Welcome to Sea Fu, our beachside sanctuary,
where 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.

We wish you a wonderful dining experience.

SUSHI

SASHIMI 3 pcs

Scottish Salmon (F) (Su)	80
Red Snapper (F) (Su)	80
Ikura (F) (G) (Su)	85
Shima Aji (F)	110
Yellowtail (F) (Su)	115
Hokkaido Scallops (Mo) (Su)	115
Spanish Bluefin Tuna (F) (Su)	135
Spanish Bluefin Otoro (F) (Su)	160
Uni (Mo) (Su)	275

NIGIRI 3 pcs

Scottish Salmon (F) (Su)	75
Red Snapper (F) (Su)	75
Unagi (F) (G) (So) (Su)	80
Scottish Salmon Belly (F) (So) (Su)	85
Shima Aji (F)	85
Yellowtail (F) (Su)	95
Hokkaido Scallops (Mo) (Su)	105
Spanish Bluefin Tuna (F) (Su)	115
Spanish Bluefin Otoro (F) (Su)	125

MAKI 3 pcs

Cucumber (Su)	40
Avocado (Su)	50
Scottish Salmon (F) (Su)	65
Red Snapper (F) (Su)	70
Yellowtail (F) (Su)	85
Spanish Bluefin Tuna (F) (Su)	100
Spanish Bluefin Otoro (F) (Su)	125

GUNKAN 3 pcs

Ikura (F) (G) (So) (Su)	95
Alaskan King Crab (Cr) (E) (G) (So) (Su)	105
Uni (Mo) (Su)	250

Sea Fu Signature Dish Vegan Vegetarian Sustainable

(F) Fish (Cr) Crustaceans (Mo) Molluscs (N) Tree Nuts (Pn) Peanuts (G) Gluten (E) Egg (Mi) Milk
(Se) Sesame (So) Soybeans (Su) Sulphite (Ce) Celery (Mu) Mustard

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SEA FU PLATTER

SEA FU SASHIMI PLATTER (Cr) (Mo) (F) (G) (So) (Su)
(18 pcs)
3 pcs Scottish Salmon, 3 pcs Spanish Bluefin Tuna,
3 pcs Otoro, 3 pcs Yellowtail, 3 pcs Red Snapper,
3 pcs Hokkaido Scallops
650

SEA FU SUSHI PLATTER (Cr) (Mo) (F) (E) (G) (So) (Su)
(26 pcs)
3 pcs Scottish Salmon Sashimi, 3 pcs Spanish Bluefin Tuna Sashimi, 3 pcs Yellowtail Sashimi, 3 pcs Hokkaido Scallops Nigiri with Pickled Wasabi, 3 pcs Otoro Nigiri with Kristal Caviar, 3 pcs Red Snapper Nigiri with Yuzu, 8 pcs Volcano Roll
950

SEA FU ROYAL PLATTER (Cr) (Mo) (F) (E) (G) (Se) (So) (Su)
(35 pcs)
3 pcs Hokkaido Scallops Sashimi, 3 pcs Yellowtail Sashimi, 3 pcs Chutoro Sashimi, 3 pcs Salmon Sashimi, 3 pcs Spanish Bluefin Tuna Nigiri with Kristal Caviar, 3 pcs Scottish Salmon Belly Nigiri with Pickled Wasabi, 3 pcs Red Snapper Nigiri with Yuzu, 3 pcs Eel, 3 pcs Gunkan Alaskan King Crab, 8 pcs A5 Australian Wagyu Beef Roll
1300

ROLLS

YASAI MAKI ROLL (G) (Se) (So) (Su)
Mamenori, Asparagus, Avocado, Tempura Crunch, Cucumber, Yamagobo
100

VOLCANO (Cr) (F) (G) (E) (So) (Su)
Scottish Salmon, Pickled Radish, Tobiko, Crab Stick, Mayonnaise, Teriyaki Sauce
120

SPIDER ROLL (6 pcs) (Cr) (G) (E) (So) (Su)
Soft Shell Crab, Avocado, Cucumber, Black Tobiko, Unagi Sauce, Gochujang Mayonnaise
120

PRAWNS TEMPURA ROLL
(Cr) (G) (E) (Se) (So) (Su)
Cucumber, Avocado, Crispy Potato, Spicy Mayonnaise
130

SEARED SCOTTISH SALMON ROLL
(F) (Mi) (So) (Su)
Truffle Cream Cheese, Cucumber, Spring Onion, Fried Bonito Flakes
130

SPICY YELLOWTAIL ROLL
(F) (G) (Se) (So) (Su)
Banno Negi, Yuzu Togarashi, Yamagobo, Cucumber
150

CRUNCHY CANADIAN LOBSTER ROLL (6 pcs) (Cr) (G) (E) (So) (Su)
Pickled Radish, Red Tobiko, Cucumber, Unagi Sauce, Shichimi Mayonnaise
180

