

SET LUNCH MENU

Monday to Friday from 12:00pm to 4:00pm

130 per person

Soup and side dish included

TO SHARE

Ceviche Trio (+AED168)

a selection of three ceviches

Classic Sea bass GF
Salmon
Red Snapper
Spicy Yellowfin Tuna
Smoked Tomato V
Squid GF

Grilled Aubergine V (+68AED)

Limo chilli, tomato, basil, parmesan, botija olives

Wagyu Maki Roll GF (+82AED)

Veal bacon, enoki mushroom, mustard

King Crab Toast (+98AED)

Norwegian king crab, mango, celeriac miso purée, lemon

Potato Churros V (+92AED)

Manchego, truffle, huancaína sauce

Additional Truffle **Seasonal**

To Start (Choice of two)

Burrata V GF

Pomegranate, pickled limo chilli, botija olives, tomatoes, grapes

Salmon Ceviche

Tomato, basil, white balsamic, ikura

Salmon Taco GF

Salmon, avocado, amarillo chilli

Cucumber and Apple Salad VG GF

Miso, pickled jalapeño chilli, coriander sesame oil almonds

Veal Bacon Maki Roll GF

Avocado, forest mushroom, smoked paprika mayonnaise, crispy quinoa

Portobello Mushroom Skewers VG GF

Panca chilli, parsley

Wagyu Beef Baos

Beef cheek, passion fruit pickled cucumber

Sea Bass Croquettes

Yuzu kosho, amarillo chilli, confit onion, spicy mayo

Main (Choice of one)

Grilled Corn Fed Baby Chicken GF

Panca chilli, grilled vegetables, coriander aioli

Grilled Salmon with Miso

Barley, seaweed, mustard

Quinoa and Pumpkin Iron Pot V GF

Ricotta, limo chilli, tomatoes

Slow Cooked Beef Ribs GF (+AED30)

Miso, limo chilli, soy glaze

Chilean Sea Bass Rice Iron Pot GF (+AED30)

Bomba rice, lime, chilli, sweetcorn purée

Grilled Sea Bream Fillet GF (+AED30)

Escabeche, tamarillo, panca chilli, moscatel vinegar

Spicy Beef Fillet GF (+AED30)

Crispy shallots, chilli, garlic

Grilled Tiger Prawns (+AED50)

Yuzu kosho, chimichurri sauce

Grilled Wagyu Sirloin (120g) GF

Peruvian spice rub, chimichurri sauce grade 5 (+AED50)

Grilled Wagyu Tomahawk (1300-1500g)

Peruvian spice rub, grilled aubergine baby corn. grade 8-9 (+AED1295)

Grilled Wagyu T-Bone (700g)

Peruvian spice rub, grilled aubergine baby corn. grade 7 (+AED888)

Duck Rice GF (+AED182)

Rice, saffron, parmesan, amarillo chilli

Peruvian Potato and

Mushroom V GF **Seasonal**

Crispy enoki mushroom, truffle

Grilled Lobster (+AED590)

Black ponzu, panca chilli, lime, miso

Grilled Corn V GF (+AED62)

Whole corn, tamarind soy butter manchego, dried lime

WINE BY THE GLASS

(100ml) **AED60 / AED450** (bottle)

2020 **Rully, Domaine Mia**, Burgundy Blanc France

2016 **Pessac-Léognan, L'Esprit de Chevalier**

by **Domaine de Chevalier**, Bordeaux Rouge France

(100ml) **AED80 / AED600** (bottle)

2019 **Bourgogne Blanc, Domaine Vougeraie**

Burgundy France

2015 **Pomerol, Blason de l'Évangile** by

Château l'Évangile, Bordeaux Rouge France

COCKTAIL

Mora Tonic 40

Oxley Gin, blood orange

fresh bergamot

Mediterranean Tonic

MOCKTAIL

Inca Mojito 30

Homemade passionfruit and

mint cordial, pineapple purée

soda water

Dessert (Additional AED 30)

Churros

Orange and lime, milk chocolate and dulce de leche sauce

Purple Corn Colada

Passion fruit, berries, orange shortbread

Corn Meringue GF

Sweetcorn meringue, passion fruit mango yoghurt ice cream, gold leaf

All prices are Inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free