

Japanese and Mediterranean cuisines are equally celebrated by our talented executive chefs, carefully presenting selected dishes from east and west, designed to appease any palate. Enquire with your waiter regarding today's seafood selection at our fish display

Mediterranean

Raw

OYSTERS (MO)

Gillardeau — 55 per piece David Herve — 35 per piece
 Fine de claire — 35 per piece Dibba Bay — 30 per piece

OSETRA MALOSSOL PREMIUM CAVIAR (D) (G) (F) 795

Mini blinis, sour cream, butter, toast

WAGYU BEEF TARTAR (M) (E) 135

Australian grain fed black Angus tenderloin, capers, cornichons, Dijon mustard, homemade potato chips, perfect egg

BLUE FIN TUNA TARTAR (F) 175

Avocado, heirloom tomato confit, citrus dressing, Osetra Malassol Premium caviar

Cold Starters

GRAND SEAFOOD TOWER (C) (M) (E) (MO)

Full portion 950 | recommended for 2/3 persons | 1/2 portion 525

1/2 Canadian lobster, king crab, vongole, 6 oysters, king prawns, smoked prawns, razor clams, shallot vinegar, homemade mayonnaise, cocktail sauce

KING CRAB ECLAIR (G) (D) (F) (C) (E) 135

King crab, lemon caviar, homemade mayonnaise, green apple, grapefruit, tomato concasse, tarragon chips, guacamole

OCTOPUS CARPACCIO (D) (N) (MO) (G) (E) 125

Lemon caviar, basil pesto, homemade croutons, tomato confit

FOIE GRAS TERRINE (A) (G) 110

Foie gras, orange marmalade, ginger bread toast

VITELLO TONNATO (F) (E) (M) (D) (G) 165

Veal tenderloin, black truffle, croutons, capers, smoked vitello tonnato sauce

CHARCUTERIE PLATTER (G) 155

Cecina, beef bresaola IGP, Tipo Milano, carne fesa salada, wagyu coppa, salame picante, cornichons, pickled onion, sourdough toast

ARTISANAL CHEESE SELECTION (G) (D) 160

Fourme d'Ambert Aop French blue cheese, melusine goat cheese, Tome de Savoie Aoc, Camembert, Comte 18 month Aoc, homemade orange chutney

Salads

F.R.N.D.S HEALTHY (C) (N) 165

Gambero rosso, avocado, salad leaves, Uzbek tomatoes, raspberry dressing, pumpkin seed

LOBSTER SALAD (G) (D) (C) (E) 325

1/2 Canadian lobster, Sicilian oranges, rock melon, mixed leaves, avocado

KING CRAB SALAD (C) 135

King crab, avocado, baby gem, mango, Uzbek tomato, grapefruit, coriander vinaigrette

BEEF CARPACCIO SALAD (A) 145

Angus beef tenderloin, mixed salad, heirloom tomatoes confit, fresh figs, pear dressing

SALAD "A LA NIÇOISE" (F) (E) 110

Bluefin tuna mi-cuit, Taggiasca olives, poached quail eggs, Uzbek tomatoes, mini romano, red pepper confit, cherry tomato confit, anchovy dressing

BURRATA SALAD (D) recommended for 2 persons 195

300gr Italian burrata, grilled artichoke, Uzbek tomatoes, grilled asparagus, mixed leaves, balsamic cream

SALADE VERTE (D) 60

Mixed leaves, fennel, celery, sugar snaps, cherry vinaigrette

Hot Starters

FONDUE SAVOYARDE (A) (D) (G) 195

recommended for 3-4 persons

Abondance cheese, comte AOP 12 months, white wine, croutons

Add truffle — 20 Aed per gram

ESCARGOT (D) (M) (N) (MO) 155

Baked snails, burgundy butter, aromatic parsley

GRATIN DE CRABE (D) (C) (G) (M) 165

Crab flambe, Dijon mustard, lobster bisque, bechamel, Comte 18 month Aoc, chapelure

SCALLOPS À LA NORMANDE (D) (C) (A) 165

Seared scallops, apple, calvados, cider, apple chips

GRILLED OCTOPUS (M) (E) (MO) (D) 155

Spanish octopus, vegetables a la Provence, aioli emulsion

FOIE GRAS PASSION (G) (E) (D) 185

Seared foie gras, passion fruit sauce, green apple, grapes, ginger bread toast

QUAIL AUX RAISINS (A) (D) 195

Grilled quail, foie gras copeaux, grapes, raisins jus, St Germain liqueur

Fish Display

Any whole fish from the ice display

BAKED
in salt crust

GRILLED
on our robata on natural
charcoal

Soup

- FISH SOUP "A LA MARSEILLAISE"** (F) (C) (D) (MO) 90
Lobster bisque, local fish, potatoes, "saffron rouille" toast
- ONION SOUP** (A) (E) (G) (D) 75
Slow cooked onions, port, gruyère cheese, puff pastry
- ARDECHE CHESTNUT SOUP** (A) (E) (G) (D) 110
Chestnut soup, pan seared foie gras, hazelnut, black truffle

