

TAPA SAKE

À LA CARTE MENU

BITES

Edamame Salted or Spicy (S,SF) 45

Padron Peppers Grilled Spicy Sweet Soy, Shio Kombu, Lime (SE,G,S) 45

Sea Charcuterie Fish Chorizo, Smoked Tuna, Crystal Bread, Crushed Tomatoes (G,SF,F) 180

Pan Con Tomate Crystal Bread, Crushed Tomatoes (G) 65

Gildas Guindilla Peppers, Anchovies, Gordal Olives (2pc) (SF) 55

CAVIAR

Oscietra Selection 30gr / 50gr 590 / 900

Beluga 30gr / 50gr 1750 / 2800

Served with Rice Crackers, Blinis, Negi,
Yuzu Crème Fraîche (D,G,E,SF)

OYSTERS

La Fine de Clair N3 Atlantic (MO,R) 55

La Boudeuse N4 Atlantic (MO,R) 65

Served with Aged Jerez Mignonette, Citrus Ponzu

SUSHI BAR

NIGIRI 2 PCS / SASHIMI 3 PCS

Akami Bluefin Tuna Loin (F,R) 115

Toro Bluefin Tuna Belly (F,R) 145

Sake Salmon (F,R) 70

Taraba King Crab (SF,R) 160

Hamachi Yellowtail (F,R) 65

Hotate Atlantic Scallop (MO,R) 85

Botan Ebi Spot Prawn (SF,R) 105

Ikura Salmon Roe 30 g (F,R) 80

Unagi Fresh Water Eel (F) 80

ADD ON

Hon Wasabi 45

Fresh Truffle 65

Caviar Oscietra 5g 75

SIGNATURE NIGIRI PARCELS 2 PCS

Toro 185
Caviar, Wasabi Relish (F,R)

Salmon 140
Crispy Skin, Sweet Soy, Trout Roe (F,R)

Wagyu 185
Quail Egg, Spicy Soy, Truffle (E,G,R)

MAKI / ROLLS

Temaki
hand roll
1pc
Uramaki
rolls
6pcs

Smoked Eel Tamago, Foie Gras (F,E,SE) 75 115

Spicy Tuna (F,G,R,SE) 75 115

Salmon & Ikura (F,G,E,R,D,SE) 65 105

Shrimp Tempura (SF,G,E,D,SE) 65 105

King crab & Caviar (SF,F,G,SE) 115 205

Hamachi & Jalapeño (F,G,SE) 75 115

Classic Hosomaki rolls are available upon request

Alcohol (A) | Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanut (P) | Raw (R)
Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Salophites (SD) | Tree Nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% municipality fees and 5% VAT
Please advise of any dietary requirement or any allergies and our chefs would be delighted to assist.

RAW

Tuna Carpaccio Watermelon Ponzu, Tarragon, Finger Lime (F,S) 145

Salmon Chiffonade Myoga, Shiso Pesto (S,F,G) 90

Cured Wagyu Daikon, Citrus Chili Dressing, Coriander (SE,S,G,MO) 110

SALADS

Stracciatella Baby Gem, Smoked Oil, Pistachio (D,TN,SF) 110

Baby Spinach Manchego Cheese, Green Apple, Truffle Miso Dressing (S,D) 75

Seaweed and Pomelo Sesame Dressing (SE,S) 75

Heirloom Tomatoes Shiso Pesto, Crispy Shiso, Ginger Soy (SE,S,SF,G,MO) 75

ADD ON

1/2 Lobster 290 King Crab 190

HOT APPETIZERS

Calamar Frito Espelette Aioli, Lemon (SF,E,M) 85

Cockles Clams Miso Broth, Mojo Verde (SF,S,G,C,MO) 110

Croquetas Con Wagyu Manchego, Wagyu Beef, Truffle (D,G,E,S,M) 135

Wagyu Gyoza Chorizo, Sesame Soy, Spring Onion (SE,D,G,S) 105

Chicken Skewers Ginger-Garlic, Lemon Aioli, Smoked Paprika (S,E,M,G) 125

Alcohol (A) | Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanut (P) | Raw (R)
Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Salphites (SD) | Tree Nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% municipality fees and 5% VAT
Please advise of any dietary requirement or any allergies and our chefs would be delighted to assist.

FROM THE LAND

Baby Potatoes	Tomato Brava Sauce, Aioli (E,M)	55
Vegetable Stone Pot	Mushrooms, Crispy Tofu, Creamy Soy Butter, Shiso (S)	145
Grilled Asparagus	Manchego, Sesame Soy Glazed (D,G,S,SE)	55

FROM THE SEA

King Crab	Grilled, Shiso Butter Sauce, Espelette (SF,S,G,D,E)	385
Octopus Gallega	Red Kosho Vinaigrette, Smoked Paprika, Potatoes (S,G,SF,C)	185
Chilean Seabass	Mediterranean Style (SF,F,G,S)	255
Seafood Stone Pot	Seabass, Tiger Prawns, Calamari, Seaweed Butter (SF,F,MO,G,S)	285

FROM THE FARM

Baby Chicken	Teriyaki, Guindilla Chilli Yuzu, Citrus Salt (G,S,MO)	185
Wagyu Striploin	Yakiniku Sauce, Spicy Ponzu (S,SE,G,D)	395
Braised Short Ribs	Citrus Garlic Oil, Quinoa, Spring Onion, Pickles (E,MO,G,SE,SF)	275

Alcohol (A) | Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanut (P) | Raw (R)
Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree Nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% municipality fees and 5% VAT
Please advise of any dietary requirement or any allergies and our chefs would be delighted to assist.

