

# BRUNCH BY THE BURJ

## RAW KARMA

SALMON CARPACCIO F, G, R, SO  
Truffle

TUNA CEVICHE F, G, R, SO, SE  
Mango, soy sour dressing

BEEF TARTARE E, G, R, SO  
Avocado, shallot, truffle mayo

## DIM SUM

MUSHROOM G, V

PRAWN G, S, SE

BEEF G, S, SE, SO

## SUSHI PLATTER

SASHIMI F, G, R, S, SO

NIGIRI F, G, R, S, SO

## MAKI

VEGAN E, SE, SO, V

PHILADELPHIA D, F, G, R, SE, SU

TUNA E, F, G, R, SE, SU

SALMON E, F, G, R, SE, SO, SU

## SMALL DISH

EDAMAME SE, SO, SU, V  
Salt & spicy

ASPARAGUS YAKITORI G, SE, SO, V  
Truffle yuzu & peanut

SHRIMP TEMPURA E, G, S, SE, SU  
Sesame aioli

BLACK COD CROQUETTES D, E, F, G, SE  
Miso béchamel

BAO CHICKEN KATSU E, G, S, SE, SO  
Katsu sauce

TRUFFLE BEEF YAKITORI G, SE, SO  
Soy sauce

## MAIN DISHES

THAI RED CURRY C, SU, V  
Mixed vegetable

LEMONGRASS PRAWN G, S, SE, SO  
Kale, soba noodle, yakiniku sauce

TERIYAKI SALMON D, G, F, SE, SO  
Courgette, crispy ramen noodle

MISO BLACK COD F, G, SO  
Pickle ginger

ROASTED BABY CHICKEN G, S, SO  
Truffle soy glaze

BBQ LAMB G, SO  
Ancho glaze, turnip, crispy leek

WAGYŪ STRIPLOIN D, G, SO  
Truffle wasabi ponzu

## SIDES

STIR-FRIED BROCCOLINI V

FRIED RICE E, G, SO, V



## DESSERTS

MOCHI SELECTION D, E, N, V

VANILLA CHEESECAKE D, G, E, V

CHOCOLATE MATCHA MARQUISE D, E, G

MINI BANANA ROLL D, E, G, N, SU, V

## DRINKS

ALBERTO NANI, PROSECCO DOC\*\* / VALDO PARADISE ROSÉ\*\*

APEROL SPRITZ / MIMOSA\*\*

WHITE WINE / RED WINE / ROSÉ WINE\*

SANGRIA ROSÉ\*

ASIAN NEGRONI\*

ASAHI / CHANG\*

## SPIRITS\*

VODKA / GIN / RUM / WHISKY

## SOFT DRINKS

STILL AND SPARKLING WATER

COCA COLA / COKE ZERO / SPRITE / SPRITE LIGHT

GINGER ALE / TONIC WATER

## JUICES

APPLE / CRANBERRY / ORANGE / PINEAPPLE / TOMATO

\*House Beverage Package

\*\*Prosecco Package

A - Alcohol, C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin,  
MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.  
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.  
Please notify your server if you have any known food allergies or intolerances.  
Dishes are prepared in a kitchen that handles nuts, shellfish & dairy