

DISCOVERY MENU

560 per guest

Minimum of two guests

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortilla



Truffle Snapper Ceviche

Truffle ponzu, rice cracker, shiitake

Classic Sea Bass ♦ GF

"Leche de tigre", red onion, sweet potatoes, jumbo corn

Hokkaido Scallop 'Sashimi' Style

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

Yellow chilli aioli, apple coleslaw, coriander

Chicken Skewers ♦ GF

Yellow chilli, kombu, mirin & chives

Kale Salad V, GF

Candied walnuts, goji, manchego, dried cranberry,
miso & apple dressing

Additional Truffle **Seasonal**

Prawn & Chilean Sea Bass Gyoza

Jalapeño dressing, edamame, smoked chilli ponzu



Miso Chilean Sea Bass Cazuela ♦ GF

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

Spicy Beef Fillet ♦

Chinese chilli & garlic, crispy shallots, pickled chilli

Potato Puree with Truffle V, GF

Smoked butter, yellow chilli



Purple Corn Colada V

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

Tres Leches

Three milks cake, vanilla ice cream, fresh berries

Lime Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

All prices are listed in AED.

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