

EVENING BRUNCH

AVAILABLE EVERY THURSDAY
FROM 8PM TO 11PM

PREMIUM PACKAGE AED689
Inclusive of house beverage package

Cocktails

Espresso Martini, Pisco Sour

Wine

Côtes de Provence, rosé
Remole Bianco, Frescobaldi, white
Louis Max Rouge, red

Champagne

NV Veuve Clicquot Ponsardin, Brut Yellow Label

HOUSE BEVERAGE PACKAGE AED489

Whiskey

Woodford Reserve

Rum

Bacardi Carta Blanca

Vodka

Ketel One

Gin

Tanqueray

Cocktails

Dark & Stormy, Tommy's Margarita
Aperol Spritz, Passion Fruit Martini

Mocktails

Purple Rain

Beer

Estrella

Soft Drinks

Coca Cola, Diet Coke, lemonade, ginger ale
ginger beer, soda, tonic

Fresh Juices & Water

Green apple, pineapple
orange, still & sparkling water

Tea & Coffee

APPETIZERS

To share

Dorada Criollo GF

Seabream, ají amarillo, crispy corn, coriander

Salmon Nikkei

Salmon, celery juice, ginger, daikon, wasabi tobiko

Picante de Pepino VG GF

Cucumber, green apple, miso, coriander
sesame oil, almonds

Maki Roll de Acevichado GF

Yellowtail, tuna, ají amarillo, soy, kombu, shiso

Pimientos de Padron VG GF

Charred padron peppers, yukari powder

Tempura de Coliflor V

Crispy cauliflower, chipotle mayo, chives, sesame

Baos con Res Wagyu

Wagyu shortribs, mantou baos, ají amarillo

Anticuchos de Pollo

Chicken, ají amarillo, garlic

MAINS

Choice of one

Costillas de Res GF

Beef ribs, miso, ají limo

Pollo a la Parilla GF

Corn fed baby chicken, ají panca, coriander

XO Udon

Prawns, noodles, ají panca, vegetables

Quinotto de Cebada Perlada VG GF

Quinoa, pearl barley, ají amarillo, pumpkin, coconut

DESSERTS

To share

Churros de Naranja

Orange & lime churros, milk chocolate &
dulce de leche sauce

Paleta de Chicha Morada

Chicha morada popsicle, strawberry

All prices are inclusive of 10% service charge, 5% VAT & 7% municipality fee.
V: Vegetarian VG: Vegan GF: Gluten Free