 10% service charge &
5% value-added tax, subject to 7% municipality fee.

All guests at the same table must order the same lunch set menu.