



Welcome to Sea Fu, our beachside sanctuary located at the heart of Four Seasons Resort Dubai at Jumeirah Beach, with stunning views of the sparkling Arabian Gulf beyond. We embrace our name by infusing Asian influence with modern techniques, allowing us to create an authentic yet cutting edge menu of creative seafood dishes served alongside Asian inspired crafted drinks and a live DJ .Whether it is lunch, dinner or sundowners at golden hour, it's an ideal spot for every occasion, and we look forward to creating special memories with you.

We wish you a wonderful dining experience.

Seafu Tasting Menu 750 AED

Sommelier Pairing 350 AED

Sushi Roll Selection (D) (G)

Japanese Hamachi Ceviche (G)

Chia seed, corn, asparagus, pomegranate, salicornia, coriander, Thai basil ice cream

Burrata Cheese (V) (D)

Tomato, mizuna, spicy lemon dressing

Carabineros Prawn (D) (G)

Barley, edamame, Thai asparagus, mussel, crustacean cream, yuzu gel, beef chorizo

Seared Black Cod (G) (D)

Plum soy ginger garlic marination, beetroot yuzu puree, broccoli, pickled radish, spinach

Roasted Wagyu Beef Tenderloin Rossini (D)

Pak choy, mashed potatoes, maitake mushroom, Sichuan pepper sauce

Pre-Dessert

Mochi (N) (G) (D)

Dessert

Sea Fu Finger Bar (D) (G)

Coconut & passion fruit, white coating, milk chocolate mousse, flakes

To serve you better, please communicate with the service staff if you have any food intolerance or allergy such as dairy, eggs, shellfish etc...

(D) Contains Dairy (N) Nuts (V) Vegetarian (G) Contains Gluten  Seafu's Signature Dish
All prices are in AED, inclusive of 7% municipality fee, 10% service charge & 5% VAT

SUSHI

Sashimi (3 pcs)	
Salmon	60
Mackerel	50
Red Snapper	60
Tuna	70
Yellowtail	70
Scallop	70
Tuna Belly	110
Sea Urchin	125

Maki (3 pcs)	
Cucumber (V)	25
Avocado (V)	35
Salmon	45
Mackerel	40
Red Snapper	55
Yellowtail	55
Tuna	60

Nigiri (3 pcs)	
Eel (G)	50
Salmon	50
Red Snapper	50
Tuna	60
Shrimp	55
Octopus	65
Scallop	70

Sashimi Platter 195
5 Chef's Varieties 15 pcs

Sushi Platter (G) 310
Volcano roll 8 pcs, sashimi salmon 4 pcs, sashimi yellowtail 4 pcs, nigiri tuna 4 pcs, nigiri shrimp 4 pcs

Nigiri Platter 190
4 Chef's Varieties, 12 pcs

ROLLS

Crunchy Avocado (V) (G) (D)	70
Crispy tempura batter, scallion, cream cheese, yamagobo, cucumber, orange mayonnaise	
Volcano (G)	75
Salmon, radish, tobiko, crab stick, mayonnaise	
Yuzu Tempura Prawn (D) (G)	85
Avocado, pickle, carrot, cream cheese, spicy mayonnaise	
Spicy Tuna	90
Asparagus, radish, cucumber, avocado, spicy sauce	

Soft Shell Crab (G)	90
Tobiko, avocado, greens, cucumber, yuzu kosho, sweet tomato capsicum sauce, shishito	
King Crab California	110
King crab, squid ink, avocado, cucumber, mayonnaise	
Lobster Dynamite (6pc) (G)	135
Spicy mayonnaise, lettuce, cucumber, avocado, tobiko	
Torched Scallop & Sea Urchin (6pc) (D) (G)	145
Avruga egg, tobiko egg, shrimp, orange mayonnaise, avocado, tempura batter, scallion, yamagobo, cucumber, cream cheese	

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GUNKAN (3pcs)

Spicy Tuna Spicy mayonnaise, spring onion	50
King Crab Mayonnaise, chive	75

Ikura (D) Salmon eggs, cream cheese	70
Uni (D) Sea urchin, cream cheese, seaweed	90

NAMA (RAW)

Maldivian Yellow Fin Tuna (D) (G) Seaweed, mizuna, citrus ponzu sauce, cucumber, radish, black toast, salicornia, miso cream cheese	100
Hokkaido Scallop (G) (D)  Avruga eggs, yuzu date puree, lime dressing, nori, mango, salicornia, pomegranate, baby spinach, sesame	110

