

MENU ESPECIAL

690 per person

Minimum of two people

Additional wine pairing (+380)

Guacamole ♦

Avocado, yellow chilli, red onion, lime, corn tortillas



Argentinian Prawn Ceviche GF

Josper tomatoes, bitter orange, seaweed cracker

Yuzu Sea Bream Ceviche GF

Cured sea bream, yuzu tiger, red onions
jalapeno, balsamic caviar

Halibut 'Sashimi' Style

Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

Seared Beef Wagyu GF

Figs, yuzu kosho, truffle, jumbo corn

Perfectly paired with

NV Louis Roederer Brut (125ml)



Chilean Sea Bass 'Croquetas'

Red chilli aioli, coriander

Wagyu Empanadas ♦

Smoked brisket, sofrito & garlic sauce

Grilled Chicken Baos

Bell peppers, huayro potato, Botija olives

King Crab

Baby spinach, avocado, heirloom tomatoes, mango

Perfectly paired with

**2019 Pernand-Vergeles Les Combottes,
Les Parcellaires de Saulx** (100ml)



Whole Grilled Lobster

Black ponzu, kimchi, panca chilli, burnt lime, chives

Australian Wagyu Rib Eye GF

Grade 7, Peruvian spice rub, chimichurri

Orzo Risotto

Mascarpone cheese, sundried tomato, thyme

Perfectly paired with

2022 Châteauneuf-du-Pape, L'Ame, Maison Ogier (100ml)



Tres Leches

Three milks cake, vanilla ice cream, fresh berries

Peruvian Purple Corn Colada V

Purple corn sorbet, granita
passion fruit & strawberry, orange shortbread

Churros ♦

Milk chocolate & dulce de leche sauce, orange zest

Perfectly paired with

2017 Cuvee Beerenauslese, Kracher (70ml)

All prices are listed in AED & inclusive of 5% VAT.

♦ Global Signature Dish V: Vegetarian VG: Vegan GF: Gluten Free

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Tres Leches

Three milks cake, vanilla ice cream, fresh berries

Peruvian Purple Corn Colada V

Purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

Churros ♦

Milk chocolate & dulce de leche sauce, orange zest

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