SET LUNCH MENU

Monday to Friday from 12pm to 4pm

140 per person

Soup of the day included

PARA EMPEZAR

Choice of two

GF **Yuzu Sea Bream Ceviche**
Cured sea bream, yuzu tiger, red chilli, jalapeño, balsamic caviar

King Crab Toast
Celeriac, mango, lemon, Oscietra caviar

V, GF **Avocado Burrata Tacos**
Cherry tomato, balsamic vinegar, basil

Grilled Chicken Bao
Bell peppers, huayro potato, botija olives

Wagyu Beef Tartare GF
Truffle, bell pepper, jalapeño chilli, cured egg yolk

Salmon Tacos GF
Avocado purée, amarillo cream cheese, scarlet

Garden Leaves Salad V, GF
Heirloom tomatoes, feta, house vinaigrette

Chargrilled Tiger Prawn GF
Confit chilli garlic butter, lemon, parsley

PLATOS FUERTES

Choice of one

Chicken with Peruvian Spices
Charred chicken leg with smoked ají panca & oregano

Salmon Fillet
Sweet potato purée, compressed cucumber & kombu oil

V, GF **Mushroom Cazuela**
Bomba rice, oyster mushroom, shimeji mushroom, parmesan

Tiger Prawn Linguine
Datterini tomatoes, mascarpone cheese, chilli, garlic, basil

Australian Angus Beef Orzotto
Angus sirloin, smoked butter, sundried tomatoes

Grilled Australian Angus Sirloin GF
Chimichurri, crispy crushed potatoes

POSTRES

Choice of one

Churros
Milk chocolate, orange zest, dulce de leche sauce

Coconut Meringue GF
Coconut dulce de leche, coconut sorbet & passion mango salsa

WINES

ROSÉ WINE

2024 **Whispering Angel, Château d'Esclans**
Côtes de Provence, France
250

WHITE WINE

2024 **Bianco Villa Antinori, M. Antinori**
Tuscany, Italy
165

CHAMPAGNE

NV **Veuve Clicquot, Yellow Label, Brut**
Champagne, France
480

RED WINE

2023 **Rosso Villa Antinori, M. Antinori**
Tuscany, Italy
195

COCKTAIL

Mora Tonic **40**
Tanqueray Dry Gin, fresh bergamot, Franklin & Sons grapefruit tonic

MOCKTAIL

Purple Rain **30**
Chicha Morada, pineapple, passion fruit, lime

All prices are listed in AED and are inclusive of 5% VAT.
(V) Vegetarian (VG) Vegan (GF) Gluten Free