

MENU ESPECIAL

690 per person

Minimum of two people

Additional wine pairing (+380)

Guacamole

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

—

Lobster Ceviche

Mango, dashi, jalapeño, Botija olives

Spicy Yellowfin Tuna Ceviche

Cured yellowfin tuna, ponzu, chilli, garlic, rice & nori cracker

Amberjack 'Sashimi' Style

Truffle dashi tiger, shiitake mushrooms, truffle puree, chives

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

Beef Fillet Skewers GF

Panca chilli, coriander, chives

Chicken Tacos GF

Bell pepper, huayro potato, Botija olives

King Crab

Baby spinach, avocado, heirloom tomatoes, mango

Perfectly paired with

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

—

Whole Grilled Lobster

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

Grilled Wagyu Rib Eye GF

Grade 7, Peruvian spice rub, chimichurri

Char Grilled Corn V GF

Tamarind soy butter, manchego, dried lime

Perfectly paired with

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

—

COYA Sundae

Chocolate mousse, banana bread
corn flakes ice cream, 'tres leche'

Peruvian Purple Corn Colada V

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

Coconut Custard GF

Passion fruit granita, purple potato tuile, tropical fruits

Perfectly paired with

2017 Cuvee Beerenauslese, Kracher (70ml)

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

V: Vegetarian VG: Vegan GF: Gluten Free

MENU ESPECIAL

690 per person

Minimum of two people

Additional wine pairing (+380)

Guacamole

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

—

Lobster Ceviche

Mango, dashi, jalapeño, Botija olives

Spicy Yellowfin Tuna Ceviche

Cured yellowfin tuna, ponzu, chilli, garlic, rice & nori cracker

Amberjack 'Sashimi' Style

Truffle dashi tiger, shiitake mushrooms, truffle puree, chives

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

Beef Fillet Skewers GF

Panca chilli, coriander, chives

Chicken Tacos GF

Bell pepper, huayro potato, Botija olives

King Crab

Baby spinach, avocado, heirloom tomatoes, mango

Perfectly paired with **2019 Pernand-Vergelesses Les Combottes, Les Parcelles de Saulx** (100ml)

—

Whole Grilled Lobster

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

Grilled Wagyu Rib Eye GF

Grade 7, Peruvian spice rub, chimichurri

Char Grilled Corn V GF

Tamarind soy butter, manchego, dried lime

Perfectly paired with **2022 Châteauneuf-du-Pape, L'Ame, Maison Ogier** (100ml)

—

COYA Sundae

Chocolate mousse, banana bread, corn flakes ice cream, 'tres leche'

Peruvian Purple Corn Colada V

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

Coconut Custard GF

Passion fruit granita, purple potato tuile, tropical fruits

Perfectly paired with **2017 Cuvee Beerenauslese, Kracher** (70ml)

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

V: Vegetarian VG: Vegan GF: Gluten Free