

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

tableside 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

tableside 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

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

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

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
*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



PRESTIGE FROMAGE

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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.