

# RAW BAR

## SEAFOOD TOWERS

OYSTER, KING CRAB, CAVIAR, CEVICHE, PRAWNS, LOBSTER

## OYSTERS SHOOTERS

TEQUILA WATERMELON, SAKE POMEGRANATE OR SPICY BLOODY MARRY

## OYSTERS

1/2 DOZEN, DOZEN; ASK SERVER FOR DAILY SELECTION

## Signature Dishes

### TRUFFLE SASHIMI

HAMACHI, TUNA, CHILI OIL, PONZU, CAVIAR, SHAVED BLACK TRUFFLE

### TARTARE TRIO

SALMON, HAMACHI, TUNA, CAVIAR, WASABI CREME FRAICHE, AVOCADO, SCALLION

### KING CRAB SPICY HAND ROLLS

CRUNCHY RICE, YUZU, TOBIKO, SOY PAPER

### TORO TARTARE, CAVIAR, PONZU

## ROLLED

### GUNKAN

TRUFFLE WAGYU, CUCUMBER, TOBIKO, YAMAGOBO

### HELLFIRE ROLL

SPICY TUNA, KIMCHEE SAUCE, TENKASU, CHIVES

### SPIDER ROLL

CRISPY SOFT SHELL CRAB, TOBIKO, KEWPIE MAYO

### VEGETABLE ROLL

MANGO, CUCUMBER, AVOCADO, YAMAGOBO, ROCKET GREENS, SWEET CHILI MISO

### DXB ROLL

TUNA, CRAB, AVOCADO, WASABI TOBIKO, YUZU KOSHO MAYO

### SOUTHERN FRIED

### CHICKEN ROLL

CRISPY CHICKEN, AVOCADO, YAKITORI RANCH

### CATCH ROLL

CRAB, SALMON, MISO-HONEY

### MRC ROLL

SEARED TUNA, SHRIMP, PONZU BUTTER

## COLD

### SALMON CARPACCIO

MANGO, AVOCADO, POMEGRANATE, ORANGE, YUZU VINAIGRETTE

### TUNA POKE

AVOCADO, MACADAMIA NUTS, SOY

### QUINOA SALAD

TOFU, CUCUMBER, MANGO, ROCKET GREENS, TOMATO, TOASTED SESAME DRESSING

### BEEF SALAD

BEETS, CANDIED WALNUT VINAIGRETTE, GOAT CHEESE FOAM

### TRUFFLE BURRATA

JOSPER ROASTED PERSIMMONS, GREEN EGGPLANT, FIGS, CASHEW, MINUS 8 VINAIGRETTE

ALL PRICES ARE IN AED AND INCLUSIVE OF 10% MUNICIPALITY FEES AND 10% SERVICE CHARGE

# Mains

**HERB ROASTED BRANZINO**  
CREAMY VEGETABLE BASMATI

**SHORT RIB**  
48 HOUR HOISIN BRAISED, SWEET POTATO PUREE

**SCALLOP & OXTAIL**  
BRAISED OXTAIL, SEARED JUMBO SCALLOP,  
BEET REDUCTION, HORSERADISH, PEA

**KOREAN FRIED CHICKEN**  
KIMCHEE MARINATED FRIED CHICKEN, PISTACHIOS,  
SPICY MANGO COLESLAW

## **BIG FISH & MEAT**

**KING CRAB LEGS**  
JOSPER ROASTED, SHRIMP BUTTER

**WHOLE ROASTED SEA BASS**  
CHILI RUBBED, CRACKED OLIVE, ARTICHOKE, ROCKET GREENS,  
TURMERIC SILKY POTATOES

**CANTONESE LOBSTER**  
MAKE IT "SURF 'N' TURF"  
\*ADD WAGYU TENDERLOIN

**8 BONE LAMB RACK**  
GRILLED ARTICHOKE, SWEET 'N' SOUR POMEGRANATE LAMB JUS

**TOMAHAWK RIBEYE**  
SHOE STRING ONIONS, CABBAGE SALAD, FOIE GRAS KOBAYAKI

*Simply Grilled*

**TUNA**  
**SALMON**  
**PRAWNS**  
**CATCH OF THE DAY**  
**WAGYU TENDERLOIN**  
**WAGYU SIRLOIN**  
**CUT OF THE DAY**

**CHOICE OF SAUCE**  
SPICY TOMATO, VIERGE, CHIMICHURRI, TRUFFLE KOBAYAKI

## **SIDES**

**LOBSTER MASHED POTATO**  
**CORN AND EDAMAME SUCCOTASH**  
**SEASONAL ROASTED MUSHROOM**  
**MACARONI & CHEESE**  
WHITE CHEDDAR, MOZZARELLA, PARMESAN, BREAD CRUMBS  
\*ADD LOBSTER  
\*ADD TRUFFLE  
**SAUTEED BOK CHOY, YOUNG CORN, SESAME**  
**PARMESAN TRUFFLE FRIES**

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# HOT

**WAGYU ON THE ROCK**  
YUZU SOY, GARLIC OIL, SESAME

**SMOKED EDAMAME**  
CHILI, LIME, SEA SALT, SESAME

**FRIED OYSTER ON THE GRILL**  
CRISPY FRIED OYSTER, WAGYU CARPACCIO, SILKY LOBSTER MASH,  
LOBSTER SALAD, TRUFFLE

**CRISPY SHRIMP**  
SPICY MAYO

**CRUNCHY RICE CAKES**  
TUNA TARTARE, WASABI TOBIKO

**CHICKEN LETTUCE CUPS**  
MARINATED CHICKEN, HOISIN, CRISPY SWEET POTATO

**LOBSTER ROLLS**  
LOBSTER SALAD, POTATO ROLL, CHIVES

**KING FISH TACOS**  
GUACAMOLE, TOMATILLO

**MUSHROOM SPAGHETTI**  
SUGAR SNAP PEAS, TOMATO, TRUFFLE, PARMESAN

**GRILLED OCTOPUS**  
CRISPY POTATO, SOFRITO

**STEAMED MUSSELS**  
COCONUT GREEN CURRY, HOUSE MADE NAAN BREAD

**SHRIMP SCAMPI**  
GIANT PRAWN, ARTICHOKE, GARLIC, CHILI FLAKES

**SMOKED RICOTTA RAVIOLI**  
SMOKED HAMOUR, TRUFFLE PUREE, SHAVED BLACK TRUFFLE

**SHORT RIB TACOS**  
GRILLED PINEAPPLE, PICKLED VEGETABLE, WASABI CREME FRAICHE

*Head Chef:* **BOBBY GRIFFING**

*Sushi Chef:* **YUTAKA**

