INDULGENCE MENU

880 per guest Minimum of two guests

Guacamole 🔷 VG, GF

Avocado, chalaquita & lime, corn tortilla

4

Wagyu Beef Tartare

Potato crisp, Oscietra caviar, pickled daikon, shallot furikake

Peruvian Potato Churros \vee

Peruvian cheese sauce, manchego, truffle

Lobster Baos

Smoked chilli aïoli, Oscietra caviar, celery, chives

Crispy Tiger Prawn

Oscietra caviar, yellow chilli, yuzu & chives

4

Amberjack 'Sashimi' Style

Sweet melon tiger, persimmon & yellow chilli vinaigrette

Classic Sea Bass Ceviche | GF

"Leche de tigre", red onion, sweet potatoes, jumbo corn

Spicy Yellowfin Tuna

Ponzu, red chilli & garlic, rice cracker

4

Whole Grilled Lobster GF

Smoked chilli, kimchi butter, ponzu, burnt lime, chives

Hokkaido A5 Wagyu Rib Eye GF

Wafu sauce, wasabi cream, chimichurri

Padron Peppers GF

Lime & yellow chilli salt

Potato Purée with Truffle V, GF

Smoked butter, yellow chilli

Purple Corn Colada V

Peruvian purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Chocolate Fondant GF

Praline, corn flakes ice cream, caramel tuile

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT
and subject to 7% municipality fee.

Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free If you have allergies or dietary enquiries, please speak to our staff prior to ordering.