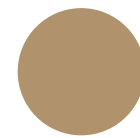




INDULGE IN 'SAMAR'\* UNDER A GLITTERING CANOPY OF STARS WHILE VIBRANT FLAVOURS  
NAVIGATE YOU ACROSS ASIA FOR A SPELLBINDING NIGHT OF COCKTAILS AND CONVERSATION.

\*An Arabic phrase that translates to "evening conversations". One might say "li-nashar wa-na-tasamar" as an invitation to stay up and talk all night.



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## ROLLS

- 115 CALIFORNIA (SF)  
Crab, Mango, Masago, Avocado, Creamy Spicy Mayo, Sesame Seeds
- 120 CHEF'S ROLL (SF,RAW,GF)  
Tuna, Salmon, Seabass, Tobiko, Hijiki, Scallions, Cucumber, Avocado, Sesame Seeds, Yuzu Truffle
- 120 BEEF TARTARE & IKURA ROLL (SF,RAW,GF)  
Beef Tartare, Truffle Mayo, Ikura, Crispy Nori, Fried Capers
- 95 SOFT SHELL CRAB ROLL (SF)  
Soft Shell Crab Tempura, Volcano Sauce, Unagi Sauce, Spring Onion, Ikura
- 95 HIJIKI SPICY TUNA (SF,RAW,GF)  
Blue Fin Tuna, Hijiki Salad, Rocotto, Sesame Oil, Chives, Tobiko, Soya Sauce
- 70 RED GARDEN ROLL (VG,GF)  
Lettuce, Asparagus, Cucumber, Carrots, Avocado, Carrots Pickels, Miso Dressing

## BOWLS

- 105 SHRIMP TEMPURA (SF)  
Chili Garlic Cream
- 60 TOMATO SALAD (VG,GF) 🌱  
Cucumber, Shallots, Shiso Dressing
- 70 ASIAN MIXED SALAD WITH CRISPY SHIITAKE (VG,GF)  
Asian Mixed Lettuce, White Sesame Dressing, Crispy Shiitake, Sesame Seeds
- 95 SALMON CARPACCIO SPICY AVOCADO AIOLI (SF)  
Thinly Sliced Salmon, Avocado Aioli, Crouton, Sakura Cress, Yuzu Dressing
- 95 COCONUT MILK MAHI MAHI CEVICHE (VG,SF,GF,RAW)  
Coconut Milk Ceviche Dressing, Tropical Fruits, Coriander, Onion

## STEAMED

- 105 LOBSTER GYOZA (SF)  
Asian Mushroom, Lime, Shichimi Ponzu Sauce
- 95 WAGYU BEEF SEARED DUMPLING (D)  
Truffled Kabocha Puree, Miso Foie Gras Sauce
- 70 SWEET CORN MUSHROOM POT STICKER (VG)  
Szechuan Chili Dressing
- 85 ARABIAN SEA SHRIMP & MUSHROOM SIU MAI (SF,RAW) 🌱  
Crunchy Tobiko Roe