DESSERTS

Classic Flan Caramel, Meringue (D,E,TN) 65

Orange Cake Shiso English Cream (G,TN,D,E) 65

Basque Cheesecake Madagascar Vanilla, Cherry Compote (G,D,E) 75

Abuelas Chocolate Tart Miso Caramel, Peanuts, Sesame Soil (G,P,SE,S,D,E) 85

Fruit & Mochi Platter Seasonal Fruits, Seasonal Mochi Ice Cream (D) 125

Alcohol (A) | Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanut (P) | Raw (R)
Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree Nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% municipality fees and 5% VAT
Please advise of any dietary requirement or any allergies and our chefs would be delighted to assist.

SET LUNCH

Monday - Friday
12 PM to 2 PM

AED 140

Inclusive of a two-course menu, with the option to add a third course for AED 25.
An optional glass of selected wine can be added for AED 40.

APPETIZERS

Select 1

Salmon Chiffonade Myoga, Shiso Pesto (S,F,G)

Wagyu Gyoza Chorizo, Sesame Soy, Spring Onion (SE,D,G,S)

Baby Spinach Manchego Cheese, Green Apple, Truffle Miso Dressing (S,D)

MAINS

Select 1

Baby Chicken

Teriyaki, Guindilla Chili Yuzu, Citrus Salt (G,S)

Vegetable Stone Pot

Mushrooms, Crispy Tofu, Creamy Soy Butter, Shiso (S)

Sushi / Maki Platter

Salmon Nigiri (1pc)

Prawn Tempura Roll (3pc) (SF,G,E,D,SE)

Avocado and cucumber roll (3pc)

Akami Nigiri (1pc) (S,D)

DESSERTS

Select 1

Classic Flan Caramel, Meringue (D,E,TN)

Mochi Platter Mochi Ice Cream (D)

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanut (P) | Raw (R)
Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree Nuts (TN) | Vegetarian (V) | Vegan (VG)

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% municipality fees and 5% VAT
Please advise of any dietary requirement or any allergies and our chefs would be delighted to assist.

BITES

Gildas Guindilla Peppers, Anchovies, Olives (SF)

Edamame Salted (V)

Sea Charcuteria, Fish Chorizo, Crystal Bread, Crushed Tomatoes (G,SF,F)

SUSHI BAR

Akami Nigiri (F,R)

Shrimp Tempura Roll (SF,G,E,D,SE)

Spicy Salmon Roll (F,R)

Cucumber & Avocado Roll (V)

APPETIZERS

Salmon Chiffonade Myoga, Shiso Pesto, (S,F,G)

Baby Spinach Manchego Cheese, Truffle Miso Dressing (S,D)

Crispy Squid Espelette Olive Aioli, Lemon (SF,E,M)

Truffle Croquettes, Manchego Cheese, Sweet Chilli Soy (D,G,E,S,M)

MAIN COURSE

Baby Chicken, Teriyaki, Guindilla Chilli Yuzu, Citrus Salt (G,S,SE)

Seafood Stone Pot, Tiger Prawns, Calamari, Chilli Ponzu Butter (SF,F,MO,G,S)

Baby Potatoes, Tomato Brava Sauce, Aioli (E,M)

Braised Short Ribs, Citrus Garlic Oil, Quinoa, Pickles (E,MO,G,SE,SF)

SWEET

Classic Flan, Yuzu Caramel, Almonds (D,E,TN)

Orange Cake, Strawberry Shiso, Crispy Candies (D,E,TN)

Lucuma Ice Cream (D,G)

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
Tree Nuts (TN) | Vegetarian (V) | Vegan (VG)

TAPASAKE BRUNCH

CELEBRATE ON THE EDGE

BEVERAGES

WINE

Rosé

Red

White

PROSECCO

Alberto Nani, Italy

HOUSE SPIRITS

Whiskey/Gin/Vodka/Rum/Tequila

BEER

COCKTAILS

Chilcano

Picante Paloma

Pisco Sour

MOCKTAILS

Hibiscus Punch

Maracuya Fizz

Still & Sparkling Water

Selection of Juices, Coffee and Tea





TAPA SAKE

POOL MENU

BITES

Edamame	45
Salted or Spicy (S,SF)	
Padron Peppers	45
Grilled Spicy Sweet Soy, Shio Kombu, Lime (SE,G,S)	
Sea Charcuterie	180
Fish Chorizo, Smoked Tuna, Crystal Bread, Crushed Tomatoes (G,SF,F)	
Gildas	55
Guindilla Peppers, Anchovies, Gordal Olives (2pc) (SF)	

