

O DUBAI MENU

FOOD

SALADS

OCTOPUS SALAD

AED80

Cooked octopus with rocket leaves, Onion, cherry tomatoes, olive and lemon dressing, finished with sakura mix

Seafood, Garlic

BUFFALO MOZZARELLA

AED70

Buffalo mozzarella cheese, Roma tomato and pesto sauce

Dairy, Nuts

BLUE CAESAR SALAD

AED65

Baby gems lettuce, beef bacon, Pine seeds, Blue cheese, Caesar sauce, chopped parsley

Dairy, Gluten, Egg, Nuts

CHICKEN SCHNITZEL SALAD

AED60

Crunchy fried chicken over mixed with crispy veggies with three kinds of sauce. (chilli mayo, mustard mayo, sweet chilli sauce)

Gluten, Egg, Mustard, Sesame

GREEK SALAD

AED65

A traditional Greek salad consists of sliced cucumbers, tomatoes, mix bell pepper, red onion, olives, and feta cheese

Dairy, Gluten Free

RAW

TUNA CEVECHE

AED105

Tuna Lion, Fresh avocado, Chives, Shrimp crackers, Furikaki, Red raddish, red onion and punzo sauce.

Seafood, Soy, Egg, Sesame

TRUFFLE BEEF CARPACCIO

AED130

Thin slices of Australian beef filet, wild rocket, sliced parmesan cheese, fresh truffle and salsa tartufata

Truffle Oil

SALMON TARTAR

AED95

Fresh Salmon, Cornichion, Capers, Chives, Avocado, Lime juice, Mayo, Olive Oil, Furikaki and Red Raddish.

Seafood, Egg, Sesame

SEAFOOD TOWER

AED495

6 pcs oyster, tuna tartar, raw salmon, poached langoustine, scallops, oyster dressing and lemon wedges

OYSTERS

AED90 (3 pcs) - AED180 (6 pcs)

Fresh Oysters

STARTERS

WAGYU & PEARLS

AED195

Wagyu beef, beluga caviar, toasted brioche bread, wild mushrooms and fresh truffle

Dairy, Gluten, Egg, Fish

BEEF TERYAKI WITH MASHED POTATO

AED80

Tender beef strips glazed in rich teryaki sauce, served with creamy mashed potato

Sesame, Gluten, Dairy, Soy

DRY-CURED WAGYU COPPA

AED150

Dry- Cured Wagyu Coppa is a premium beef, known for its intense marbling, rich flavor, and melt-in-your-mouth texture.

FRIED CALAMARI

AED75

Fried crispy calamari, sweet padron peppers and saffron aioli sauce

OCTOPUS CARPACCIO

AED110

Thinly sliced cooked octopus drizzled with citrus vinagrette, top with olive puree and mix veg, garnished with sakura and touch of basil oil

Seafood, Garlic

JAPANESE SALMON CAKE

AED70

Fried sushi rice cake, Marinated Salmon, Japanese Mayo, Ebico, Sakura

Egg, Fish, Gluten, Mustard

CRISPY SHRIMP BALLS

AED55

Golden fried shrimp ball with crunchy and juicy. Served with spicy siracha mayo

Spicy, Gluten, Egg, Garlic, Seafood, Sesame

DUCK CROQUETTES

AED55

Crispy French style duck croquettes, caramelized onion, celery root purée

Dairy, Egg, Celery, Gluten, Soy

NACHOS

AED100

Fried corn nachos, guacamole, pico de gaio, fresh jalapenos, cheddar cheese sauce

Dairy, Gluten

CHICKEN TACOS

AED75

Marinated grill chicken, guacamole, achiote sauce, cheddar cheese, crispy vegetables, red radish pickles, fresh jalapenos.

Gluten, Dairy, Spicy, Sesame, Garlic

DEEP FRIED STUFFED TRUFFLE CHEESY OLIVES

AED55

Crispy stuffed cheese green olives, tomato truffle coulis

Truffle Oil

SWEET POTATO FRIES

AED45

Deep fried sweet potato fries with truffle mayo.

