

ASIA ASIA BRUNCH

AED 275 with Soft Drinks / AED 375 with House Beverages* / AED 475 with Prosecco**

RAW ASIA ASIA

SALMON CARPACCIO
Truffle

TUNA CEVICHE
Mango, soy sour dressing

BEEF TARTARE
Avocado, shallot, truffle mayo

DIM SUM

SWEET POTATO (V)

PRAWN

BEEF

SUSHI PLATTER

SASHIMI

NIGIRI

MAKI

MAKI

VEGAN (V)

PHILADELPHIA

TUNA

SALMON

DRINKS

ACQUA PANNA STILL WATER / SAN PELLEGRINO SPARKLING WATER

BELLINI / ALBERTO NANI PROSECCO**

COCKTAILS*

APEROL SPRITZ / AKAI YOROKOBI / ASIAN NEGRONI / SANGRIA ROSÉ
WATERMELON MARTINI

WINES*

WHITE / RED / ROSÉ

BEER*

CHANG

SPIRITS*

KETEL ONE / TANQUERAY / MATUSALEM PLATINO / JOHNNIE WALKER RED LABEL

SOFT DRINKS

COCA-COLA / DIET COKE / SPRITE / SPRITE LIGHT / GINGER ALE / TONIC WATER

JUICES

APPLE / CRANBERRY / ORANGE / PINEAPPLE / TOMATO

*house package

**champagne package

SMALL DISH

EDAMAME (V)
Chili & Salt

**ASPARAGUS & MUSHROOM
SKEWERS (V)(N)**
Truffle yuzu, peanut

PRAWN TEMPURA
Sesame aioli

BLACK COD CROQUETTES
Miso bechamel

CHICKEN YAKITORI
Caramelized teriyaki

BAO CHICKEN KATSU
Katsu sauce

TRUFFLE BEEF YAKITORI
Soy sauce

MAIN DISH

MALAYSIAN AUBERGINE (N)
Sesame glaze, cashew

THAI RED CURRY (V)
Mixed vegetable

LEMONGRASS PRAWN
Kale, pepper, soba noodle, yakiniku sauce

TERIYAKI SALMON
Courgette, crispy ramen noodle

MISO BLACK COD
Pickled ginger

ROASTED BABY CHICKEN
Truffle soy glaze

ROBATA DUCK BREAST
Yakisoba vegetable

BBQ LAMB
Ancho glaze, turnip, crispy leek

KAZ TENDERLOIN PRIME
Shiitake sauce

WAGYŪ STRIPLOIN
Truffle wasabi ponzu

VEGETARIAN DISH

SAUTÉED VEGETABLE (V)

STIR-FRIED BROCCOLINI (V)

UDON NOODLE (V)(N)

TRUFFLE FRIED RICE (V)

DESSERT

MOCHI SELECTION (V)

VANILLA CHEESECAKE (V)

CHOCOLATE MATCHA MARQUISE (V)

MINI BANANA TARTARE (V)

(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