CAVIAR

Oscietra Selection 30gr / 50gr	590 / 900
Beluga 30gr / 50gr	1750 / 2800
Served with Rice Crackers, Blinis, Negi, Yuzu Crème Fraîche (D,G,E,SF)	

OYSTERS

La Fine de Clair N3 Atlantic (MO,R)	55
La Boudeuse N4 Atlantic (MO,R)	65
Served with Aged Jerez Mignonette, Citrus Ponzu	

SUSHI BAR

NIGIRI 2 PCS / SASHIMI 3 PCS

Akami Bluefin Tuna Loin (F,R)	115	Taraba King Crab (SF,R)	160	Botan Ebi Spot Prawn (SF,R)	105
Toro Bluefin Tuna Belly (F,R)	145	Hamachi Yellowtail (F,R)	65	Ikura Salmon Roe 30 g (F,R)	80
Sake Salmon (F,R)	70	Hotate Atlantic Scallop (MO,R)	85	Unagi Fresh Water Eel (F)	80
ADD ON Hon Wasabi 10gr	45	Fresh Truffle 5gr	65	Caviar Oscietra 5g	75

SIGNATURE NIGIRI PARCELS 2 PCS

Toro	185
Caviar, Wasabi Relish (F,R)	
Salmon	140
Crispy Skin, Sweet Soy, Trout Roe (F,R)	
Wagyu	185
Quail Egg, Spicy Soy, Truffle (E,G,R)	

MAKI / ROLLS

	Temaki hand roll 1pc	Uramaki rolls 6pcs
Smoked Eel Tamago, Foie Gras (F,E,SE)	75	115
Spicy Tuna (F,G,R,SE)	75	115
Salmon & Ikura (F,G,E,R,D,SE)	65	105
Shrimp Tempura (SF,G,E,D,SE)	65	105
King crab & Caviar (SF,F,G,SE)	115	205
Hamachi & Jalapeño (F,G,SE)	75	115

Classic Hosomaki rolls are available upon request

RAW

Tuna Carpaccio	145
Watermelon Ponzu, Tarragon, Finger Lime (F,S)	
Salmon Chiffonade	90
Myoga, Shiso Pesto (S,F,G)	
Cured Wagyu	110
Daikon, Citrus Chili Dressing, Coriander (SE,S,G,MO)	

HOT APPETIZERS

Croquetas Con Wagyu	135
Manchego, Wagyu Beef, Truffle (D,G,E,S,M)	
Wagyu Gyoza	105
Chorizo, Sesame Soy, Spring Onion (SE,D,G,S)	
Chicken Skewers	125
Ginger-Garlic, Lemon Aioli, Smoked Paprika (S,E,M,G)	

FROM THE SEA

Octopus Gallega	185
Red Koshu Vinaigrette, Smoked Paprika, Potatoes (S,G,SF,C)	
Calamar Frito	255
Mediterranean Style (SF,F,G,S)	
Seafood Stone Pot	285
Seabass, Tiger Prawns, Calamari, Seaweed Butter (SF,F,MO,G,S)	

FROM THE FARM

Croquetas Con Wagyu	135
Manchego, Wagyu Beef, Truffle (D,G,E,S,M)	
Wagyu Gyoza	105
Chorizo, Sesame Soy, Spring Onion (SE,D,G,S)	
Chicken Skewers	125
Ginger-Garlic, Lemon Aioli, Smoked Paprika (S,E,M,G)	
Wagyu Striploin	395
Yakiniku Sauce, Spicy Ponzu (S,SE,G,D)	

FROM THE LAND

Baby Potatoes	55
Tomato Brava Sauce, Aioli (E,M)	
Vegetable Stone Pot	145
Mushrooms, Crispy Tofu, Creamy Soy Butter, Shiso (S)	
Grilled Asparagus	55
Manchego, Sesame Soy Glazed (D,G,S,SE)	
Baby Spinach	75
Manchego Cheese, Green Apple, Truffle Miso Dressing (S,D)	
Seaweed And Pomelo	75
Sesame Dressing (SE,S)	

DESSERTS

Orange Cake	65
Shiso English Cream (G,TN,D,E)	
Basque Cheesecake	75
Madagascar Vanilla, Cherry Compote (G,D,E)	
Abuelas Chocolate Tart	85
Miso Caramel, Peanuts, Sesame Soil (P,SE,S,D,E)	
Fruit & Mochi Platter	125
Seasonal Fruits, Seasonal Mochi Ice Cream (D)	

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) | Peanut (P) | Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree Nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% municipality fees and 5% VAT. Please advise of any dietary requirement or any allergies and our chefs would be delighted to assist.

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.