BELGIAN TRUFFLE POTATO

AED50

Potato wedges, parmesan cheese, chopped English parsley and truffle mayo

Dairy, Gluten

TRUFFLE FRIES

AED45

Deep fried french fries with truffle oil and Parmesan cheese

Gluten

EDAMAME

AED35 (Steamed edamame with rock salt) - AED40

(Steamed edamame with middle Eastern spices)

BITES TO SHARE

TRUFFLE ANGUS SLIDERS

AED75

Angus beef patty, breaded cheddar cheese, Burger sauce, Truffle sauce, Caramelized onion, Beef bacon

Dairy, Gluten, Egg

WAGYU SANDO

AED85

MB5+ Wagyu Beef, Caramelized Onion, Truffle Mayo, Tosted Brioche Bread.

Gluten, Dairy

SHRIMPS MOSAMBIQUE ROLL

AED60

Tosted Brioche Rolls, Cuacamole, Shrimps, Mosambique Sauce, Potato Chips.

Seafood, Egg, Spicy, Dairy, Garlic

CHICKEN SANDO

AED75

Crispy Chicken, Colslaw, Cheddar Cheese, Siracha Sauce and Tosted Brioche Bread.

Dairy, Egg, Gluten

PASTA & RISSOTO

SHRIMP'S ORZO

AED95

Orzo, Bisque sauce, Tomato sauce, Cream cheese, Shrimps, Cherry tomato, Basil leaves, Parmesan cheese

Celery, Gluten, Crustaceans, Egg

TRUFFLE LINGUINI

AED105

Linguini pasta, Hollandaise Parmesan sauce, Cream, Beef bacon, Fresh Truffle, Truffle oil, Parmesan cheese, chopped parsley

Dairy, Gluten, Egg

MUSHROOM RISOTTO

AED95

Creemy Risotto Arborio, Mix Wild Mushrooms, Truffle, Parmesan Cheese and Truffle Oil.

Garlic, Gluten, Dairy, Truffle Oil

REGATONI WITH BURRATA

AED95

REGATONI PASTA, BURRATA, PEPPER TOMATO SAUCE, BASIL OIL, BASIL LEAVES.

Alcohol Free, Dairy, Gluten, Garlic

SAFFRON RISOTTO WITH BRAISED BEEF CHEEK

AED105

Creamy saffron infused risotto topped with tender slow braised beef cheek.

Gluten, Dairy, Garlic, Celery

PIZZA

GAMBAR SHRIMPS

AED110

Marinated shrimps, mozzarella cheese, rocket leaves, cherry tomato, jalapenos, siracha sauce

Spicy

MANZO PICCANTE

AED115

Ground Angus beef, tomato sauce, mozzarella cheese, spring onion and spicy mayo

Spicy

BUFFALO

AED105

Buffalo mozzarella, basil leaves, olive oil, Basil pesto.

Gluten, Egg, Dairy, Sesame

SPIANATA PICCANTE

AED120

Mozzarella cheese, Black olives, Spiniata Salami, Tomato sauce

Dairy, Garlic, Gluten

POLO MUSHROOM TURTUFO

AED95

Grilled Chicken, Mix Mushrooms, Mozzarella Cheese, Parmesan Cheese, Truffle Mushroom sauce and Rocket Leaves.

Gluten, Dairy, Garlic

MAIN COURSES

SAE BASS

AED480

Whole sea bass baked in sea salt crust, tender and full of natural flavor, served with dill lemon sauce and roasted baby potatoes and broccolini

Seafood

TOMAHAWK

AED1450

Australian wagyu MB9+Tomahawk 1300 grams. Served with grilled mushrooms, grilled tomato, padron pepper, and mashed potatoes and a choice of sauce

KING PRAWNS

AED180

Grilled king prawns, bisque sauce, lime wedges

Almond, Seafood

T-BON STEAK

AED295

500G sliced grilled Angus T bone steak, mashed potato, sautéed Padron peppers, perigourdine sauce

ANGUS RIB EYE

AED265

350G sliced Angus rib eye steak, mashed potato, sautéed Padrón peppers, perigourdine sauce

STRIPLION STEAK

AED230

250G sliced MB5+ wagyu striplion served with truffle french fries, Parmesan cheese and creamy thyme sauce on the side.

