



A S I A · A S I A
RESTAURANT | LOUNGE

PIER 7

TASTING MENU

420 PER PERSON

COURSE ONE

SALMON CARPACCIO

Truffle ponzu, caviar

BLUEFIN TUNA TARTARE

Chili oil, mango gel, strained yoghurt, avocado purée, crispy gyoza wrapper

WAGYŪ BEEF GYOZA

Shiitake mushroom, celery, spring onion, truffle oil

COURSE TWO

SPICY SALMON MAKI

Avocado, cucumber, sriracha mayo, chive

SALMON NIGIRI

Teriyaki

DUCK & DRAGON MAKI

Confit duck, eel, avocado, cucumber, sesame seed, eel sauce

COURSE THREE

CRISPY SWEET POTATO **V**

Truffle honey, crispy shallot, truffle labneh, kabayaki sauce

INDONESIAN CHICKEN SATAY **N**

Peanut sauce

COURSE FOUR

MISO BLACK COD

Pickled ginger root, crispy leek

RIBEYE

Roasted shallot miso purée, veal jus, ancho chili, crispy onion

COURSE FIVE

MATCHA FONDANT

Coconut ice cream

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