ALASKAN KING CRAB ROLL
(Cr) (G) (So) (Su)
Orange Tobiko, Avocado, Cucumber
200

A5 AUSTRALIAN WAGYU BEEF ROLL (G) (F) (So) (Su)
Beef Tartar, Foie Gras, Truffle, Unagi Tempura, Unagi Sauce, Cucumber, Yamagobo
210

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NAMA

YELLOWTAIL USUZUKURI (F) (Su)
Passion Fruit Ponzu, Ume, Leeks Oil, Chervil
160

OTORO USUZUKURI (F) (G) (So) (Su)
Otoro Bluefin Tuna, Pickled Apple ,Kizami Wasabi, Ginger Ponzu Sauce
190

A5 AUSTRALIAN WAGYU BEEF TATAKI (G) (So) (Su)
Truffle Mayonnaise, Spring Onion, Daikon, Garlic Ponzu
210

BLUEFIN TUNA TARTAR (F) (G) (Ce) (So) (Se) (Su)
Daidai Ponzu, Shiso Leaves, Shallots, Rice Cracker, Chives
150

SEA FU TARTAR SELECTION (Cr) (Mo) (F) (G) (Se) (So) (Su)
Spanish Bluefin Tuna with Kristal Caviar, Hamachi with Ikura, Carabineros with Uni
600

OYSTERS (Cr) (G) (So) (Su)
Market Price

KAVIARI CAVIAR SELECTION (F) (G) (E) (Mi)
Market Price

STARTER

EDAMAME (G) (So)
Salted or Spiced
40

PRAWNS TEMPURA (Cr) (G) (E) (So)
Ponzu, Daikon, Ginger, Negi
115

MONKFISH TEMPURA (F) (G) (E) (So)
Aonori, Roasted Sencha Tentsuyu
140

MISO SOUP (F) (G) (So)
Tofu, Scallion, Seaweed
50

SPICY LAKSA SOUP (Cr) (Mo) (F) (G) (So)
Prawn, Quail Egg, Hokkaido Scallop, Calamari, Vegetables, Soba Noodles
120

KAISO SALAD (G) (F) (Se) (So) (Su)
Bonito Flakes, Seaweed, Cucumber, Ponzu
55

VEGETABLE POMELO SALAD (Pn)
Cabbage, Pear, Pomelo, Greens, Shallot, Asian Herbs, Peanut Dressing
85

COMPRESSED YUZU WATERMELON SALAD (So) (G) (Su)
Tofu, Avocado, Mizuna, Rice Cracker
130

DUCK SALAD (G) (Ce) (Mu) (So)
Herb Salad, Hoisin Dressing, Shallots
160

HOMEMADE DIM SUM PLATTER (6 pcs) (Cr) (F) (G) (Se) (Su)
Corn Fed Chicken, Prawn, Vegetables, Homemade Chili Sauce
140

TRUFFLE GYOZA (5 pcs) (G) (So) (Su)
Black Truffle, Truffle Sauce, Mushroom, Ginger, Cabbage, Onion
130

A5 AUSTRALIAN WAGYU BEEF GYOZA (5 pcs) (G) (F) (So) (Su)
Mushroom, Ginger, Cabbage, Onion, Truffle Sauce
160

GRILLED OCTOPUS (Mo) (N) (G) (So)
Baby Potato, Ssamjang Emulsion, Bulgogi Sauce
150

GRILLED HOKKAIDO SCALLOPS (Mo) (F) (G) (So) (Su)
Ikura, Leeks, Kimchi Sauce, Leeks Oil
220

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MAIN COURSE

SPICY VEGETABLE THAI CURRY
Green Curry, Coconut Milk, Eggplant, Snap Peas,
Shimeji Mushroom, Bok Choy, Steamed Rice
120
Add chicken – 70
Add shrimps (Cr) – 90

ROASTED SCOTTISH SALMON (F) (G) (So)
Galangal and Coconut Sauce, Baby Corn, Okra, Chili, Ikura
210

BLACK COD (F) (Mo) (G) (Mi) (So) (Su)
Japanese Soy Marinade, Ginger, Honey, Yuzu Carrot Purée
245

SLOW COOKED TURBOT FILLET (F) (G) (So) (Mi)
Braised Stuffed Morel, Miso, Parsnip Purée, Wakame
220

SEARED SEA BASS (Cr) (Mo) (F) (G) (Mi) (Se)
Mussels, Dabu Dabu Relish, Daikon, Ginger Crustacean Foam
250

WAGYU BEEF TENDERLOIN (200g) (G) (Mi)
A5 Grade Australian Wagyu, Truffle Mashed Potato,
Maitake Mushroom, Szechuan Pepper Sauce
320

GRILLED WAGYU BEEF STRIPLOIN (300g) (G) (Mi) (So)
A5 Grade Australian Wagyu, Smoked Miso Butter, Crispy Enoki
440

FROM OUR WOK

SINGAPORE NOODLES (G) (E) (Ce) (Mu) (So)
Cabbage, Organic Free Range Egg, Carrots, Bok Choy, Homemade Curry Powder
130
Add chicken – 70
Add shrimps (Cr) – 90