Pasta & Risotto

- RISOTTO AL PARMIGIANO REGGIANO** 255
24 MESI (D) (A) *Prepared at your table*
Whole Parmigiano Reggiano 24 Months wheel, Remy Martin 1738, black truffle, olive oil "huile d'olive de Provence AOC", porcini & morel
- TRUFFLE RISOTTO** (D) 155
Homemade truffle cream, black truffle
- ESCARGOT RISOTTO** (D) (A) 150
Burgundy snails, maitre d'hotel butter, tomato confit, parmesan copeaux
- FOIE GRAS RISOTTO** (D) (A) 160
Seared foie gras, Veuve Cliquot champagne, truffle, parmesan, sauce perigeaux
- KING CRAB SPAGHETTI** (D) (G) (C) (E) 185
Crab meat, homemade spaghetti, cream sauce, zucchini, asparagus
- LOBSTER FETTUCCINE** (G) (D) (C) (E) 305
½ Canadian lobster, homemade fettuccine, tomato sauce

Seafood

- GRAND SEAFOOD TOWER** (C) (M) (E) (MO) 525
Full portion 950 — recommended for 2/3 persons | ½ portion
½ Canadian lobster, king crab, vongole, 6 oysters, king prawns, smoked prawns, razor clams, shallot vinegar, homemade mayonnaise, cocktail sauce
- BLUE FIN TUNA STEAK** (F) (M) (E) 245
Grilled tuna, tomato, mixed vegetables, tonnato sauce
- CHILEAN SEABASS** (D) (F) 195
Fennel salad, anise emulsion, lemon dressing

Meat

- THE TOMAHAWK** *recommended for 2 persons* 1 250
Australian dry aged Kūwami Wagyu tomahawk 9+ MB, chimichurri sauce, cut table side
- RIBEYE STEAK** (A) 480
250gr Australian Kūwami Wagyu beef ribeye 7+ MB, port-red wine shallot confit, potatoes grenaille in persillade
- BEEF CHEEKS PROVENCAL** (A) (D) 225
Beef cheeks ragu, smoked veal bacon, olive taggiasca, ginger, orange, white mushrooms, fennel, tomatoes
- GRILLED YELLOW CHICKEN** (D) 310
recommended for 2 persons
Organic corn-fed yellow chicken, artichokes, sun dried tomatoes, olives, kumquat, chicken jus
- RACK OF LAMB** (D) (N) 285
New Zealand lamb, vegetables and parmesan millefeuille, basil pesto, lamb jus
- BEEF ROSSINI** (A) (D) 305
200gr Australian grain fed black Angus tenderloin, foie gras, black truffle, perigueux sauce with port
- CANARD À L'ORANGE** (D) (G) 195
Confit duck leg, potato soufflé, carrot and orange sauce

Pizza

- TRUFFLE** (G) (D) 140
Artichoke, black truffle, blue cheese, smoked scamorza
- BIANCO** (G) (D) 115
Bresaola, roquette, parmesan, mozzarella di bufala, smoked scamorza, mornay sauce, truffle oil
- BURRATA** (G) (D) 145
Italian burrata, Uzbek tomatoes, artichoke, mozzarella di bufala, smoked scamorza, basil

Side Dishes

- TRUFFLE FRIES** (D) (G) 75
Homemade fries, truffle and blue cheese sauce
- MIXED GREENS** (M) 55
- GRILLED OR STEAMED VEGETABLES** (D) 55
- MASHED POTATOES** (D) 55
- WILD BLACK RICE** (D) 55
- ASPARAGUS HOLLANDAISE** (D) (E) 55

(A) - Alcohol | (C) - Crustaceans | (E) - Egg | (F) - Fish | (G) - Gluten | (D) - Dairy | (L) - Lupin | (M) - Mustard | (MO) - Molluscs | (N) - Nuts | (S) - Spicy

Prices are in AED inclusive of 7% municipality fee, 5% VAT & 10% service charge

Japanese

Rolls

CALIFORNIA (C) (F) (E) <i>King crab, tobiko, masago, Japanese mayo, rice pops, avocado, cucumber</i>	135	WARM KANI (C) (E) (G) (F) (SS) <i>King crab, salmon, avocado, spicy mayo, tempura crumbs, tobiko, chives, sesame seeds</i>	150
SAKURA (D) (F) (SS) <i>Salmon roe, salmon, cream cheese, rocket leaves, sesame</i>	120	F.R.N.D.S. (F) (G) (SB) (MO) (SS) (D) <i>Foie gras, black caviar, bluefin tuna, yellowtail, scallops, salmon, gold leaf, avocado, furikake, white radish</i>	165
SUSHI FLAMBE (F) (E) (A) <i>Salmon, unagi mix, green tobiko, truffle, spicy mayo, teriyaki sauce, tajin</i>	110	MAGURO KATSUO (F) (G) (SB) (E) <i>Bluefin tuna, tobiko, bonito mayo, spring onion, rice pops, gold flakes</i>	145
TENGOKU (MO) (F) (D) (G) (SS) (SB) <i>Scallops, smoked eel, black tobiko, truffle cream cheese, avocado, spicy butter, mixed sesame seeds</i>	125	HAMACHI TARTARE (F) (E) (SS) (SB) <i>Yellowtail, avocado, pickled radish, orange tobiko, furikake, wasabi mayo, sesame seeds</i>	95
DRAGON (E) (C) (G) (SS) (F) <i>Soft shell crab tempura, avocado, tobiko, daikon, chives, spicy mayo, furikake</i>	105	SALMON TARTARE (G) (F) (D) (E) (SS) <i>Salmon, unagi, avocado, truffle cheese, sesame seeds, kizami wasabi</i>	120
SPICY TUNA (E) (G) (SS) (F) <i>Akami, spicy mayo, green tobiko, cucumber, spring onion, sesame seeds</i>	120	HOLLYWOOD (F) (D) (SS) (G) (SB) <i>Salmon, mango, cream cheese, avocado, furikake, mixed sesame seeds</i>	95

