DESSERTS	
Mochi Ice Cream duo flavour	AED30
Elachi Panna Cotta cashew crumble with wild berry coulis	AED30
Warm Japanese Cheese Cake light fluffy cream cheese cake with berries and rich cream drizzle	AED38
SPECIALITY COCHTAILS	
GC Cosmo blend of cranberry, Cointreau and lemon juice with Roberto Cavalli vodka	AED65
Bangkok Bridge Gin, lychee liqueur, fresh lychees and lime juice	AED65
Pink Sink spiced Rum, banana liqueur, fresh strawberries	AED65
Dragon Tattoo Tequila Gold, Triple Sec, fresh dragonfruit	AED65
Malay Jungle Bird Rum, Campari, fresh pineapple topped-up with Ginger Beer	AED65
Thai Meri vodka, fresh tomato and lime juice, Lee and Perrier, smoked prawn or crispy bacon	AED65
Sky Barrel Scotch and cranberry spiced with sweet Vermouth and Angostura bitters splashed with ginger ale	AED65
Chilli Martini spicy fusion of green chilli, basil, passionfruit and vodka citron	AED65

ORIENTAL RESTAURANT

D - Dairy | V - Vegetarian | N - Nuts | S - Seafood All prices are inclusive of 7% municipality fees, 10% service charge and 5% VAT



F

STRATERS Tawa Aloo Tikki (V) served with a trio of sauces	AED35
Traditional Dim Sum (S) steamed assorted dumplings and sauces	AED38
Soy Glazed Prawn Tempura (S) spicy sriracha sauce with wasabi aioli	AED42
Murgh Malai Zaffrani (N) classic saffron and cream marinated chicken with mint drizzle	AED45
SOUPS Mulligatawny Soup curry flavoured creamy soup with vegetable bits	AED32
Tom Yum Goong (S) prawns, mushrooms, tomato, onions, lemongrass and chilli	AED36
SUSHI, MAHI & DTHERS Crispy Veggie (V) carrot, cucumber, lettuce, avocado, bell peppers and ginger dressing	AED38
Californian Roll kani, avocado, mango and cream cheese	AED45
Spicy Lava smoked tuna, katsuobushi, cream cheese, scallions, spicy lava sauce and sesame seeds	AED48
Spider soft shell crab, lettuce, pimento cucumber, qp mayo and scallions	AED50
Nogard Der Naisa shrimp tempura, avocado, capsicum and Sriracha mayo	AED55
SASHIMI È NIGIAI (6 PCS) Sake (Salmon) Hamachi (Ahi Tuna) Shibasu (Seabass) Ebi (Cooked Shrimp)	AED42 AED42 AED42 AED54
Nigiri or Sashimi Platter chef's selection of 6 or 9 pieces of nigiri sushi served with a side salad	AED50/ 65
Single Boat chef's selection of 2 pieces of nigiri, 4 pieces of sashimi, 1 spider or spicy lave served with a side salad	AED75
Double Boat chef's selection of 4 pieces of nigiri, 6 pieces of sashimi and a choice of 2 maki rolls	AED125

MATUR

Half and full portions are available for some di
Wok Tossed Vegetable Fried Rice (V) curry flavoured creamy soup with vegetable bits
Thai Vegetable Green Curry (V) served with Jasmine rice
Pad Thai Hor Kai (S, N) Thai fried prawns and chicken noodles with peanuts, to
Katsudon Japanese "rice bowl dish" with fried chicken, vegetables
Paneer Makhnwala (V)* rich creamy cashew gravy with Indian cottage cheese
Gai Yang Udon** lemongrass marinated leg of chicken with dried chilli sa
Kadai Mutton* tender mutton cubes and bell peppers in a mild spicy m
Miso Marinated Black Cod (S) Asian vegetables, burnt tomato and ginger
Beef Rendang (N)** burnt garlic vegetables with lemongrass foam
Kkanpung Saeu (S) Korean spicy prawns with chilli, garlic and shiitake mush
*Indian dishes are served with Tawa Pulao, Taftan Roti a **Other Asian dishes are served with fragrant Jasmine ri
BREADS 2 pieces of bread are served in one portion
Butter Wheat Paratha flaky whole wheat bread smeared with butter
Hokkaido Milk Broad

Hokkaido Milk Bread a traditional bread with milk and butter

Naan/ Roti

lishes

	AED24/ 40
	AED24/ 40
tofu and soft egg	AED25/ 42
les and egg	AED45
	AED45
sauce	AED50
y masala	AED58
	AED65
	AED70
ushrooms	AED75
ti and Laccha onions e rice and crackers	
	AED10
1	AED12
1	AED10