## WOK

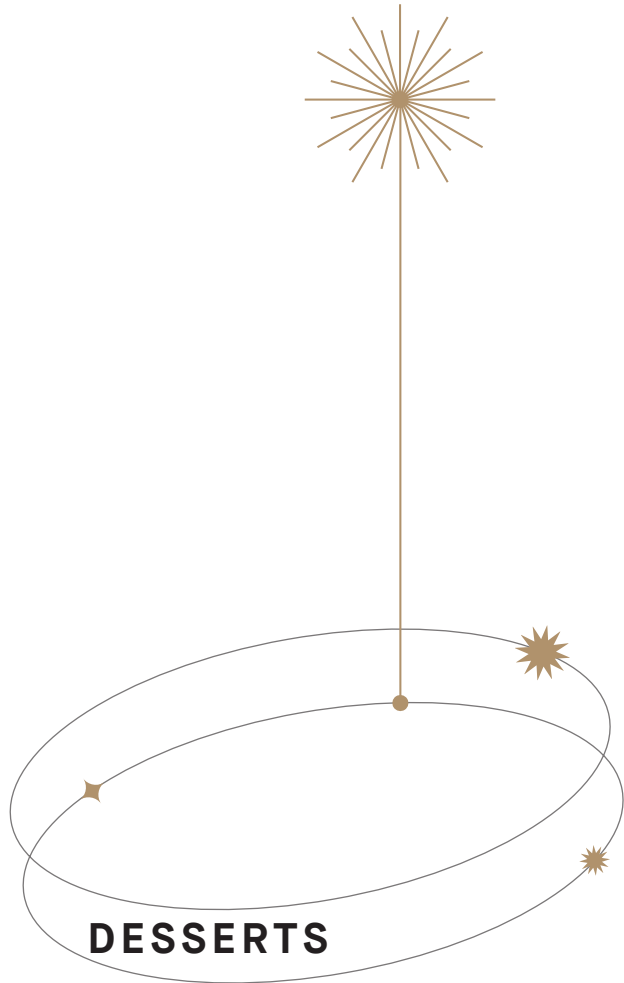
- 320 LOBSTER PAD THAI (SF,N)  
Scrambled Egg, Bean Sprouts, Pad Thai Sauce, Coriander, Lime, Peanuts
- 190 ANGUS BEEF TENDERLOIN & FOIE GRAS  
Capsicum, Spring Onion, Black Fungus Mushroom, Black Pepper Sauce
- 140 SWEET SOUR CHICKEN  
Spring Onion, Lychee & Rose Foam
- 115 TOFU & SEAWEED FRIED RICE (VG)  
Hijiki Seaweed, Edamame, Chili Garlic, Capsicum, Scallion, Mushroom Dark Soya, Fried Tofu & Nori

## ROBATA

- 140 WAGYU BEEF STRIPLOIN YAKINIKU SKEWERS (GF,SF)  
Yakiniku Sauce, Sesame Seed, Spring Onion
- 80 CHICKEN SATAY SKEWERS (N,SF,D)  
Coriander, Chili, Peanut Sauce
- 115 WAGYU BEEF TSUKUNE (GF)  
Koji Wagyu, Cured Egg Yolk, Yuzu Kosho
- 110 GULF PRAWNS SKEWERS (SF,GF) 🌱  
Shiso Salsa
- 95 DUBAI HAMMOUR SKEWERS (SF,GF) 🌱  
Yuzu Miso
- 60 KING OYSTER MUSHROOM (D,V)  
Tamari Butter, Chives

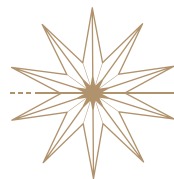
## SIDES

- 70 MISO EGGPLANT (VG,N,GF)  
Almond Flakes, Crispy Shallots
- 50 SHIMEJI MUSHROOM (VG)  
Shoyu, Garlic Chips
- 50 CHARRED ASPARAGUS (N,SF,GF)  
Yuzu Miso, Pistachio
- 40 STEAMED JASMINE RICE (GF,VG)



## DESSERTS

- 60 MANGO CRÈME BRULÉE (D,N,GF)  
Yuzu Gel, Coconut Ice Cream, Roasted Mango
- 60 ANWĀ CHEESECAKE (D,N)  
Cherry Blossom, White Chocolate, Almonds
- 70 TRIO OF MOCHI (GF)  
Sweet Rice Flour Dough Filled with Ice Cream
- 90 BAKED ALASKA (D,N)  
Coconut Sponge, Chocolate Ice Cream, Peanut Butter



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ITEM DESCRIBED MAY CONTAIN NUTS (N), VEGETARIAN (V), DAIRY (D), SEAFOOD (SF), GLUTEN FREE (GF),  
VEGAN (VG) OR IS SUSTAINABLE (🌱). PLEASE ASK A MEMBER OF THE TEAM FOR MORE INFORMATION ABOUT OUR INGREDIENTS.

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