

# SET LUNCH MENU

Monday to Thursday from 12:00pm to 4:00pm  
Friday from 12:00pm to 2:30pm

130 per person

Soup and side dish included

## To Start (Choice of two)

### Sea Bass Croquettes

Yuzu Kosho, amarillo, confit onion, spicy mayo

### Wagyu Beef Baos

Beef cheek, passion fruit pickled cucumber

### Salmon Ceviche

Tomato, basil, white balsamic, ikura

### Salmon Tacos GF

Salmon, avocado, aji amarillo

### Cucumber and Apple Salad VG GF

Miso, pickled jalapeño chilli, coriander sesame oil, almonds

### Burrata V GF

Pomegranate, pickled limo chilli, botija olives, tomatoes, grapes

### Veal Bacon Maki Roll

Avocado, forest mushroom, smoked paprika mayonnaise, crispy quinoa

### Portobello Mushroom Skewers VG GF

Panca chilli, parsley

## Main (Choice of one)

### Grilled Corn Fed Baby Chicken GF

Panca chilli, grilled vegetables coriander aioli

### Grilled Salmon with Miso

Barley, seaweed, mustard

### Quinoa and Pumpkin Iron Pot V GF

Ricotta, limo chilli, tomatoes

### Slow Cooked Beef Ribs GF

Miso, limo chilli, soy glaze (+ AED30)

### Chilean Sea Bass Rice Iron Pot GF

Bomba rice, lime, chilli, sweetcorn purée (+ AED30)

### Grilled Sea Bream Fillet GF

Escabeche, tamarillo, panca chilli moscatel vinegar (+ AED30)

### Spicy Beef Fillet GF

Crispy shallots, chilli, garlic (+ AED30)

### Grilled Tiger Prawns

Yuzu kosho, chimichurri sauce (+ AED50)

### Grilled Wagyu Sirloin grade 5 (100g) GF

Peruvian spice rub, chimichurri sauce (+ AED50)

## Dessert (Additional AED 30)

### Churros

Orange and lime, milk chocolate and dulce de leche sauce

### Purple Corn Colada

Passion fruit, berries, orange shortbread

### Corn Meringue GF

Sweetcorn meringue, passion fruit mango yoghurt ice cream, gold leaf

## WINE BY THE GLASS

(100ml) AED60 / AED450 (bottle)

2020 **Rully, Domaine Mia**, Burgundy Blanc France

2016 **Pessac-Léognan, L'Esprit de Chevalier by Domaine de Chevalier**, Bordeaux Rouge France

(100ml) AED80 / AED600 (bottle)

2019 **Bourgogne Blanc, Domaine Vougeaie**, Burgundy France

2015 **Pomerol, Blason de l'Evangile by Château l'Evangile**, Bordeaux Rouge France

## COCKTAIL

### Mora Tonic 40

Oxley Gin, blood orange, fresh bergamot Mediterranean Tonic

## MOCKTAIL

### Inca Mojito 30

Homemade passionfruit and mint cordial pineapple purée, soda water

All prices are Inclusive of 5% VAT.  
V: Vegetarian VG: Vegan GF: Gluten Free