Japanese Hamachi Ceviche (D)  Chia seed, corn, asparagus, pomegranate, salicornia, coriander, Thai basil ice cream	105
Australian Beef Tataki (G)  Avruga eggs, sea urchin, bread chips, pickled onion, black garlic, eggs, citrus ponzu sauce, baby spinach	125

Lightly Salted, Seasonal Jasmin Sturia Caviar 30 g (D) (G)	695
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Oysters: Ponzu vinaigrette (G)	Per Piece
Prat-Ar-Coum #3	35
Le Gris #2	45

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STARTER

 Vegetable Pomelo Salad (V) (N) (G) Cabbage, pear, pomelo, greens, shallot, Asian herbs, peanut dressing	70
 Quinoa Vegetable Salad (V) (G) Red onion, mandarin, avocado, cucumber, edamame kale, tofu crispy, ginger garlic dressing	70
Beetroot & Coriander Salad (V) (D) (G) Wasabi ice cream ,rosemary dressing	70
Tempura Prawns (G) Soy sauce, mirin, daikon	85
Spicy Laksa Soup (G) Prawn, calamari, mussel, vegetables, soba noodle	100
Homemade Dim Sum Platter (6 pcs) (G) Chicken, prawn, vegetable, chili sauce, Chinese vinegar	95
Vegetable Gyoza (5 pcs) (V) (G) (D) Mushroom, cabbage, onion, black truffle, soy sauce	95
Burrata Cheese (V) (D)  Heritage tomato, mizuna, basil, spicy lemon dressing	100
Tuna "Pizza" (G) Avocado, tomato, spicy sauce, pita bread	110
Lobster Salad (G)  Avocado, greens, orange mayonnaise, bean sprout, radish, yuzu tobiko	145

SMALL DISH

 Edamame (V) (G) Salted or Spiced	35
Miso Soup (V) Tofu, scallion, seaweed	40
Kaiso Salad (V) (G) Seaweed, cucumber, ponzu, salicornia	35
Stir-Fry Vegetables (V) (G) Carrot, cauliflower, tofu, broccoli, lotus root	40
Spicy Green Mango Salad (N) Dry shrimp, Thai dressing	50

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MAIN COURSE

 Spicy Vegetable Thai Curry (V) Traditional aromatic flavored spicy curry, coconut milk, jasmine rice	100
Roasted Lochfyne Salmon (D) Galangal coconut sauce, baby corn, okra, bean sprout, ikura eggs	170
Seared Organic Duck Breast (D) Carrot ginger purée, potato confit, five spicesauce	185
Steamed Canadian Lobster (D) (G)  Vegetables, dashi broth, yuzu lemongrass butter sauce, chia seed, noodle	195
Seared Black Cod (G) (D)  Plum soy ginger garlicmarination, beetroot yuzu purée, broccoli, pickled radish, spinach, shishito pesto	205
Carabineros Prawn (D) (G)  Barley, edamame, Thai asparagus, mussel, crustacean cream, yuzu gel, beef chorizo	215
Seared Wild Sea Bass (D) Sesame green pea, spring vegetables, lemongrass sauce	230
Roasted Wagyu Beef Tenderloin Rossini (D) Pak choy, duck foie gras, mashed potato, maitake mushroom, Sichuan pepper sauce	
Australian Wagyu 180 g Grade 5	250
Japanese Kamichiku Wagyu 150 g Grade 4	580

SIDE DISH

 Steamed or Fried Rice (V) (G)	30
Mashed Potato (V) (D)	35
 Chili Garlic Cauliflower (V) (G)	40
 Garlic Broccoli (V)	35
 Spicy Long beans (V) (G)	35

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FROM OUR WOK

 "Mapo" Tofu (V) Chili, garlic, carrot, mushroom, capsicum, sesame, onion, jasmine rice	85
Stir-Fry Glass Noodle (V) (N) (G) Dark soy, onion, capsicum, carrot, celery, cabbage, chili sauce, cashew, mushroom	105
Spicy Chicken (N) (G) Peanuts, garlic, chilies, scallion, fried rice	160
Stir-Fry Australian Beef (D) (G) Ribeye, celery purée, kailan, mushroom, soy sauce, jasmine rice	195
Stir-Fry Tiger Prawn (G) Sweet & sour, pineapple, lotus chips, red chili, kailan	220

SHARING

Grilled Mediterranean Style Catch Of The Day Whole Sea Bass, Greens, mash potato	Market price
Baked Salt Crusted Catch Of The Day(D) Greens, mashed potato	Market price
Blue Lobster (D) Greens, jasmine rice	Market price
Roasted Wagyu Côte de Bœuf (800) g (D) Grade 6, black truffle mash potato, mushroom sauce	680

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