



## SIGNATURE CRUDOS

Scallop Carpaccio • 100  
*apricot | fennel | myoga*

Chutoro • 95  
*blackcurrant hot sauce | smoked apple | sansho*

King Crab Ceviche • 155  
*fermented pineapple | trout roe | tarragon*

French Oysters Boudeuse  
*yuzu mignonette | yellow pepper hot sauce*  
3 pieces • 100 | 6 pieces • 180  
add **Smoked Caviar** • 135



## N25 CAVIAR À LA DALI

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

Beluga | 50g • 1500 | 125g • 3650

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

*Dali Shellfish Platter* • 395

*oysters | king crab | scallop (for 2 persons)*

## SMALL PLATES

Hokkaido Corn • 80  
*stracciatella | adzuki beans | szechuan*

Dali Cobb Salad • 85  
*smoked egg | confit chicken | dill*

Potato Mochi • 120  
*cacio e pepe | black truffle | Saint-Félicien*

Wagyu Tartare • 125  
*bone marrow | shiso | wasabi*

Grilled Prawns • 90  
*fermented kohlrabi | nori | basil*

Smoked Eggplant • 75  
*calabrian chili | mint | olives*

Squid Pil Pil • 115  
*konzuri butter | roasted garlic | salsa verde*

## LARGE PLATES

Miso Turbot • 265  
*stuffed morel | yuzu | ginger & star anise*

Calamarata Pasta • 165  
*spicy n'duja | smoked tomato | miso ricotta*

Lobster Donabe • 215  
*juniper | sansho | black truffle*  
add **Ikura** • 85

Ginger Chicken • 185  
*nozomi rice | coriander | ramson capers*

Nishiawa A5 Tenderloin • 680  
*tablesides flambé | black truffle | sauce perigourdine*

Wagyu Sirloin • 380  
*bordelaise | barley koji | wasabi*

Wood Fired Duck • 295  
*hoisin sauce | plum koshō | waldorf*

Veal Short Rib Katsu • 215  
*pico de gallo | doli sriracha | parmesan*

## DESSERTS

Strawberries & Cream • 70  
*burnt cream | black pepper | kinome*

Black Forest Sundae • 60  
*cherry | candied black truffle | dark chocolate*

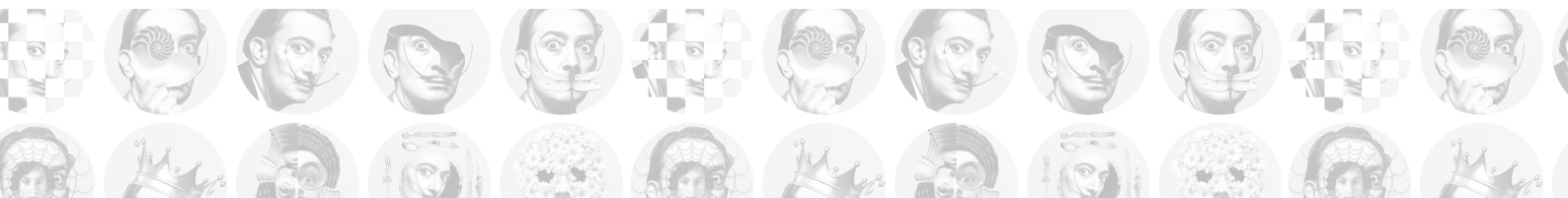
Matcha Softie • 65  
*pistachio | crystalized chestnut | wafer*

Basque Cheesecake • 60  
*Japanese mandarin*

Honey Toast • 75  
*tablesides flambé | bourbon caramel | crème crue*

Dark Chocolate & Marshmallow • 50  
*cocoa nib mousse | walnut | sesame*

All prices are in U.A.E. Dirham and inclusive of 10% service charge and 5% VAT. Excludes 7% municipality fees. Please notify your server if you have any known food allergies or intolerances.



## SMALL PLATES

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Hokkaido Corn • 80  
*adzuki beans | ma-la & kinome*

Smoked Eggplant • 75  
*calabrian chili | roasted garlic | olives*

Dali Cobb Salad • 85  
*smoked egg | dill | feta*

Potato Mochi • 120  
*cacio e pepe | black truffle | Saint-Félicien*

## LARGE PLATES

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

Cauliflower Katsu • 160  
*pico de gallo | dali sriracha | parmesan*

Calamarata Pasta • 165  
*bravas | smoked tomato | miso ricotta*

Asparagus Donabe • 185  
*basil | nori | truffle*

## DESSERTS

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Strawberries & Cream • 70  
*burnt cream | black pepper | kinome*

Basque Cheesecake • 60  
*Japanese mandarin*

Black Forest Sundae • 55  
*cherry | candied black truffle | dark chocolate*

Honey Toast • 75  
*tableside flambé | bourbon caramel | crème crue*

Matcha Softie • 55  
*pistachio | crystalized chestnut | wafer*

## DESSERTS

Strawberries & Cream • 70  
*burnt cream | black pepper | kinome*

Black Forest Sundae • 55  
*cherry | candied black truffle | dark chocolate*

Matcha Softie • 55  
*pistachio | crystalized chestnut | wafer*

Basque Cheesecake • 60  
*Japanese mandarin*

Honey Toast • 75  
*tablesides flambé | bourbon caramel | crème crue*

Dark Chocolate & Marshmallow • 50  
*cocoa nib mousse | walnut | sesame*



## PRESTIGE FROMAGE

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

*blueberry conserve | hoshigaki | fresh honeycomb | crystalized walnuts*

|                           |                             |
|---------------------------|-----------------------------|
| Brie de Meaux             | Selles-sur-Cher             |
| Comté Reserve (24 months) | Tomme de Savoie             |
| Hercule Chèvre / Brebis   | Blue Stilton Colston Basset |
| Chabichou                 | Saint-Marcellin             |



## DA LI TEA TROLLEY

Mao Feng • 40

*phoenix mountain | gardenia flowers*

Hojicha • 40

*wazuka | roasted stems and broken leaves*

Green Snail Spring • 50

*yunnan | hand-rolled pearls*

Genmaicha • 40

*wazuka | yanagi bancha leaves with tsubu anare*

Matcha • 65

*kyoto prefecture | yamamasa koyamaen*

Lychee Oolong • 40

*fujian | tie guan yin*

Big Red Robe • 50

*wu yu mountains | da hong pao*

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'<br><i>Piedmont, Italy</i> | LA SPINETTA     | 65  |
| 2020 | Cuvée Beerenauslese<br><i>Burgenland, Austria</i>         | KRACHER         | 155 |
| 2007 | Colheita Port<br><i>Douro Valley, Portugal</i>            | QUINTA DO NOVAL | 155 |