



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 5% VAT. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy



A S I A · A S I A
RESTAURANT | LOUNGE