

Lunch Set Menu

AED 125 per person
(Choice of starter & main or main & dessert, inclusive of a bottle of water)

Bread & Dashi • 30

STARTER

Dali Cobb Salad

smoked egg | confit chicken | dill

Hokkaido Corn (V)

stracciatella | adzuki beans | szechuan

Wagyu Tartare

bone marrow | shiso | wasabi

MAIN

Calamarata Pasta (V)

bravas | smoked tomato | miso ricotta

Veal Short Rib Katsu

pico de gallo | dali sriracha | ramson capers

Seabass

bouillabaisse | saffron potatoes | rouille tasty paste

Chicken Rouge

fermented kohlrabi | wild garlic | smoked butter

DESSERT

Basque Cheesecake

Japanese mandarin

Matcha Softie

pistachio | crystalized chestnut | wafer

Dark Chocolate & Marshmallow

cocoa nib mousse | walnut | sesame

DUBAI
RESTAURANT
WEEK

9 - 25 MAY 2025

official booking partner



@dubaieats

visitdubai.com/dubairestaurantweek

Dinner Set Menu

AED 250 per person
(Choice of starter, main and dessert, inclusive of a bottle of water)

Bread & Dashi • 30

STARTER

Chu-Toro

blackcurrant hot sauce | smoked apple | sansho

Squid Pil Pil

kanzuri butter | roasted garlic | salsa verde

Grilled Eggplant (V)

calabrian chili | roasted garlic | olives

MAIN

Miso Turbot

stuffed morel | yuzu | ginger & star anise

Asparagus Donabe (V)

basil | nori | truffle

Stockyard Sirloin

bordelaise | barley koji | wasabi

DESSERT

Gariguette Strawberries

burnt cream | black pepper | kinome

Hokkaido Milk Gelato

cherry | candied black truffle | dark chocolate

Basque Cheesecake

Japanese mandarin

DUBAI
RESTAURANT
WEEK

9 - 25 MAY 2025

official booking partner



@dubaieats

visitdubai.com/dubairestaurantweek