



To Start

Avocado, Daikon, Nashi Pear Salad (G, H, SY, V) Sesame & tofu dressing	80
Aged Beef Tartare (D, E, G, SY) Pickled shimeji, miso mayonnaise, egg jam, wagyu fat crouton	90
Wild Mushroom Ragout (D, E, G, V) Toasted garlic brioche, parmesan, ponzu cured egg yolk	95
'Fish and Chips' (SY) Sea bass sashimi, apple oroshi, fennel salad	95
Koji Cured Salmon with King Crab (D, S) Wasabi buttermilk, Ikura eggs	130
Smoked Grilled Beetroot Salad (H, SY, V) Roasted sesame, mirin, fujikko	80
Stuffed Tomato (D, G, H, V) Miso aubergine, ricotta, ratatouille, tomato ponzu	85
Tempura Stuffed Courgette (D, G, T, V) kaffir lime, chilli, provencal goat cheese, local truffle honey	95
Hand Dived Roasted Hokkaido Scallop (D, G) Confit red pepper, barbecued corn, yuzu, roe vinaigrette	180
Maine Lobster Salad (H, S, SY) Yuzu kosho tomato, tomatillo salsa verde, sea herbs	180

Pasta & Rice

Raviolo of Shellfish (D, G, S) Seaweed and mushroom jam, head spiced bisque	100
Aged Acquerello Parmesan Rice (D, V) Braised trompettes	95
'Surf & Turf' King Crab Koshihikari Rice (D, G,S) braised wagyu short rib	180

(A) Alcohol (D) Dairy (E) Eggs (G) Gluten (H) Healthy (N) Nuts (S) Shellfish (SY) Soy (T) Tree Nuts (V) Suitable for Vegetarian
All prices are in AED, inclusive of 10% service charge, 7% municipality fees and 5% VAT.

We welcome enquiries from those who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request. Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food-borne illness.

Mains

Roasted Mediterranean Sea Bass (D, S) Seaweed koshihikari rice, shellfish dressing	190
Australian Lamb Rack (D, G, SY) Teriyaki confit shoulder, BBQ miso aubergine, grilled onion	230
Grilled Maine Lobster (D, E, S) Mantou bun, chilli crab sauce half full	210 420
Gochujang 'Josper' French Cod (D, E, G) Peppercorn squid, braised pak choi, miso emulsion	190
Braised Smoked Wagyu Short Rib (D, G) Spiced glaze, pomme aligot, alliums	280
Dover Sole À la Meunière (D, G) Japanese citrus & seaweed butter	360
Miso Barley Grilled Baby Chicken (G, SY) Mizuna & coriander salad	180
Wood Fire Spring Vegetables (D, H, V) pickled cucumber, courgette, basil	110
Whole Dry-Aged Seabass (D, E) To share Riviera salad, crushed potatoes	350

From the Wood Fire

Steaks are dry-aged and cooked over charcoal and served with Koffman's triple cooked chips, mixed salad, Béarnaise and peppercorn sauce (A,D, E) Choice of butter: Yuzu + red chilli or smoked cafe de Paris or togarashi

Wagyu

Wagyu Rump Cap (A,D, E, SY) (250g)	260
Ribeye (A, D, E, SY) (300g) Sanchoku wagyu	350
Tenderloin (A,D, E, SY) (250g) Sanchoku wagyu	420
Rangers Valley Waygu Côte De Bœuf (A, D, E, SY) (1kg) To share	950

Grain-Fed

Dry-Aged Sirloin (A, D, E, SY) (300g) USDA Prime	310
Black Angus Côte De Bœuf (A, D, E, SY) (1kg) To share	850
Tenderloin (A, D, E, SY) (250g) USDA prime	360
Ribeye (A, D, E, SY) (300g) Black Angus	310

Sides

Nori Caesar Salad (D, E, G) Anchovy floss	40
Mixed Leaf Salad (V) Lemon dressing	35
Seasonal Greens (D) Smoked butter	40
Mash Potato	45
Koffman's Triple Cooked Chips (V)	40
Koffman's French Fries (V) Togarashi salt	40
Crushed Potatoes (D, V) Salted butter	40
Robata Grilled Asparagus (D, G, H, SY, V) Kimchi & parmesan	55

2