DISCOVERY MENU

560 per guest
Minimum of two guests

Guacamole ◈ VG, GF
Avocado, ají amarillo, red onion, lime, corn tortillas

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Truffle Snapper Ceviche
Truffle ponzu, rice cracker, shiitake

Classic Sea Bass ◈ GF
"Leche de tigre", red onion, sweet potatoes, jumbo corn

Smoked Amberjack Tiradito
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

Yellowfin Tuna Tartare GF
Charred padrón peppers, truffle, fermented lime, avocado purée

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Slow-Cooked Short Rib Baos
Amarillo, apple coleslaw & coriander

Chicken Skewers GF
Amarillo, kombu, mirin & chives

King Crab Salad
Baby spinach, avocado, heirloom tomatoes, mango

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

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Chilean Sea Bass Cazuela ◈ GF
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet ◈
Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Aubergine V
Ají limo, tomato, basil, parmesan, botija olive powder

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Chicha Morada Granita V
Cherry sorbet, fresh berries, cinnamin shortbread

Pistachio Tres Leches V
Three-milk cake with vanilla ice cream, pistachio praline & kataifi

Tarta de Queso V, GF
Manchego cheesecake with buckwheat & guava sauce

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

◈ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.