



**dubai restaurant week** 26 APRIL - 12 MAY

# **lunch menu** **AED 125**

• choice of one starter and one main  
or one main and one dessert

## **starter** —→

### **rainbow heirloom carrots (v)**

smoked labneh, soy honey butter, candied walnuts, sourdough

### **szechuan baba ganoush**

tzatziki, squash chips, kaluga caviar, salmon roe

### **salmon carpaccio**

salmon, capers, lemon, jalapeño, crispy shallots, truffle, kombu oil

## **main course**

### **char siu wagyu shortrib**

char siu bbq sauce, fried egg over claypot jasmine rice

### **miso sea bass claypot rice**

line caught patagonian toothfish, togarashi miso, lemon emulsion  
over claypot jasmine rice

### **mapo tofu & vegetables claypot rice silken tofu (v)**

wild mushroom, mapo sauce over claypot jasmine rice

## **dessert** —→

### **baked alaska**

espresso zabaglione, brown butter semifreddo,  
sesame peanut mochi

### **szechuan peppercorn basque style cheesecake**

szechuan peppercorn berry compote, gluten free cookie crumble

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v - vegetarian

*choice of still or sparkling bottled water*



official booking partner



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