



A S I A · A S I A
RESTAURANT | LOUNGE

SEAFOOD & RAW

ASIAN CRUDITÉS (V) 90

Chinese cabbage, radish, carrot, cucumber, daikon, bok choy, coriander jalapeño, guacamole, ranch dressing

HAMACHI CEVICHE 100

Tiger milk, Wakamomo, jalapeño, pickled onion, chive

SALMON CARPACCIO 95

Truffle ponzu, caviar, crispy rice

SALMON TARTARE 95

Oshinko, avocado, coriander, plum, truffle mayo

TUNA PIZZA 100

Semi-dried tomato hummus, jalapeño, kabayaki sauce, avocado purée, corn salsa, crispy shiso leaf

BLUEFIN TUNA TARTARE 125

Chilli oil, mango gel, strained yoghurt, avocado purée, crispy Gyoza wrapper

SASHIMI & NIGIRI

SALMON – SAKE 45

YELLOWFIN TUNA – MAGURO 45

YELLOWTAIL – HAMACHI 55

SEA BASS – SUZUKI 45

EEL – UNAGI 50

PRAWN – EBI 45

SCALLOP – HOTATE 55

BLUEFIN TUNA MEDIUM BELLY – CHU-TORO 85

BLUEFIN TUNA BELLY – OH-TORO 105

FRESH BLACK TRUFFLE 1g/70

8 TYPE 325

SASHIMI or NIGIRI

2 PIECES EACH

Salmon, tuna, yellowtail, sea bass, eel, prawn, scallop, bluefin tuna

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

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

MAKI

VEGAN DYNAMITE (V) Oyster mushroom, avocado, spicy mayo	55	RAINBOW Salmon, yellowtail, tuna, spicy crab, prawn tempura, avocado, cucumber, asparagus, spring onion, togarashi, spicy mayo	100
VEGETABLE (V) Cucumber, pepper, asparagus, avocado, shiitake mushroom, carrot, sesame seed	65	SPICY SALMON Avocado, cucumber, sriracha mayo, chive	80
CALIFORNIA Crab meat, cucumber, avocado, tobiko, spicy mayo	75	PHILADELPHIA Smoked salmon, cucumber, cream cheese, ikura, chive	80
VOLCANO Crab stick, cucumber, avocado, tobiko, karma sauce	95	TRUFFLE BLUEFIN TUNA Avocado, ginger soya, truffle mayo, truffle tapenade, gold leaf	165
SPICY TUNA Avocado, cucumber, green tobiko, spring onion, crispy onion, spicy sesame	75	DUCK & DRAGON Confit duck, eel, avocado, cucumber, sesame seed, eel sauce	100
CRISPY SHRIMP TEMPURA Spicy crab, avocado, Boston lettuce, eel sauce, sesame seed	85	KAMICHIKU WAGYŪ BEEF Wagyū kamichiku, foie gras, fresh truffle, eel sauce	180

ASIA ASIA MIXED PLATTER 35 PIECES 545

SASHIMI – salmon, tuna, yellowtail, sea bass (3 pieces)

NIGIRI – salmon, bluefin tuna, yellowtail, prawn (2 pieces)

MAKI – vegetable, Californian, rainbow, spicy salmon, duck & dragon (3 pieces)

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

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

SMALL DISH

MISO Shimeji mushroom, wakame, tofu	40
TOM YUM Shrimp, coriander	60
EDAMAME (V) Himalayan pink salt or chili garlic	35/45
CRISPY SWEET POTATO (V) Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	55
CHINESE SPICED CALAMARI Sour plum aioli, jalapeño, red chili	75
SHRIMP TEMPURA (N) Peanut chili sauce	90
PRAWN KUNAFSA Sesame aioli, paprika	65
SCALLOP & BLACK BEAN Snow pea, pepper, bamboo shoot, baby corn, ginger root, chili, garlic, spring onion	190
DUCK SPRING ROLL Spicy egg miso, kabayaki sauce	85
WAGYŪ BEEF GYOZA Shiitake mushroom, celery, spring onion, truffle oil	110

