



2 COURSES AED 175 | 3 COURSES AED 200

COURSE ONE

Choice Of

YELLOW TAIL F, R, SE, SO
Shiso sauce, togarashi, white radish

SALMON ABURI F, G, R, SO
Truffle, unagi sauce

SPIDER MAKI D, E, F, G, S, SE, SO, R
Soft shell crab, bluefin tuna, spicy mayo, tobiko

COURSE TWO

Choice Of

JAPANESE KATSU CURRY G, V
Carrot, onion, ginger, water chestnut

GLAZED BLACK COD E, F, G, S, SO, SU
Stir fried rice, laoganma sauce, crispy ginger

TENDERLOIN D, SO
Asparagus, truffle oil, shiso sauce

SIDES

MIXED WOK GREENS D, SO, V

VEGETABLE FRIED RICE E, G, SO, V

COURSE THREE

CITRUS PAVLOVA D, E
Jasmin cream, passion fruit mousse, lime meringue

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin,
MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.
Please notify your server if you have any known food allergies or intolerances.
Dishes are prepared in a kitchen that handles nuts, shellfish & dairy



A S I A • A S I A
RESTAURANT | LOUNGE