

MASTERCLASS MENU

330 per person

APPETIZERS

King Crab Toast

Celeriac, mango, lemon
Oscietra caviar

Tuna Aburi Nigiri

Wasabi, teriyaki, Oscietra caviar
rice cracker

Wagyu Beef 'Empanadas'

Avocado, mirasol chilli
truffle aioli

Classic Sea Bass Ceviche GF

Cured sea bass, classic tiger, red onions
sweet potato, jumbo corn

Guacamole

Avocado, amarillo chilli, red onion
lime, corn tortillas

Truffle Snapper Ceviche

Red snapper, truffle ponzu
chives, rice cracker

Spicy Yellowfin Tuna Ceviche

Cured yellowfin tuna, ponzu, chilli
garlic, rice & nori cracker

MAIN COURSE

Choice of one

Chilean Sea Bass Rice GF

Miso char grilled Chilean sea bass
bomba rice, chilli & lime butter

Quinoa & Pumpkin Hot Pot V GF

Ricotta, limo chilli
tomatoes

Grilled Baby Chicken GF

Panca chilli, coriander aioli
grilled vegetables

Slow Cooked Short Ribs GF

Miso, soy glaze, spring onions

DESSERT

Choice of one

Orange & Lime Churros

Milk chocolate & dulce de leche sauce
orange zest

Peruvian Purple Corn Popsicle V

Purple corn sorbet
passion fruit & strawberries
granita, orange shortbread

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

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegen GF: Gluten Free