LAMB CHOPS

AED185

Australian roasted lamb rack, crusted with herbs, served with leeks baby potato and rosemary jus

Dairy, Mustard, Gluten

VEAL SCALLOPINI

AED150

Grilled veal scallopini with rosemary cream sauce

Dairy, Gluten

ROASTED MEDITERRANIAN CHICKEN

AED125

Roasted chicken breast, served with wild mushroom duxelles, cheesy potato and creamy thyme jus

Dairy, Gluten, Egg

GRILLED SALMON

AED145

Grilled Salmon Pave, Mash Potato, Green Beans, Almond Flakes and Lemon Butter Sauce.

Dairy, Seafood, Nuts

CRISPY EGGPLANT SCHNITZEL

AED95

Golden fried eggplant cutlets, slow cooked tomato sauce. Topped with pesto mayo and greek feta cheese, basil oil.

Gluten, Dairy, Garlic, Nuts

JAPANESE

SUSHI

SURF AND TURF

AED210

Rolled Sushi with prawn katsu tempura, Japanese mayo, avocado and seared angus beef. Garnished with teriyaki sauce and spicy mayo. Served with Japanese soy sauce, wasabi and ginger.

Gluten, Egg, Crustaceans, Soybean

SUMMER ROLL

AED65

Singed salmon, philadelphia cheese, fresh avocado, crab stick, tobiko orange, mayo and sakura.

Dried, Egg

BLACK MAMBA

AED80

Spicy salmon, crab stick, crispy shrimp, tobiko orange, dragon sauce and sakura.

Gluten, Egg, Spicy

MAXI ROLL

AED80

Singed salmon, philadelphia cheese, crab stick, cucumber, tobiko, unagi sauce, truffle cream and crispy kataifi.

Egg, Gluten, Dairy

SHRIMP MANGO ROLL

AED70

Shrimp, philadelphia cheese, fresh mango, fresh avocado, sesame, mayo and chives

Dairy, Gluten, Egg, Sesame

DRAGON CHICKEN

AED75

Crispy chicken, philadelphia cheese, cucumber, dragon sauce, mayo and chilli peanuts

Dairy, Egg, Nuts, Gluten, Spicy

TRUFFLE CHICKEN

AED70

Crispy chicken, philadelphia cheese, cucumber, truffle cream and pistachio crust.

Dairy, Nuts, Gluten

TRUFFLE SALMON ROLL

AED85

Tempura shrimps and avocado, wrapped with nori, topped with fresh salmon, fresh truffle and grated white parmesan cheese and truffle mayo, wasabi and ginger pickles

Dairy, Fish, Egg, Soy, Crustaceans, Gluten

SALMON TUNA TERIYAKI

AED75

Fresh tuna with spicy mayo and cream cheese, wrapped in tuna, salmon and topped with spring onion, teriyaki sauce, wasabi and ginger pickles

Dairy, Fish, Sesame, Egg, Soy, Gluten

SPICY TUNA ROLL

AED75

Tuna ceviche, avocado, red radish, red onion and cucumber, wrapped in a flaming Cheetos crumb, spicy Thai mayo, topped with black tobiko and spring onion, wasabi and ginger pickles

Egg, Sesame, Fish, Gluten

VOLCANO ROLL

AED70

Rolled sushi rice with fresh tuna, cucumber, chopped fresh salmon and crab stick. Garnished with spicy mayo, and teriyaki sauce. Served with Japanese soy sauce, wasabi and ginger.

Seafood, Soybean, Sesame, Gluten, Egg

SAMURAI ROLL

AED70

Crispy tempura crabstick, avocado and Philadelphia cheese, rolled in crunchy panko crumbs and tobiko, Japanese mayo, wasabi and ginger pickles

Egg, Gluten, Crustaceans, Dairy, Fish, Nuts

CRISPY CALIFORNIA ROLL

AED65

Crabsticks, cucumber and avocado roll, rolled in Japanese style crumb, Japanese mayo and spicy mayo, wasabi and ginger pickles

Egg, Crustaceans, Gluten, Sesame

CALIFORNIA ROLL

AED65

Maki roll with sushi rice, crab stick, avocado, cucumber, Japanese mayo and orange tobiko. Serve with Japanese soy sauce, wasabi and ginger pickle.

