



## BUSINESS LUNCH MENU

AED 120 PER PERSON FOR THREE COURSES

### TO START

MISO SOUP

### FIRST COURSE

CHOICE OF TWO

AVOCADO & MIXED LEAF SALAD **V**

Creamy yuzu dressing

PAPAYA SALAD **V**

Thai dressing, chili

NIGIRI

Tuna

SALMON SASHIMI

Tare, green tobiko

SEA BASS TIRADITO

Citrus, mixed pepper, smoked avocado

SEA BREAM TEMPURA MAKI

Crispy seaweed, teriyaki

SHRIMP TEMPURA **N**

Peanut chili sauce

INDONESIAN CHICKEN SATAY **N**

Peanut sauce

(V) Vegetarian (A) Alcohol (N) Nuts

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT



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### MAIN COURSE

CHOICE OF ONE

ALL SERVED WITH JAPANESE RICE V OR MIXED VEGETABLES V

#### TOFU FRIED RICE V

Mixed vegetable, pickle

#### HALF CHICKEN

Miso glaze, shiso chimichurri

#### SWEET & SOUR SEA BASS

Pineapple, pepper, pomegranate,  
dragon fruit, coriander

#### DUCK SOBA NOODLES

Mixed vegetable, sesame oil

#### THAI RED CURRY V

Coconut milk, aubergine, snow pea, bamboo  
shoot, corn, water chestnut, coriander

#### MISO BLACK COD

Pickled ginger root, crispy leek

#### ANGRY CHICKEN

Confit potato, chili, crispy leek, angry sauce

#### STRIPLOIN

Roasted shallot miso purée, veal jus

### DESSERT

CHOICE OF ONE

#### CARAMEL CHEESECAKE N

Hazelnut ice cream

#### YUZU TART

Vanilla ice cream

#### NUTELLA GYOZA N

Soy caramel

#### KARMA MOCHI

(V) Vegetarian (A) Alcohol (N) Nuts

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