

MARBLE & MALT

THE NIKKA
WAGYU
EXPERIENCE

AED 480
PER PERSON



NIKKA

HAND GRAB
WAGYU SIRLOIN WITH CHILLI SOY AND KIZAMI WASABI

COURSE 1

GYOZA
JAPANESE & AUSTRALIAN WAGYU WITH CHILLI PONZU (SF)

MUGI MARTINI
Nikka Coffey Vodka infused with gardenia seeds & lotus root, dark barley tea, umami vermouth, vetiver jasmine liqueur. Garnished with pakchoi coin.

COURSE 2

TARTARE
JAPANESE WAGYU BAVETTE WITH ROASTED BONE MARROW (SF)

NIKKA GIN SOUR
Nikka Coffey Gin, bergamot, citrus. Garnished with zested lemon.

COURSE 3

JAPANESE RICE
SEASONAL MUSHROOM IN SWEET SOY BUTTER

NIKKA COFFEY GRAIN WHISKY
Silky and rich, featuring flavours of sweet corn, honey, baking spices and a hint of vanilla wafer.

COURSE 4

AUSTRALIAN WAGYU SIRLOIN (GF)

NIKKA FROM THE BARREL EXTRA MARRIAGE, 40TH ANNIVERSARY
Full-bodied and smooth with notes of candied lemon, cocoa powder, roasted cereals and fine oak tannins.

DESSERT

CRISPY BANANA GYOZA
FRIED DUMPLINGS WITH MISO CARAMEL AND VANILLA ICE CREAM (G, D, N)

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

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

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