



## À LA CARTE MENU

“With my menu, I aim to uphold traditions while embracing contemporary culinary methods. I take pride in offering an exquisite representation of Dubai's rich and diverse culinary heritage, infusing it with a refined touch and using responsibly sourced, top-quality ingredients.”

*Howard Ko*

**EXECUTIVE CHEF**  
HOWARD KO



Scan the QR code to view our delightful menu curated by Chef Howard Ko

## BREAD AND SPREADS

Gluten-Free Bread Available

### THE OPENING

65

Spreads served with our housemade Japanese milk bread with sesame seeds  
(Choose Two)

**EUROPEAN BUTTER, DATE HONEY** (VG)

**SWEET POTATO HUMMUS, PAPRIKA, OLIVE OIL**

**YUZU LABNEH, PISTACHIO VERDE** (N) (V) (D)

**SMOKED SALMON DIP, SALMON ROE, CHIVE OIL** (D)

### THE GRAND OPENING

190

Spreads served with our housemade Japanese milk bread with sesame seeds

**EUROPEAN BUTTER, DATE HONEY** (VG)

**SWEET POTATO HUMMUS, PAPRIKA, OLIVE OIL**

**YUZU LABNEH, PISTACHIO VERDE** (N) (V) (D)

**SMOKED SALMON DIP, SALMON ROE, CHIVE OIL** (D)

**LACQUERED BONE MARROW WITH TERIYAKI, SMOKED VINEGAR** (G)

## TO START WITH

**CAVIAR CHIPS ONION DIP** (A) (D) (SF) 

150

Kaluga caviar, housemade potato chips, French onion dip, chives

**FRIED CALAMARI** (A) (C) (E) (G) (SF)

82

Chilli, scallion, lime garlic aioli

**ROASTED DIVER SCALLOPS** (SF)

240

Cauliflower mousseline, beef 'nduja beurre blanc, kochukaru oil

**GRILLED SPANISH OCTOPUS** (A)

190

Smoked potato mousse, demi-sec tomatoes, pimentón, burnt scallion oil

**ROASTED ROCK LOBSTER** (A) (D) (SF)

185

Served with yuzu kosho mandarin beurre blanc, and chive oil

**MISO MARINATED COD KUSHIYAKI** (A)

120

Sweet miso, yuzu, chives

**CHICKEN KUSHIYAKI** (G)

65

Korean miso, green plum, and ginger

**WAGYU BEEF TENDERLOIN KUSHIYAKI** (A) (G) 

180

Australian wagyu tenderloin, house tare sauce, scallion, wasabi kizami

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## CAVIAR

<b>CAVIAR HERITAGE KALUGA HYBRID, ASIA</b> 50G   100G Egg white, egg yolk, chives, red onion, whipped crème fraîche blinis	<b>900 / 1,800</b>
<b>CAVIAR HERITAGE OSCIETRA, NETHERLANDS</b> 50G   100G Egg white, egg yolk, chives, red onion, whipped crème fraîche blinis	<b>1,050 / 2,100</b>

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## RAW

Please note that our raw food section features dishes made with unprocessed and uncooked ingredients

<b>WAGYU BEEF TARTARE AND PRAWN TOAST</b> (C) (E) (G) (SF) Marinated charred chillis, Asian pear, sesame, egg yolk jam	<b>130</b>
<b>FINE OYSTER, DAVID HERVE FRANCE</b> (SF) 6 pieces   12 pieces Served with 18-year-old persimmon vinegar mignonette	<b>175 / 340</b>
<b>SEAFOOD PLATEAU</b> (G) (SF) Fine oysters, prawns, and Hokkaido scallop with tozazu and coriander oil, wasabi cocktail, sauce remoulade, and 18-year-old persimmon	<b>465</b>
<b>SALMON CEVICHE</b> (A) Cherry tomatoes, red onion, coriander, marinated in housemade Nikki tiger sauce	<b>115</b>

