



Alice Lounge Restaurant

Modern European cuisine, with Japanese Influence.

- It's not just Dining, It's an Experience! -



“ Every adventure requires a first step. ”



Sashimi 3pcs

Salmon	65
Seabass	55
Yellowtail	70
Red Snapper	70
Akami Tuna	78
Fatty Belly Tuna	90
Botan Ebi	65
Sea Urchin 30gr	130

Nigiri 2pcs

Salmon	55
Seabass	45
Yellowtail	60
Red Snapper	60
Akami Tuna	68
Fatty Belly Tuna	80
Botan Ebi	55
Sea Urchin 30gr	120

Sushi Platter **1650**

premium chef choice selection good for 4 – 6 persons



“ I’m not crazy, my reality is just different from yours ”

Rolls

California , crabmeat + wasabi mayonnaise + fried shallots 🌶️	94
Crispy shrimps , charcoal breadcrumb + chili mayonnaise + yuzu tobiko 🌶️	88
Spicy tuna , tartar + sesame seed + kizami wasabi mayonnaise 🌶️	83
Crazy tuna , tuna + otoro + crispy leeks	105
Salmon , crispy rice + yuzu guacamole + goma rice	83
Yellowtail , black tobiko + jalapeno mayonnaise 🌶️	88
Angus Beef , tartar + chipotle mayonnaise + avocado 🌶️	94
Riceless , smoked salmon + pickled shrimps + cucumber	77
Quinoa and Kale , sesame dressing + crispy quinoa	77
Softshell Crab , pickled daikon + yuzu peel	105

Snacks

Edamame	35
Salted soya beans	
Pillow Talk 4pcs	72
Truffle potato puree + wagyu bresaola + crispy pita	
Truffle Beef Wedges 3pcs	94
Thinly sliced wagyu beef + fried Idaho potatoes + shaved fresh truffle	
Fish & Chips 3pcs	72
RAW tuna tartare + fried Idaho potatoes + shaved fresh truffle	
Elie's 4pcs	72
Thinly sliced avocado+ Sardinian flat bread+ yuzu kosho mayonnaise	

“ How long is forever? “

Salads

Greek *	50
Olive powder + feta cheese espuma + pickled cucumber	
Caesar *	72
Baby gems + garlic croutons + grilled shrimps	
Burrata	94
Heirloom tomato + basil oil + roasted pine nut + basil leaf	
Kale *	50
Maple syrup chili pepper dressing + crispy shallots 🌶️	
Seared Bluefin tuna *	61
Soft-boiled organic egg + olive powder + blanched asparagus	
DIY	138
Choose any 3 salads *	

Cold to start

Nest to mess	182
Foie gras terrine + fig jam + Hazelnut soil	
Lime Tuna	88
Lime soy + daikon + beetroot + dry cranberries	
Sweet Salmon	83
Gremolata + pickled onion + lemon oil	
Angus Beef Carpaccio	94
Cured Wagyu beef fillet + parmesan cheese	

"The hurrier I go, the behinder I get."

Hot dishes

Warm Prawn	72
Lemon Oil + Red Yuzu Koshu + Shisho leaf	
Baby Squid	61
Crispy rice crackers + squid inked batter + pimentos aioli 🌶️	
Scaloppine	88
Veal loin + truffle ponzu butter+ sage oil	
Garlic Shrimps	105
Charcoal grilled + yuzu chilli butter + fresh herbs 🌶️	
Pulpo	105
Crispy octopus + eggplant puree + shiso salsa verde	
Lobster Tempura	160
Chili mayonnaise + Yuzu koshu mayonnaise	

Main Dish

Seabass	182
Cartoccio in wooden oven + seafood + cherry tomato + baby potato	
Whole Seabream	182
Deboned + chili shallot confit + fried capers	
Half Maine Lobster	275
Fresh herbs butter	
Corn - Fed Baby chicken	127
Charcoal grilled + fresh herbs butter + chicken jus	
Wagyu Ribs	325
Slow-Cooked for 72hrs + sweet soy + fried leeks	
Grilled Angus Beef tenderloin 200gr	215
Thyme jus + fried zucchini	
Grilled Wagyu Ribeye 250gr	325
Sweet chili soy + eggplant puree 🌶️	
Salt Crusted Wagyu Tomahawk 1.2kg	995
Oven baked + Greek salad + Alice fries	

“ Have I gone mad? ”

Sides

Potato chips + rosemary salt	33
Broccolini + confit shallots	39
Sweet mashed potato + burnt butter pine nuts	33
Grilled asparagus + chimichurri	39
Japanese sweet corn + chilli ponzu butter	39
Ratatouille	33

Pasta + Risotto

Spaghetini 🌶️	127
White fish + yuzu cream + green peas	
Linguine 🌶️	275
Maine Lobster + arrabiata sauce + pesto	
Mushrooms Risotto	292
24month aged parmesan cheese + porcini soil + truffle sauce	

Pizza

D' Magic of Mushrooms	165
Duxel mushrooms + burrata espuma + fried enoki + truffle oil	
Diavola	105
Veal chorizo + spicy tomato + buffalo mozzarella 🌶️	
Quattro Formaggi	95
4 types of cheese	



ALICE Set Menus

minimum 6 persons



Signature (AED 355 per person)

•
Tuna Sashimi

Ebi Nigiri

Seabass Nigiri

California

•
Baby Squid

Angus beef Carpaccio

Sweet Salmon

Elie's

•
Seabass Cartoccio

Corn- Fed Baby Chicken

Potato chips

Ratatouille

•
Dessert Platter (Chef choices)

Experience (AED 455 per person)

•
Yellowtail Sashimi

Salmon and Tuna Nigiri

Crispy Shrimps Maki

Quinoa and Kale Maki

•
Angus beef Carpaccio

Elie's & Burrata

Baby Squid & Scaloppine

Sweet Salmon

•
Mushroom Risotto

Beef Angus Tenderloin

Seabass Cartoccio

Grilled Asparagus Chimichuri

Japanese Sweet Corn

•
Dessert Platter (Chef choice)





“ It’s always dessert time. ”

Desserts

Mad Hatter 72

Chocolate cremeaux, honey comb, almond dacquoise,
salted caramel ice cream

Parthenon 66

Baked filo tubes + greek crème pat + blueberry and
mountain tea sorbet

Flakes to Mess 66

Frozen mango spaghetti + white soy espuma and
passionfruit yoghurt meringue

Life is Peach 61

Peach soufflé + orelys ice cream

Cheshire Cat 66

Chocolate Fondant, Shichimi ganache center, orange
scented vanilla ice cream 🌶️

Dessert Platter 400

Chef’s choice selection

