

DISCOVERY MENU

560 per guest
Minimum of two guests

Guacamole ♦ VG, GF
Avocado, chalaquita & lime, corn tortilla



Truffle Snapper Ceviche
Truffle ponzu, rice cracker, shiitake

Classic Sea Bass ♦ GF
“Leche de tigre”, red onion, sweet potatoes,
jumbo corn

Hokkaido Scallop
Kizami wasabi, yuzu tobiko, wakame seaweed,
shiso oil

Yellowfin Tuna Tartare GF
Charred padrón peppers, truffle, fermented lime,
avocado purée



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

Chicken Skewers ♦ GF
Yellow chilli, kombu, mirin & chives

Kale Salad V, GF
Candied walnuts, goji, manchego, dried cranberry,
miso & apple dressing

Prawn & Chilean Sea Bass Gyoza
Jalapeño dressing, edamame, smoked chilli ponzu



Miso Chilean Sea Bass Cazuela ♦ GF
Bomba rice, chilli lime butter, sweet corn purée
& pea shoots

Grilled Beef Fillet ♦
Chinese chilli & garlic, crispy shallots, pickled chilli

Potato Puree with Truffle V, GF
Smoked butter, yellow chilli



Purple Corn Colada V
Peruvian purple corn sorbet, granita,
passion fruit & strawberry, orange shortbread

Lime Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

Chocolate Fondant
Praline, corn flakes ice cream, caramel tuile

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

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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