

# ESSENCE OF ASIA

## DATES

### MISO SOUP

Shimeji mushroom, wakame, tofu

## STARTER

### CRISPY SWEET POTATO (V)

Truffle honey, crispy shallot, truffle labneh, kabayaki sauce

### SALMON TARTARE

Oshinko, avocado, coriander, plum, truffle mayo

### SPICY TUNA MAKI

Avocado, cucumber, green Tobiko, spring onion, crispy onion, spicy sesame

### INDONESIAN CHICKEN SATAY (N)

Peanut sauce

### WAGYU BEEF GYOZA

Shiitake mushroom, celery, spring onion & truffle oil

## MAIN

### JAPANESE COCONUT CURRY (V)

Asparagus, broccoli, baby carrot & parsnip crisp

### MISO BLACK COD

Pickled ginger root, crispy leeks

### ANGRY CHICKEN

Confit potato, chili, crispy leek, Angry sauce

### KOREAN STYLE TENDERLOIN STEAK

Spicy teriyaki sauce

## SIDES

### EGG FRIED RICE (V)

### BABY PAK CHOI (V)

## DESSERTS

### MATCHA DATE FUDGE

Maple syrup, ginger

### MOCHI ICE CREAM

Mandarin orange, double chocolate chip

(V) vegetarian (N) nuts (A) alcohol

All prices are in AED and are inclusive of 5% VAT.

“Dishes are prepared in a kitchen that handles nuts”



A S I A · A S I A  
RESTAURANT | LOUNGE

## ESSENCE OF ASIA

### SPIRITS

Single house spirits with mixer\*\*

VODKA - KETEL ONE

GIN - TANQUERAY

RUM - MATUSALEM PLATINO

WHISKY - JOHNNIE WALKER RED LABEL

### GLASS OF WINE

WHITE / RED / ROSÉ

### COCKTAILS

WATERMELON & BASIL MARTINI

Vodka, fresh watermelon & sweet basil

HARUKA

Hakutsuru junmai sake, lyche juice,  
lemon juice & rose syrup

### BEER

CHANG

*\*Only available when dining*

*\*\* Excludes Red Bull*

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