

# SUNSET MENU

## FIRST COURSE

Choice of

**ASPARAGUS CARPACCIO** SE, SO, V  
Ponzu, fresh truffle

**PASSIONATE SCALLOPS** F, G, R, SO  
Aonori, yuzu, nikiri sauce

**BLUEFIN TUNA NIGIRI** F, R, SO  
Karashi, truffle oil

## SECOND COURSE

Choice of

**MISO GLAZED NASU** C, SE, SO, V  
Creamy celeriac purée, pearl onion, heirloom carrot

**BLACK COD** E, F, SO  
Sweet miso, pickled ginger root

**RIBEYE** E, F, SE, SO  
Furikake, ancho chili

## DESSERT

Choice of

**SAFFRON MILK CAKE** D, E, G, N, V  
Pistachio, citrus marmalade

**POACHED FRUIT** D, G, V  
Honeycomb, plum, berry sorbet

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.

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy



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RESTAURANT | LOUNGE