

MENU ESPECIAL

690 per person

Minimum of two people

Additional wine pairing (+380)

Guacamole

Avocado, amarillo chilli, red onion, lime, corn tortillas

—

Argentinian Prawn Ceviche GF

Josper tomatoes, bitter orange, seaweed cracker

Yuzu Sea Bream Ceviche GF

Cured sea bream, yuzu tiger, red onions
jalapeno, balsamic caviar

Halibut 'Sashimi' Style

Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

Seared Beef Wagyu GF

Figs, yuzu kosho, truffle, jumbo corn

Perfectly paired with

NV Louis Roederer Brut (125ml)

—

Chilean Sea Bass 'Croquetas'

Red chilli aioli, coriander

Beef Fillet Skewers GF

Panca chilli, coriander, chives

Grilled Tiger Prawn GF

Confit chilli garlic butter, lemon, parsley

King Crab

Baby spinach, avocado, heirloom tomatoes, mango

Perfectly paired with

**2019 Pernand-Vergelesses Les Combottes,
Les Parcelles de Saulx (100ml)**

—

Whole Grilled Lobster

Black ponzu, kimchi, panca chilli, burnt lime, chives

Grilled Wagyu Rib Eye GF

Grade 7, Peruvian spice rub, chimichurri

Char Grilled Corn V GF

Tamarind soy butter, manchego, dried lime

Perfectly paired with

2022 Châteauneuf-du-Pape, L'Ame, Maison Ogier (100ml)

—

COYA Sundae

Chocolate mousse, banana bread
corn flakes ice cream, 'tres leche'

Peruvian Purple Corn Colada V

Purple corn sorbet, granita
passion fruit & strawberry, orange shortbread

Coconut Custard GF

Passion fruit granita, purple potato tuile, tropical fruits

Perfectly paired with

2017 Cuvee Beerenauslese, Kracher (70ml)

All prices are listed in AED & inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free

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