

ESSENCE OF ASIA

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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