

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

King Crab Toast
Celeriac, mango, lemon, Oscietra caviar

GF V **Avocado Burrata Tacos**
Cherry Tomasto, balsamic vinegar, basil

Grilled Chicken Baos
Bell peppers, huayro potato, Botija olives

Salmon Maki
Avocado, teriyaki, pickled daikon, spicy mayo

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

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**
Smoked chilli, soy, oregano & coriander aïoli

GF **Grilled Salmon Fillet**
Sweet potato purée, compressed cucumber
& kombu 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

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

Grilled Lamb Chops (220g) GF (+50)
Red pepper marinade, sweet paprika,
sweet aubergine caviar & coriander

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

COCKTAIL

Mora Tonic 40
Tanqueray Dry Gin, fresh bergamot,
Franklin & Sons grapefruit tonic

CHAMPAGNE

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

RED WINE

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

MOCKTAIL

Purple Rain 30
Chicha Morada, pineapple,
passion fruit, lime

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