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## MARKET

<b>BURRATA TOMATO SALAD</b> (D) (G) (N) (S)  Nectarine mostarda, candied walnuts, basil oil	<b>115</b>
<b>GEM LETTUCE SALAD</b> (G) (VG) Radicchio, radish, veal truffle salami, edamame, puffed rice, ginger sesame dressing	<b>95</b>
<b>BEETROOT SALAD</b> (D) (N) (VG) Goat cheese mousse, crispy red quinoa, mint, orange, pistachio, red wine vinegar dressing	<b>105</b>
<b>ROASTED CAULIFLOWER</b> (C) (D) (V) (VG) Katsuobushi bagna cauda, preserved lemon, mint, Calabrian chilli	<b>85</b>
<b>GRILLED ASPARAGUS</b> (A) (D) (VG) Roe butter sauce, yuzu	<b>120</b>
<b>GRILLED CORN RIBS</b> (A) (D) Japanese mayo, Pecorino, togarashi	<b>70</b>
<b>ROASTED BABY CARROTS</b> (A) (D) (S) (VG) Spiced labneh, Madras granola, sesame seeds, coriander	<b>98</b>

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## SUSHI PLATTERS

A selection of artisan nigiris and makis, meticulously crafted by Chef Howard Ko  
Kindly note that our sushi selection includes unprocessed and uncooked ingredients  
Please inform your server if you have any food allergies

<b>CHEF'S SELECTION 24 PIECES</b> 8 NIGIRIS, 16 MAKIS, 6 VARIETIES	<b>450</b>
<b>CHEF'S VEGETARIAN SELECTION 20 PIECES</b> 4 NIGIRIS, 8 MAKIS, 4 VARIETIES	<b>220</b>

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## MAKI



8 pieces

<b>BEEF TOBAN</b> (A) (C) (E) (G) (L) (S) Wagyu beef, spicy mayonnise, avocado, takuwan, chive, sesame seeds	<b>90</b>
<b>SALMON VOLCANO</b> (A) (C) (E) (G) Unagi sauce, avocado, cucumber, salmon roe	<b>70</b>
<b>TORO CAVIAR</b> (A) (C) (G) Shaved truffle, tuna belly, Kaluga caviar	<b>175</b>
<b>CRAZY CALIFORNIA</b> (A) (E) (G) (SF) Tempura soft shell crab, fresh lump crab, wasabi mayo, avocado	<b>85</b>
<b>GLAZED LOBSTER</b> (A) (E) (G) (SF) Lobster, tempura soft shell crab, avocado	<b>90</b>
<b>BEETROOT</b> (A) (E) (G) (L) (V) Avocado, chilli, Korean pickled daikon	<b>45</b>
<b>DUBU JORIM</b> (A) (E) (G) (M) (V) (VG) Shiitake mushroom, glazed tofu, tanggun	<b>75</b>

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## NIGIRI



2 pieces

<b>UNAGI</b> (G) (S)	<b>50</b>
<b>SALMON</b> (A) (C) (G)	<b>65</b>
<b>SEABASS</b> (A) (C) (G)	<b>55</b>
<b>HAMACHI</b> (C) (G) (S)	<b>70</b>
<b>WAGYU</b> (A) (G) (E)	<b>80</b>
<b>ENOKI</b> (G) (M) (V) (VG)	<b>40</b>
<b>BELL PEPPER</b> (G) (E) (V) (VG)	<b>40</b>

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## SASHIMI



3 pieces

<b>HAMACHI</b>	<b>65</b>
<b>SALMON</b>	<b>50</b>
<b>TUNA</b>	<b>85</b>

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# MAINS

Gluten-Free Pasta Available

<b>GRILLED RED MULLET (A)</b> Coal-kissed tomato vierge with kizami wasabi, and coriander	<b>245</b>
<b>SEA BASS AU POIVRE (D) (E) (SF)</b> Sea bass crusted with crispy potato scales, shrimp parsley mousse, sauce au poivre with Thai green peppercorns, caper emulsion	<b>335</b>
<b>ROASTED SALMON (A) (G) (SF)</b> Squid, mussel and shrimp ragout, grilled carabinero, rouille, ginger scented bouillabaisse	<b>315</b>
<b>GRILLED GIANT PRAWNS (A) (C) (G) (SF)   3 pieces</b> Vietnamese dressing garnished with coriander and chilli	<b>210</b>
<b>SPINACH RIGATONI WITH LAMB RAGU (A) (D) (G) (N)</b> Whole lamb braised, tomato, pine nuts, mint, Parmesan cheese	<b>170</b>
<b>PISTACHIO HOUSEMADE TAGLIATELLE (D) (G) (N) (VG)</b> Pistachio sauce, burrata cream, Thai basil	<b>225</b>
<b>BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)</b> Butternut squash, Shimeji mushrooms, Parmesan mousse	<b>285</b>
<b>ROASTED BUTTERNUT SQUASH (N) (G) (V) (VG)</b> Miso cashew glazed, mint and pomegranate pesto	<b>140</b>
<b>BABY CHICKEN 3 WAYS (A) (D) (G) (M)</b> Savoury truffle French toast, chicken breast "truffle mousse", thigh and turkey bacon press, and fried tsukune, celery root, Chanterelles chicken jus	<b>265</b>
<b>MAGRET DUCK BREAST</b> Marinated 48 hours in shio koji, sauce made of maple, red currants	<b>285</b>
<b>ICON WAGYU BEEF TENDERLOIN (A) (D) (G)   Available for Dinner</b> Red cabbage relish, sauce Japonaise, parsley oil	<b>450</b>
<b>400G ONYX RIBEYE (A) (D) (G)   Available for Dinner</b> Red cabbage relish, sauce Japonaise, parsley oil	<b>455</b>
<b>KOREAN BRAISED SHORT-RIBS (D) (G)</b> Kimchi beef fried rice, sunny-side-up egg	<b>440</b>
<b>STEAK FRITES   Available for Lunch (G)</b> Grilled Australian Wagyu bavette steak and frites sauce Japonaise, wasabi aioli	<b>275</b>
<b>SILVER FERN LAMB RACK (A) (SF)</b> Moroccan spices, sauce chermoula seasoned with garum, and sherry vinegar	<b>365</b>

