

DISCOVERY MENU

560 per person

Minimum of two guests

Guacamole ♦ VG, GF

Charred tomato & red onion salsa, corn tortilla



Truffle Snapper Ceviche

Truffle ponzu, rice cracker, shiitake

Classic Sea Bass Ceviche ♦ GF

“Leche de Tigre”, red onions, sweet potatoes, jumbo corn

Hokkaido Scallop Tiradito

Kizami wasabi, yuzu tobiko, seaweed, pickled apple, shiso oil

Yellowfin Tuna Tartare GF

Charred padrón peppers, truffle, fermented lime, avocado purée



Slow Cooked Short Rib Baos

Ají amarillo aioli, apple coleslaw, coriander

Crispy Chicken Chicharrones

Buttermilk, chilli sauce & relish sauce

King Crab Salad

Baby spinach, avocado, heirloom tomatoes, mango

Wagyu Beef Tacos GF

Truffle, bell pepper, jalapeño chilli, cured egg yolk

Additional Truffle **(Seasonal)**



Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet ♦

Chilli & garlic, crispy shallots

Grilled Aubergine V

Ají limo, tomato, basil, parmesan, botija olive powder



Purple Corn Colada V

Peruvian purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

Tres Leches

Three-Milk cake, vanilla ice cream

Lime Cheesecake

Peach, mango, exotic fruits sorbet

All prices are listed in AED

All prices are inclusive of 10% service charge, 5% municipality fee 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.