

## CRUDOS

Oysters | yuzu mignonette  
3 pieces • 75 | 6 pieces • 145  
add **Smoked Caviar** • 139

Scallop Carpaccio • 108  
smoked jalapeño | coriander

Chutoro • 95  
blackcurrant hot sauce | smoked apple

King Crab • 163  
fermented pineapple | tarragon



## N25 CAVIAR À LA DALI

Dali Prestige

50g • 670 | 125g • 1350

sourdough crumpets | smoked quail egg  
pickled onions

## LEAVE IT TO CHEF

Bespoke menu written  
by Tristin & Team  
395 / 595

## SMALL PLATES

The Dali Salad • 84 (V)  
pistachio | feta

Wagyu Tartare • 114  
bone marrow | wasabi

Shrimp Cocktail • 112  
yuzu | jalapeño

Hokkaido Corn • 80 (V)  
stracciatella | szechuan

Smoked Eggplant • 68 (V)  
calabrian chili ragù | mint

Raviole du Dauphiné • 73  
n'duja | miso ricotta

Squid Pil Pil • 127  
roasted garlic | kanzuri

Potato Mochi • 120 (V)  
black truffle | saint félicien

## MAINS

Parmesan Rigatoni • 122 (V)  
truffle dashi | black pepper

Grilled Lemon Chicken • 158  
dali buffalo sauce | espelette

Miso Turbot • 262  
yuzu | ginger & star anise

Smoked Lobster Thermidor  
half • 245 | whole • 460

Charred Edamame Donabe • 142 (V)  
basil | nori

Veal Short Rib Katsu • 247  
dali sriracha | parmesan

Wood Fired Duck • 295  
hoisin sauce | plum kosho

Pepper Sirloin Steak • 266  
bone marrow | grain mustard

Wagyu Tenderloin Flambé • 418  
sauce diane

## SIDES

Claypot Rice • 39 (V)  
ginger | spring onion

BBQ Cabbage • 50  
crispy duck | truffle dressing

Truffle Mash • 45 (V)  
crispy potato skin

Hasselback Potato • 32 (V)  
sour cream | chives

Grilled Broccolini • 35 (V)  
ginger dressing

Pumpkin Bravas • 42 (V)  
crème fraîche | olive oil

Crispy Fried Onion • 38 (V)  
togarashi | nori

Butterhead Lettuce • 32 (V)  
citronette

Burnt Tomato Salad • 42 (V)  
dali sriracha | coriander

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.

Maison  
Dali