Chef's Recommendation

Premium selection of our F.R.N.D.S. nigiri and sashimi

NIGIRI PLATTER 9 signature nigiris 295 | **SASHIMI MORIAWASE** 7 fish varieties 525

Nigiri 1pc / Sashimi

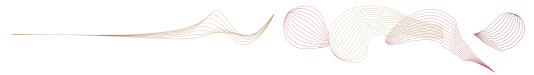
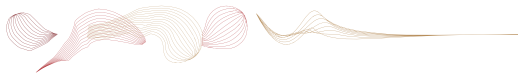
SUZUKI (F) <i>sea bass</i> 30/70	SAKE (F) <i>salmon</i> 35/75	AKAMI (F) <i>red tuna</i> 40/105	TORO (F) <i>fatty tuna</i> 45/125	IKURA (F) <i>salmon roe</i> 65/140
BOTAN EBI (C) <i>sweet shrimp</i> 65/165	HOTATE (MO) <i>scallop</i> 40/95	HAMACHI (F) <i>yellowtail</i> 40/85	UNAGI KABAYAKI (F) (SB) (G) <i>smoked eel</i> 40/105	

Crispy Rice Sushi 1pc

AKAMI (E) (F) (G) <i>tuna</i> 25	SAKE (E) (F) (G) <i>salmon</i> 20	UNAGI KABAYAKI (E) (F) (G) <i>smoked eel</i> 25
---	--	--

(S) – Spicy | (F) – Fish | (C) – Crustaceans | (M) – Mustard | (SS) – Sesame seeds | (D) – Dairy | (G) – Gluten
(MO) – Molluscs | (SB) – Soybean | (E) – Egg | (L) – Lupin | (CE) – Celery

Prices are in AED inclusive of 7% municipality fee, 5% VAT & 10% service charge



Cold Dishes

SHIROMI USUZUKURI (F) (SB) (G)	95
<i>Sea bass, yamamomo, ponzu</i>	
WAGYU TATAKI TRUFFLE (SB) (G) (SS)	125
<i>Wagyu beef 9+, spring onion, garlic chips, black truffle, wafu sauce</i>	
HAMACHI TRUFFLE PONZU (F) (G) (SS)	110
<i>Hamachi, truffle yuzu ponzu, seaweed, sesame seeds</i>	

Salads

SOFT SHELL CRAB SALAD (E) (G) (C) (SS) (F)	100
<i>Tempura soft shell crab, tobiko, mixed lettuce, cherry tomatoes, truffle mayo, yuzu dressing, furikake</i>	
KAISO (SS) (N) (G) (SB)	80
<i>Sea weed, bamboo shoot, gomadare dressing, almond flakes, pickled radish, sesame seeds</i>	

Hot Dishes

SHIRO MISO SOUP (SB) (G) (F)	30
<i>Tofu, nameko mushrooms, wakame, miso paste, spring onion</i>	
SOFT SHELL CRAB SANDO (G) (C) (E) (D) (SS)	125
<i>Tempura soft shell crab, takuan, kimchi, cucumber, yoghurt truffle mayo</i>	

TEMPURA DUCK SANDO (G) (D) (SB) (E) (L) (F) (SS)	145
<i>Duck tempura, orange hoisin mayo, japanese mayo, brioche</i>	



Robata Grill



MISO BLACK COD (F) (SB) (G) (A)	235
<i>Black cod, den miso, hajikame shoga</i>	

YAKINIKU STEAK (G) (SB) (SS)	350
<i>Wagyu striploin 9+, yakiniku sauce, scallions</i>	



Yakitori/Kushiyaki



MOMO NIKU (G) (SB)
<i>Chicken thighs, teriyaki sauce</i>
65

EBI (C) (SB) (G)
<i>Shrimps, teriyaki sauce</i>
65

TEBASAKI (G) (SB)
<i>Chicken wings, teriyaki sauce</i>
65

GINMUTSU (F) (G) (SB)
<i>Chilean sea bass, teriyaki sauce</i>
115

IKA NO KO (G) (MO) (SB)
<i>Baby squid, teriyaki sauce</i>
65

TAKO NO KO (G) (MO) (SB)
<i>Baby octopus, teriyaki sauce</i>
65