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

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

DIM SUM

5 PIECES

CREAMY SWEET POTATO (V) 45

MUSHROOM DUMPLING (V) 45

SHRIMP HAR GAU 55

CHICKEN AND SHRIMP SIU-MAI 55

CHILI CHICKEN DUMPLING 45

BEEF & TRUFFLE 85

ASIA ASIA SPECIAL DUMPLING 65

8 PIECES

DIM SUM BASKET 95

3 PIECES

KING OYSTER BAO BUN (V) 70

DUCK BAO BUN 95

BEEF BAO BUN 75

SKEWER

ERYNGII MUSHROOM (V) 55

Truffle butter ponzu

SHRIMP & COURGETTE 65

Sesame sweet chili sauce, asparagus

INDONESIAN CHICKEN SATAY (N) 60

Peanut sauce

CANTONESE BEEF (N) 120

Sweet soy BBQ glaze, cashew nuts

ROBATA PLATTER 8 PIECES (N) 255

Eryngii mushroom, shrimp & courgette, Indonesian chicken satay,
Cantonese beef

Kizami wasabi, ponzu mayo, yuzu ponzu

CRISPY AROMATIC DUCK

Pancake, spring onion, cucumber, hoisin

HALF DUCK 205

WHOLE DUCK 395

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

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

WOK/STIR FRY

SINGAPORE NOODLE (V) 80

White cabbage, spring onion, carrot, beansprout

SWEET & SOUR CHICKEN 105

Pineapple, pepper, pomegranate, coriander, mushroom

CHOW MEIN (V) 60

Egg noodle, white cabbage, carrot, beansprout, spring onion

Prawn 40

Chicken 20

Beef 60

STIR-FRIED BEEF 130

Pepper, chili, Thai basil, courgette, water chestnut, oyster sauce

EGG FRIED RICE (V) 45

SPECIAL FRIED RICE 70

Mixed vegetable, shrimp, turkey ham, chicken, beef

WAGYŪ BEEF FRIED RICE 110

Fresh truffle, chive

SIGNATURE

THAI RED CURRY (V) 130

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

KUNG PAO KING PRAWN (N) 205

Courgette, leek, shallot, spring onion, XO sauce

STEAMED SEA BASS 195

Bok choy, coconut, ginger, chili, garlic

SOY MARINATED SALMON 165

Spiced caramelized teriyaki, cauliflower purée, courgette

MISO BLACK COD 205

Pickled ginger root, crispy leek

LOBSTER THERMIDOR (A) 390

Chive, yuzu Hollandaise

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

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

ROBATA

ANGRY CHICKEN Confit potato, chili, crispy leek, angry sauce	110
TERIYAKI CHICKEN Yakitori sauce, pickled fennel, chive, sesame	110
GRILLED CANADIAN VEAL CHOP Tomato miso purée, foie gras sauce	250
USDA RIBEYE Roasted shallot miso purée, veal jus, ancho chili, crispy onion	205
KOREAN TENDERLOIN Spicy caramelized teriyaki sauce, caramelized cauliflower purée	205

SALAD

AVOCADO & MIXED LEAF (V) Creamy yuzu dressing	80
WAKAME Chinese cabbage, onion, sesame wonton, tosazu	55
WAGYŪ THAI BEEF SALAD Tomato, pepper, beansprout, carrot, coriander, peanut, red cabbage, mango	105

SIDE

JAPANESE STEAMED RICE (V)	35
GRILLED ASPARAGUS (V)	55
MIXED VEGETABLE (V)	55
BABY PAK CHOY	55
FRESH BLACK TRUFFLE	1g/70

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

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

DESSERT

EXOTIC MOCHI ICE CREAM SELECTION (N) Mandarin orange, matcha green tea, double chocolate chip	80
SAYIKO MISO CHEESECAKE (N) Sesame ice cream	60
CRÈME BRÛLÉE Jasmine tea, winter fruit, matcha lotus crumble	60
CHOCOLATE FONDANT Chocolate truffle, coconut	60
NUTELLA GYOZA Soy caramel	65
BANANA TARTE TATIN Vanilla ice cream	60
SORBET & ICE CREAM	40
DESSERT PLATTER Chocolate fondant, crème brûlée, mochi, sayiko miso cheesecake, Nutella gyoza	200

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

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