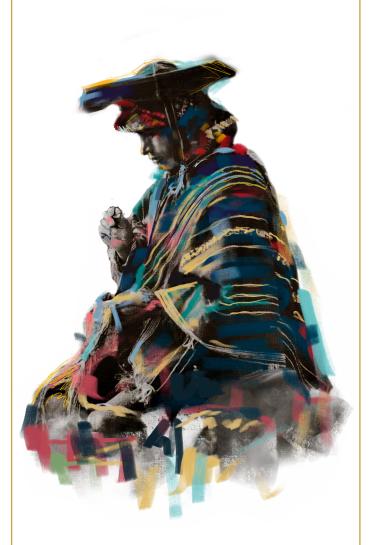
DUBAI RESTAURANT WEEK DINNER MENU

250 per person Available from 9th May to 25th May



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

STARTERSChoice of two

Yellowfin Tuna Tartar GF Charred padrón peppers, truffle, fermented lime avocado puree

> **Sea Bream Ceviche** GF Cured sea bream, amarillo chilli tiger crispy corn, sweet potato, coriander

> > Wagyu Beef Tartare

Potato crisp, Oscietra caviar, pickled daikon shallot furikake

Chilean Sea Bass 'Croquetas'

Red chilli aioli, coriander

Sweetcorn Salad V GF Grilled corn, crispy corn, white corn sweet peppers & coriander

> **'Acevichado' Maki Roll** GF Yellowtail, tuna, amarillo chilli soy kombu crumbs, shiso

Slow Cooked Short Rib Baos Amarillo chilli aioli, apple coleslaw, coriander

> **Chicken Skewers** GF Amarillo chilli, mirin glaze, chives

> > MAINS Choice of one

Crispy Duck Leg

Chipotle, orange & hoisin glaze, black garlic, cucumber

Grilled Salmon Fillet

Sweet potato puree, cucumber, kombu oil

Tiger Prawn Thermidor

Truffle thermidor glaze, snow peas pickled shallots, rocotto chilli

Spicy Flank Steak GF Chinese chilli & garlic, crispy shallots, pickled chilli

Slow Cooked Short Ribs GF Miso, soy glaze, spring onions

Chilean Sea Bass Rice GF Miso char grilled Chilean sea bass bomba rice, chilli & lime butter

Grilled Baby Chicken GF Panca chilli, coriander aioli, red pepper salsa

SIDE DISH

'Patatas Bravas' V GF Crispy potatoes, spicy tomato, huancaina sauce

DESSERTSChoice of one

Peruvian Purple Corn Colada

Purple corn sorbet, passion fruit strawberries, orange short bread

Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Orange & Lime Churros

Milk chocolate & dulce de leche sauce, orange zest

Sweetcorn Meringue GF

Passion fruit, mango yoghurt ice cream, gold leaf

DUBAI RESTAURANT WEEK 9 - 25 MAY 2025





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