

## SIGNATURE CRUDOS

### Japanese Hamaguri Clams

cucumber | shiso | wasabi

3 pieces • 120 | 6 pieces • 220

### French Oysters Boudeuse

yuzu mignonette | yellow pepper hot sauce

3 pieces • 100 | 6 pieces • 180

### Sicilian Shrimps • 90

basil | sudachi | espelette pepper

### Shima Aji • 95

apricot | fennel tea | galangal

### Chutoro • 85

blackcurrant hot sauce | smoked apple | sansho

### King Crab Ceviche • 155

fermented pineapple | trout roe | tarragon

### Dali Shellfish Platter • 395

oyster | hamaguri clam | king crab | gobetto shrimp (for 2 persons)

## N25 CAVIAR À LA DALI

Dali Prestige | 50g • 670 | 125g • 1350

Oscietra | 50g • 670 | 125g • 1350

Beluga | 50g • 1500 | 125g • 3650

sourdough crumpets | wasabi | smoked quail | pickled onion | crème fraîche

## SMALL PLATES

### Hokkaido Corn • 75

stracciatella | adzuki beans | szechuan

### Dali Cobb Salad • 75

smoked egg | confit chicken | dill

### Potato Mochi • 110

cacio pepe | black truffle | vacherin mont d'or

### Wagyu Tartare • 115

bone marrow | shiso | wasabi

### Pumpkin Bravas • 65

smoked tomato | pimentón | olive oil

### Veal Raviole • 80

miso-ricotta | house made nduja | parmesan

### Hokkaido Scallops • 95

kare sauce | horseradish | finger lime

### Grilled Eggplant • 70

calabrian chili | mint | olives

### Squid Pil Pil • 95

kanzuri butter | roasted garlic | salsa verde

### Smoked Quail • 145

foie gras | persimmon | endive

## LARGE PLATES

### Miso Turbot • 245

stuffed morel | yuzu | ginger & star anise

### Golden Bream Itayori • 185

bouillabaisse | saffron potatoes | rouille tasty paste

### Calamarata Pasta • 145

maitake | galangal (add on – uni • 100)

### Lobster Donabe • 195

juniper | sansho | black truffle

### Chicken Rouge • 175

fermented kohlrabi | wild garlic | smoked butter

### Nishiawa A5 Tenderloin • 680

tablesides flambé | black truffle | sauce perigourdine

### Wagyu Sirloin 9+ • 350

bordelaise | barley koji | wasabi

### Smoked Lamb • 215

shiso vinaigrette | coriander blossom | grilled kale

### Wood Fired Duck • 285

hoisin sauce | plum koshō | waldorf

### Veal Schnitzel • 195

pico de gallo | dali siracha | ramson capers

## DESSERTS

### Fresh Japanese Strawberries • 95

burnt cream | black pepper | kinome

### Shizuoka Muskmelon • 65

gyokuro sorbet | lemongrass | verbena

### Hokkaido Milk Gelato • 45

cherry | candied black truffle | dark chocolate

### Matcha Softie • 45

pistachio | crystalized chestnut | wafer

### Basque Cheesecake • 50

Japanese mandarin

### Honey Toast • 65

tablesides flambé | bourbon caramel | crème crue ice cream

### Dark Chocolate S'mores • 45

cocoa nib mousse | walnut | sesame marshmallow

## PRESTIGE FROMAGE

2 cheese • 65 | 4 cheese • 120 | 6 cheese • 165

blueberry conserve | hoshigaki | fresh honeycomb | crystalized walnuts

Brie de Meaux  
Comté Reserve (24 months)  
Hercule Chèvre / Brebis  
Chabichou

Selles-sur-Cher  
Tomme de Savoie  
Blue Stilton Colston Basset  
Saint-Marcellin

## SMALL PLATES

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**Golden Beet • 55**  
*apricot | fennel tea | galangal*

**Hokkaido Corn • 75**  
*adzuki beans | ma-la & kinome*

**Dali Cobb Salad • 75**  
*smoked egg | dill | feta*

**Potato Mochi • 110**  
*cacio pepe | black truffle | vacherin mont d'or*

**Pumpkin Bravas • 65**  
*smoked tomato | pimentón | olive oil*

**Ricotta Raviole • 75**  
*miso | kanzuri | mint*

**Grilled Eggplant • 70**  
*calabrian chili | roasted garlic | olives*

**BBQ Cabbage • 125**  
*black truffle | maitake | walnut*

## LARGE PLATES

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**Stuffed Morels • 150**  
*bbq leek | yuzu | ginger & star anise*

**Truffle Donabe • 165**  
*basil | nori | asparagus*

**Calamarata Pasta • 145**  
*cinnamon | maitake | galangal*

**Grilled Sunchoke • 175**  
*mashed potato | sauce perigourdine*

**Hokkaido Asparagus • 150**  
*salt baked celeriac | kale | shiso*

**Smoked Shiitake • 160**  
*fermented kohlrabi | wild garlic | smoked butter*

**Cauliflower Milanese • 140**  
*pico de gallo | dali siracha | ramson capers*



## DESSERTS

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*burnt cream | black pepper | kinome*

**Shizuoka Muskmelon • 65**  
*gyokuro sorbet | lemongrass | verbena*

**Hokkaido Milk Gelato • 45**  
*cherry | candied black truffle | dark chocolate*

**Matcha Softie • 45**  
*pistachio | crystalized chestnut | wafer*

**Basque Cheesecake • 50**  
*Japanese mandarin*

**Honey Toast • 65**  
*tableside flambé | bourbon caramel |  
crème crue ice cream*

**Dark Chocolate Smores • 45**  
*cocoa nib mousse | walnut | sesame marshmallow*

## DESSERTS

Fresh Japanese Strawberries • 95  
*burnt cream | black pepper | kinome*

Basque cheesecake • 50  
*Japanese mandarin*

Shizuoka Muskmelon • 65  
*gyokuro sorbet | lemongrass | verbena*

Honey toast • 65  
*tableside flambé | bourbon caramel |  
crème crue ice cream*

Hokkaido Milk Gelato • 45  
*cherry | candied black truffle | dark chocolate*

Dark chocolate S'mores • 45  
*cocoa nib mousse | walnut | sesame marshmallow*

Matcha Softie • 45  
*pistachio | crystalized chestnut | wafer*



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Please notify your server if you have any known food allergies or intolerances.



## DALI TEA TROLLEY

Mao Feng • 40  
*phoenix mountain | gardenia flowers*

Matcha • 65  
*kyoto prefecture | yamamasa koyamaen*

Hojicha • 40  
*wazuka | roasted stems and broken leaves*

Lychee Oolong • 40  
*fujian | tie guan yin*

Green Snail Spring • 50  
*yunnan | hand-rolled pearls*

Big Red Robe • 50  
*wu yu mountains | da hong pao*

Genmaicha • 40  
*wazuka | yanagi bancha leaves with tsubu arare*

Shou Pu-erh • 50  
*ma wei mountain | fermented for 40-50 days*

Gyokuro • 65  
*wazuka | shaded for 3 weeks*

## SWEET & FORTIFIED

2023 Moscato d'Asti 'Bricco Quaglia'  
*Piedmont, Italy*

LA SPINETTA 65

2020 Cuvée Beerenauslese  
*Burgenland, Austria*

KRACHER 155

2007 Colheita Port  
*Douro Valley, Portugal*

QUINTA DO NOVAL 155

All prices are in U.A.E. Dirham and inclusive of 10% service charge and 5% VAT. Excludes 7% municipality fees.