

GO GEISHA DRINKS MENU*

SPIRITS

Single house spirits with mixer**

VODKA - RUSSIAN STANDARD

GIN - BOMBAY SAPPHIRE

RUM - BACARDI SUPERIOR

WHISKY - DEWAR'S WHITE

GLASS OF WINE

WHITE / RED / ROSÉ

COCKTAILS

WATERMELON & BASIL MARTINI

Vodka, fresh watermelon & sweet basil

HARUKA

Hakutsuru junmai sake, lyche juice,
lemon juice & rose syrup

BEER

TIGER

**Only available when dining*

*** Excludes Red Bull*

GO GEISHA SET MENU

AED 200 PER PERSON

COURSE ONE

Choice of

VEGETABLE (V)

Cucumber, pepper, asparagus, avocado, shiitake mushroom, carrot, sesame seed

CALIFORNIA

Crab stick, cucumber, avocado, tobiko, karma sauce

SHRIMP TEMPURA (N)

Peanut chili sauce

INDONESIAN CHICKEN SATAY (N)

Peanut sauce

COURSE TWO

Choice of

THAI RED CURRY (V)

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

SINGAPORE NOODLE (V)

White cabbage, spring onion, carrot, beansprout

SOY MARINATED SALMON

Spiced caramelized teriyaki, cauliflower purée, courgette

SWEET & SOUR CHICKEN

Pineapple, pepper, pomegranate, coriander, mushroom

COURSE THREE

Choice of

CRÈME BRÛLÉE

Jasmine tea, winter fruit, matcha Lotus crumble

CHOCOLATE FONDANT

Chocolate truffle, coconut

SORBET OR ICE CREAM

(V) vegetarian (N) nuts (A) alcohol

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