PAD THAI NOODLES (N) (E) (Ce)
Organic Free Range Egg, Tofu, Chives, Cashew Nut, Bean Sprouts, Onion, Pickled Radish
140
Add chicken – 70
Add shrimps (Cr) – 90

SPICY CHICKEN (Pn) (G) (Ce) (So) (Su)
Dried Chili, Peanuts, Celery, Capsicum, Scallion, Steamed Rice
195

A5 AUSTRALIAN WAGYU BEEF SZECHUAN PEPPER (G) (So) (Su)
Bok Choy, Broccoli, Red Chili, Fried Ginger, Steamed Rice
260

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DAILY SELECTION

CATCH OF THE DAY (F) (G) (Mi) (Ce) (So) (Se)
Grilled | Steamed in Banana Leaf | Shiso Chili | Indonesian Style
Green Salad
Market Price

SALT-CRUSTED CATCH OF THE DAY (F) (E) (Ce)
Green Salad
Market Price

BLUE LOBSTER (Cr)
Grilled | Butter Yaki | Yuzu Hollandaise | Singaporean Style
Market Price

CARABINERO PRAWNS (Cr)
Grilled | Yuzu Hollandaise | Singaporean Style
Market Price

SIDE DISH

STEAMED RICE
60

FRIED RICE (G) (E) (So) (Se)
60

SEAWEED MASHED POTATO (Mi)
60

BABY ROASTED POTATOES (Mi)
60

GARLIC BROCCOLI
60

BABY SPINACH, GARLIC
60

CHILI CAULIFLOWER (G) (So) (Su)
60

STIR-FRIED VEGETABLES (G) (So)
60

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DESSERT

SEA FU CLOUD (E) (Mi) (F)
Light Crispy Meringue, Amarena Marmalade, Sakura Chantilly, Cherry Sorbet
120

Planeta, Moscato Bianco Passito di Noto, Sicily, Italy
200

ASIAN CHOCOLATE (N) (G) (E) (Mi)
68% Balinese Chocolate Cream, Cocoa Nibs Ice Cream,
Cocoa Pulp Espuma
120

M. Chapoutier, Banyuls Terra Vinyas, Rhone Valley, France
170

YUZU AND PASSION FRUIT CHEESECAKE (N) (G) (E) (Mi) (F)
Poached Nashi Pear, Passion Fruit Coulis, Goji Berry and Hibiscus Sauce
120

Planeta, Moscato Bianco Passito di Noto, Sicily, Italy
200

1988 Château d'Yquem, Sauternes 1er Cru Classé, Bordeaux
550

Sea Fu Signature Dish Vegan Vegetarian Sustainable
(F) Fish (N) Tree Nuts (Pn) Peanuts (G) Gluten (E) Eggs (Mi) Milk (Se) Sesame

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BABA "SATSUMA" MANDARIN AND GREEN SHISO (E) (Mi) (F)
Green Shiso Syrup infused "Baba", Mandarin Cream and Sorbet, Shiso Jelly
120

Limoncello
150

JASMINE TEA AND PINEAPPLE (N) (E) (Mi) (F)
Jasmine Tea Cream, Crispy Meringue, Pineapple Marmalade,
"infused" Ginger Pineapple Sorbet
120

The Great Wall of China
Rum-Infused Oolong Tea, Pimms No.1, Mandarin Juice,
Lemon Juice, Kumquat Jam, Honey
180

BANANA, COCONUT AND LIME (N) (Pn)
Banana, Coconut and Lime Crémeux, Macadamia Crust,
Caramelized Banana, Fresh Coconut Shavings
70

Henriques & Henriques 'Medium Dry', Madeira, Portugal
120

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TRIO OF JAPANESE MOCHI (N) (E) (Mi) (Se)
Chef's Assortment
80

Josen Honjozo Karakuchi, Gekkeikan, Kyoto
130

HOMEMADE ICE CREAM / PER SCOOP (N) (G) (E) (Mi)
70% Vietnamese Chocolate, Indonesian Vanilla, Thai Coffee
55

HOMEMADE SORBET / PER SCOOP (N) (G)
Carabao Mango, Strawberry, Coconut, Banana and Lime
55

Sea Fu Signature Dish Vegan Vegetarian Sustainable
(F) Fish (N) Tree Nuts (Pn) Peanuts (G) Gluten (E) Eggs (Mi) Milk (Se) Sesame

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At Four Seasons Resort Dubai at Jumeirah Beach,
we are committed to preserving the environment and
leaving a positive, enduring impact on our local community.

We endeavor to use food suppliers with an ethical
approach to food service with reduced and reusable
packaging. Our actual initiatives include working closely
with local suppliers to help reduce our food miles
and support local economies.

By implementing this philosophy, we ensure that all of our
meat and dairy are ethically sourced, our fish and seafood
are sustainable, and our eggs are cage-free.