

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

V, GF **Burrata**
Tomatoes, grapes, Botija olive powder, crispy quinoa

King Crab Toast
Celeriac, mango, lemon, Oscietra caviar

Halibut 'Sashimi Style'
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

GF **Wagyu Beef Tacos**
Truffle, bell pepper, jalapeño chilli, cured egg yolk

- Lobster Bao**
Charapita chilli, avocado, togarashi

Cucumber & Green Apple VG, GF
Miso coriander dressing, sesame oil, toasted almonds

Grilled Tiger Prawn GF
Confit chilli garlic butter, lemon, parsley

Stuffed Padron Peppers V
Manchego, yuzu kosho, sundried tomatoes

Grilled Aubergine Skewers V
Limo chilli, tomato, basil, Parmesan,
Botija olive powder

MAINS (Choice of one)

- GF **Grilled Baby Chicken**
Panca chilli, coriander aioli,
grilled vegetables

Grilled Salmon Fillet
Smoked paprika, dashi, fennel, basil oil

GF **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

Grilled Wagyu Sirloin (150g) GF (+50)
Grade 4-5, Peruvian spice rub, chimichurri

Grilled Lamb Chops (220g) GF (+50)
Smoked chilli, smoked aubergine yogurt,
chives

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

- CHAMPAGNE**

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

RED WINE

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

- COCKTAIL**

Mora Tonic 40
Dry gin, fresh bergamot
grapefruit tonic

- MOCKTAIL**

Inca Mojito 30
Homemade passion fruit & mint cordial
pineapple, bubbles

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