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## LARGE SHARING MAINS

**WAGYU TOMAHAWK STEAK 1.2KG** (C) (D) (G) ( Serves 2-3 ) **1,150**  
Served with herbs, spicy Korean miso dip, bok choy kimchi, sauce Japonaise and market lettuce to create your own delectable lettuce wraps

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## SIDE DISHES

**FRENCH FRIES, TOGARASHI, GARLIC, PARMESAN** **70**  
Choose 1 dip: Teriyaki | Chinese Honey Mustard | Wasabi Aioli

**TRUFFLE FRIES** (E) (M) **160**  
Black truffle aioli, grated truffle, Maldon salt

**STIR FRIED SEASONAL VEGETABLES** (V) (VG) **75**  
Black pepper sauce, sesame, crispy shallots

**HOUSEMADE BOK CHOY KIMCHI** (C) **25**  
Seasoned with Korean chilli flakes, ginger and garlic

**POMMES PURÉE** (D) (G) | Available for Dinner **45**  
Silky yukon gold potatoes, butter, and cream

**WAGYU BEEF FRIED RICE** **65**  
Carrot, onion, Wagyu beef, scallion, and capsicum

**VEGETABLE FRIED RICE** (G) (M) (V) (VG) **65**  
Shiitake mushrooms, carrots onions, zucchini, scallion, and tamari soy garlic

**STEAMED RICE** **45**  
Steamed Koshihikari rice

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## DESSERTS

<b>VEGAN CHILLI MANGO TART (C) (N)</b> Mango mousse tart, lime Chantilly, mango and Korean chilli flakes compote, coconut sorbet	<b>65</b>
<b>GLUTEN-FREE BURNT CHEESECAKE (D) (N)</b> Balsamic reduction, blood orange gel, pecan nuts	<b>70</b>
<b>WARM APPLE TATIN (D) (G) ( 15 minutes )</b>   Available for Dinner Puff pastry, caramel sauce, Fuji apple served with housemade vanilla ice cream	<b>80</b>
<b>DARK CHOCOLATE FONDANT (D) (G) (N) ( 15 minutes )</b>  64% dark chocolate, pralinated pecan nuts, maple ice cream	<b>75</b>
<b>CHEESE &amp; CHARCUTERIE PLATTER (D) (G) (N)</b> A selection of 5 artisan cheeses from Maison Mons, served with charcuterie, organic honeycomb, candied walnuts, dried fruits sourdough bread	<b>250</b>
<b>CÉ LA VI DESSERT PLATTER (N) (G) (D) (V)</b> An assortment of chef's favourite desserts	<b>450</b>
<b>COFFEE OR TEA SERVED WITH MINI SWEETS (N) (G) (D) (V)</b> Assortment of four mini cakes, choco caramel praline, coconut macaron, strawberry tart, and vanilla butter cookies served with coffee or tea of your choice	<b>55</b>
<b>ICE CREAM AND SORBET ( Per Scoop )</b> <b>Ice Cream:</b> Vanilla, triple dark chocolate, Sicilian pistachio (D) (V) (N) <b>Sorbet:</b> Mango, lemon yuzu, strawberry, coconut (VG)	<b>20</b>

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