

Japanese

Rolls

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

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
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Nigiri 1pc / Sashimi

SUZUKI (F)	SAKE (F)	AKAMI (F)	TORO (F)	IKURA (F)
sea bass	salmon	red tuna	fatty tuna	salmon roe
30/70	35/75	40/105	45/125	65/150
AMA EBI (C)	HOTATE (MO)	HAMACHI (F)	UNAGI KABAYAKI (F) (SB) (G)	
sweet shrimp	scallop	yellowtail	smoked eel	
35/95	40/95	40/85	40/105	

Crispy Rice Sushi 1pc

AKAMI (E) (F) (G)	SAKE (E) (F) (G)	UNAGI KABAYAKI (E) (F) (G)
tuna	salmon	smoked eel
30	25	30

(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

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 24 MESI** (D) (A) **255**
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
- BLACK TRUFFLE RISOTTO** (D) **155**
Homemade truffle cream, black truffle
- LOBSTER RISOTTO A LA MILANESE** (D) (F) (C) **285**
Canadian lobster, black caviar, saffron risotto
- KING CRAB FETTUCCHINE** (D) (G) (C) (E) **185**
Crab meat, homemade fettuccine, cream sauce, zucchini, asparagus
- LOBSTER FETTUCCHINE** (G) (D) (C) (E) **305**
½ Canadian lobster, homemade fettuccine, tomato sauce

Seafood

- GRAND SEAFOOD TOWER** (C) (M) (E) (MO) **950**
Full portion 950 — recommended for 2/3 persons | ½ portion 525
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

Pizza

- TRUFFLE** (G) (D) **140**
Artichoke, black truffle, blue cheese, smoked scamorza
- BIANCO** (G) (D) **115**
Bresaola, rocket, 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

Sides Dish

- TRUFFLE FRIES** (D) (G) **75**
Homemade fries, truffle and blue cheese sauce
- FRENCH FRIES** (G) **55**
- GRILLED OR STEAMED VEGETABLES** (D) **55**
- MIXED GREENS** (M) **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

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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 Cold Starters & Salads

SALADE VERTE (M) 60

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

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

½ 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

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

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) 115

Lemon caviar, basil pesto, homemade croutons, tomato confit

FOIE GRAS TERRINE (A) (G) 110

Foie gras, orange marmalade, ginger bread toast

BURRATA SALAD (D) recommended for 2 persons 195

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

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

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

Raw

OYSTERS (MO)

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

BLUE FIN TUNA TARTAR (F) 175

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

WAGYU BEEF TARTAR (M) (E) 135

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

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

Mini blinis, sour cream, butter, toast

Hot Starters

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

Breakfast selection

From 8 am – 3 pm

HOMEMADE CROISSANT (G) (E) (D) 35

French butter and homemade orange marmalade

RIZ AU LAIT (N) (D) 65

Classic French morning rice porridge, caramel sauce, caramelized hazelnut and pecans, gold leaves

COTTAGE CHEESE PANCAKES (G) (E) (D) 65

Vanilla chantilly, caramel sauce and raspberry jam

SUNNY SIDE UP (E) (D) 55

Parmigiano-Reggiano, smoked veal bacon, Uzbek tomatoes, green salad

CHEESE & VEGETABLES OMELETTE (E) (D) 70

Parmigiano-Reggiano, Mozzarella, Uzbek tomatoes, baby capsicum, smoked veal bacon, green salad

EGGS BENEDICT (G) (E) (F) (D) 85

Poached eggs, smoked veal bacon, home smoked salmon, hollandaise sauce, salmon roe, English muffins, gold tobiko

F.R.N.D.S. CRÊPES (G) (E) (D) 50

Vanilla chantilly, caramel sauce and raspberry jam

PARFAIT GRANOLA (D) (N) 65

Greek yoghurt, berries jam and granola

OATMEAL (G) (N) (D) 55

Oats porridge, granola, condensed milk, berries

AVOCADO TOAST (G) (E) (F) (D) 80

Smoked salmon, Shropshire blue cheese, guacamole, sour cream, baby spinach, poached egg, cherry tomatoes, arare masago

WHITE OMELETTE (E) (D) 45

Baby spinach, fresh pepper, egg white

TRUFFLED SCRAMBLED EGGS (E) (D) 70

Fresh black truffle and black truffle oil

GRAND FRENCH TOAST (G) (E) (D) (N) 60

Berries and yoghurt ice cream

FRUIT PLATE 55

Selection of assorted fruits