

THE DIRECTORS CUT

SHARING SET MENU

AED 495
per person

Minimum
two guests



COURSE 1

HAND GRAB

WAGYU SIRLOIN WITH CHILLI SOY AND KIZAMI WASABI

CANNELLONI

CURED SOY WAGYU SIRLOIN CANNELLONI WITH POTATO TRUFFLE ESPUMA

SUTÈKI CAESAR

CRISP ROMAINE, MAPLE BACON, AND GRATED AGED PARMESAN (GF)

COURSE 2

TARTARE

JAPANESE WAGYU BAVETTE TARTARE WITH ROASTED BONE MARROW (SF)

CRISPY WAGYU BEEF

WAGYU WITH POTATO TRUFFLE ESPUMA AND SWEET SOY

GYOZA

JAPANESE & AUSTRALIAN WAGYU MINCE GYOZA WITH CHILLI PONZU (SF)

COURSE 3

AUSTRALIAN WAGYU BAVETTE

Homemade pear, apple, and daikon pickles (GF), kizami wasabi, tahoon mayo, sesame salt, and chilli ponzu

SEASONAL MUSHROOMS

SAUTÉED IN SWEET SOY BUTTER

COURSE 4

CITRUS SOUFFLÉ

WARM SOUFFLÉ WITH STRAWBERRY ICE CREAM (G, E, D, N)

KATAIFI APPLE TATIN

TARTE TATIN WITH CRISP PASTRY AND VANILLA ICE CREAM (G, E, D)

Prices are in AED and inclusive of 5%
VAT and 7% Dubai Municipality Fees.

GF - Gluten Free | N - Nuts | SF - Shellfish | G - Contains Gluten
N - Nuts | S - Soy | D - Dairy | E - Egg | L - Legume.

Should You Have Any Allergies or Dietary
Requirements, Please Ask Your Waiter For Assistance.