

APPETIZERS

CRISPY STUFFED OLIVES	80
Anchovies, Spiced Tomato (G)	
PADRON PEPPERS	90
Spiced Kombu Salt (V)	
FRIED SQUID	80
Smoked Aji Emulsion (G-S)	
ROCK SHRIMP TEMPURA	135
Wasabi Salt (S-G)	
TRUFFLE ARANCINI	145
Parmesan Fondue (D-V)	

COLD STARTERS & SALADS

SALMON TIRADITO	100
Ginger Chilli Dressing	
WAGYU BEEF TARTARE	165
Ponzu Dressing, Japanese Pickles (G)	
WAGYU BEEF TATAKI	175
Truffle Ponzu	
BABYLON SALAD	130
Sesame Dressing, Tenkatsu, Tobiko (G)	
BURRATA	120
Marinated Tomato, Croutons, Basil (D-V-G)	
BEANS SALAD	125
Cashew Nuts Cream & Spicy Honey (N-V)	

HOT STARTERS

ROASTED AUBERGINE	145
Tomato & Scamorza Cheese (D-V)	
CRISPY OCTOPUS	215
Yuzu Kosho Glaze (G-S)	
BURRATINA & SEMI-DRIED TOMATO PIZZA	150
Provençal Herbs (G-V-D)	
TRUFFLE & MUSHROOM PIZZA	200
Fontina, Smoked Scamorza & Parmesan (G-V-D)	

Our rates are in AED, inclusive of 5% VAT and exclusive of 7% municipality fees
A - ALCOHOL | D - DAIRY | N - NUTS | S - SHELLFISH | G - GLUTEN | V - VEGETARIAN

Food Menu

SUSHI

MUSHROOM MAKI	100
Enoki Tempura, Confit Eringi & Pickled Portobello	
CRISPY CALIFORNIA MAKI	105
Julienne Cucumber, Pico De Gallo & Yuzu Mayo	
SPICY TUNA MAKI	110
Yuzu Tobiko, Pickled Jalapeño, Oscietra Caviar	
EBI TEMPURA MAKI	105
Crispy Prawns, Avocado, Spicy Mayo	
SALMON ABURI MAKI	105
Asparagus, Avocado, Yuzu Kosho Glaze	

MAINS

RIGATONI SORRENTINA	190
Tomato, Burrata, Basil (G-D-V)	
LOBSTER LINGUINI	770/385
Lobster Bisque, Cape Butter (D-S)	
ROASTED BABY CHICKEN	195
Ginger Teriyaki Glaze, Sancho Salt (G)	
GRILLED TIGER PRAWNS	255
Yuzu Kosho, Umeboshi (D-S)	
GRILLED SEA BASS	265
Shiso Pesto, Pea Shoots	
WAGYU BEEF TENDERLOIN	460
Marsala Cream, Padron Peppers (A-D)	
WAGYU BEEF TOMAHAWK MB9 1.5KG	1,400
Shiso Chimichurri, Marsala Cream (A-D)	
MISO MARINATED LAMB CUTLET	430
Pickled Walnut Puree (A-N)	

SIDES

MEDITERRANEAN FRIES	POTATO SMASH
Sel De Provence (V)	Lemon & Olive Oil (V)
60	60
BROCCOLINI	GRILLED CORN
Miso Tahini Dressing, Macadamia (G-V)	Chilli & Lime Butter, Kombu Salt (D-V)
65	70