

SET LUNCH MENU

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

140 per person

Soup & side dish included

APERITIVOS (Choice of two)

GF Yuzu Sea Bream Ceviche

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

Salmon Maki

Avocado, teriyaki, pickled daikon, tempura mayo

GF, V Avocado Burrata Tacos

Cherry tomato, balsamic vinegar, basil

Wagyu Beef Tacos GF

Truffle, bell pepper, jalapeño chilli, cured egg yolk

Grilled Chicken Baos

Bell peppers, huayro potato, botija olives

Stuffed Padron Peppers V

Manchego, yuzu kosho, sundried tomatoes

MAINS (Choice of one)

GF Grilled Baby Chicken

Smoked chilli, soy, oregano & coriander aioli

Grilled Salmon Fillet

Sweet potato purée, compressed cucumber & kombu oil

GF, V Mushroom Rice

Bomba rice, oyster mushroom, shimeji mushroom, parmesan

(+30) GF Chilean Sea Bass Rice

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

Grilled Sea Bream GF (+30)

Tamarind, yellow chilli, tomato, & red onion escabeche

Wagyu Beef Orzo Risotto (+50)

Sirloin Grade 4-5, thyme, smoked butter, sundried tomatoes

Australian Wagyu Sirloin (150g) GF (+50)

Grade 4-5, Peruvian spice rub, chimichurri

Grilled Lamb Chops (220g) (+50)

Red pepper marinade, smoked aubergine caviar & coriander

DESSERTS (Choice of one)

Chocolate Trifle

Chocolate Mousse, Praline coffee ice cream

Millefeuille

Vanilla Cream, hazelnut brittle wild berries sorbet

WINES

WHITE WINE

2023 **Sauvignon Blanc, Michel Lynch**
Bordeaux, France
145

2023 **Bianco Villa Antinori, M. Antinori**
Tuscany, Italy
165

COCKTAIL

Mora Tonic 40
Tanqueray Dry Gin, fresh bergamot, Franklin & Sons grapefruit tonic

CHAMPAGNE

NV **Veuve Clicquot, Yellow Label, Brut**
Champagne, France
480

RED WINE

2021 **Rosso Villa Antinori, M. Antinori**
Tuscany, Italy
195

MOCKTAIL

Purple Rain 30
Chicha Morada, pineapple, passion fruit, lime

All prices are listed in AED and are inclusive of 5% VAT.
V: Vegetarian VG: Vegan GF: Gluten Free