Crustaceans, Soybean

YASAI ROLL

AED60

Vegetarian sushi rolled with carrot, asparagus, avocado, cucumber, japanese mayo, teriyaki and sesame seeds. Serve with japanese soy sauce, wasabi and sushi ginger.

Gluten, Egg, Soybean, Sesame, Vegetarian

NIGIRI

PRAWN NIGIRI

AED70

Cooked ebi prawn topped in sushi rice. Serve with Japanese soy sauce, wasabi and ginger.

Gluten, Crustaceans, Soybean

TUNA NIGIRI

AED65

Slices of freshly sushi grade tuna topped in sushi rice. Served with Japanese soy sauce, wasabi and ginger.

Seafood, Gluten, Soybean

SALMON NIGIRI

AED60

Slices of freshly sushi grade salmon topped in sushi rice. Served with Japanese soy sauce, wasabi and ginger.

Seafood, Soybean

SASHIMI

TUNA SASHIMI

AED75

Fresh slices of sushi grade tuna. Served with Japanese soy sauce, wasabi and sushi ginger.

Soybean, Seafood, Gluten

SALMON SASHIMI

AED70

Slices of freshly sushi grade salmon. Served with Japanese soy sauce, wasabi and sushi ginger.

Seafood, Soybean

SUSHI PLATERS

BILLIONAIRE SUSHI SET

AED800

28 pieces of mix maki roll (Yasai roll, Volcano roll, California, samurai, spicy tuna roll, truffle chicken roll and Salmon Tuna Teriyaki roll) 12 pieces of Nigiri's choices of (Salmon, Shrimp, Tuna) 8 pieces of Sashimi (Salmon and Tuna) Recommended for 6 people

OSAKA SUSHI SET

AED365

21 pieces of mix maki roll (Yasai roll, Volcano roll, California, black mamba roll, Samurai, Truffle chicken roll and Salmon Tuna Teriyaki roll) 8 pieces of Nigiri's choices of (Salmon, Shrimp, Tuna and Unagi) 6 pieces of Sashimi (Salmon and Tuna)

Recommended for 4 people

SHIBUYA SUSHI SET

AED290

18 pieces of mix maki roll (Yasai roll, Volcano roll, spicy tuna roll, Black Mamba roll, Truffle chicken roll and california roll) 6 pieces of Nigiri's choice of (Salmon, Shrimp and Tuna)
Dairy, Gluten, Soybean, Sesame, Seafood

SHARING PLATTERS

ARTISAN CHEESE AND COLD CUTS SET

AED205

Selection of cheese, cold cuts, baguette bread, dry nuts,
Dairy, Nuts, Gluten

FRUIT PLATTER

AED180

Mix cuts of fruits of starfruit, watermelon, mix berries, kiwi, pineapple, red currant, grapes, sweet melon and dragon fruit.

ARTISAN CHEESE SET

AED175

Selection of cheese, baguette bread, dry nuts, jam
Nuts, Dairy, Gluten

DESSERTS

O CHOCOLATE CAKE

AED70

Hazelnut's chocolate cake served with vanilla ice cream, grated chocolate and dolce sauce
Dairy, Nuts, Gluten

SELECTION OF ICE CREAM

AED55

Selection of vanilla, chocolate and strawberry Ice cream

PISTACHIO RASPBERRY CAKE

AED40

Pistachio Cake, Vanilla Cream, Pistachio sauce and Red Fruit Compote.
Dairy, Nuts, Gluten

FILO CARAMEL PEAR PIE

AED55

Crispy Filo pastry layered with caramel cream, pears, and pecans. Finished with Icing sugar, caramel sauce.
Nuts, Dairy, Gluten