

BUSINESS LUNCH - AED 140

SELECT A STARTER, A MAIN AND A DESSERT

BURRATA SALAD (D)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

CHICKEN KUSHIYAKI (G)

Korean miso, green plum, and ginger

SALMON AVOCADO VOLCANO MAKI (D) (G)

Avocado, cucumber, aji aioli, volcano and unagi sauce

ROASTED SALMON (A) (G) (SF)

Squid, mussel and shrimp ragout, roasted fingerling potato, fennel, rouille, ginger bouillabaisse

GRILLED OCTOPUS (A)

Smoked potato, charred scallion oil, tomato raisins

SATAY MARINATED CHICKEN BREAST (N)

Coconut rice, bok choy, peanut satay sauce, coriander, mint

VEGAN CHILLI MANGO TART (C) (N)

Mango mousse tart, lime Chantilly, mango and Korean chilly flakes compote

TRIO OF SORBETS (VG)

Assortment of seasonal sorbets

THE GRAND BUSINESS LUNCH - AED 180

BETROOT SALAD (D) (G) (N) (VG)

Goat cheese mousse, crispy red quinoa, mint, orange, pistachio, red wine vinegar

LOBSTER MAKI (SF)

Soft shell crab tempura, torched lobster, unagi sauce

ROASTED DIVER SCALLOPS (C) (D) (SF)

Cauliflower mousseline, beef 'nduja beurre blanc, kochukaru oil

MISO MARINATED COD KUSHIYAKI (A)

Sweet miso, yuzu, chives

HOUSEMADE SPINACH RIGATONI WITH LAMB RAGU (D) (N)

Whole lamb braised, tomato, pine nuts, mint, Parmesan cheese

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, Shimeji mushrooms, Parmesan mousse

GRILLED RED MULLET (A)

Coal kissed tomato verge with kizami wasabi, and coriander

GALBI MARINATED FLANK STEAK - EXTRA AED 125

Sauce Japonaise and fries with lime garlic aioli

VEGAN CHILLI MANGO TART (C) (N)

Mango mousse tart, lime Chantilly, mango and Korean chilly flakes compote

CHOCOLATE SALTED CARAMEL TART (D) (G) (N)

Chocolate, vanilla ice cream

COFFEE OR TEA SERVED WITH MINI SWEETS - EXTRA AED 55

Assortment of four mini cakes served with coffee or tea of your choice

SIDE DISHES

HOUSEMADE SEAWEED PARKER ROLLS - AED 10

Two pieces served warm

FRENCH FRIES - AED 40

Garlic, togarashi, tomato purée

ROASTED BABY CARROTS (A) (D) (S) - AED 40

Spiced labneh, Madras granola, sesame seeds, coriander

قد يؤدي استهلاك اللحوم النيئة أو غير المطبوخة جيداً أو الدواجن أو المأكولات البحرية أو المخلل أو البيض إلى زيادة خطر الإصابة بالأمراض الناتجة عن الغذاء.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(A) Allium (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

BEVERAGES

COCKTAILS

SGROPPINO - AED 55

Prosecco mixed with homemade limoncello and homemade lemon sorbet
Lemony, bubbly and refreshing

ROYAL CLOVER CLUB - AED 65

Gin, Lillet Blanc, raspberry syrup, topped up with Prosecco
Raspberry sweetness mingled with floral juniper

PINK GRAPEFRUIT - AED 50

Bombay Bramble, grapefruit soda, lychee
Zesty, refreshing and citrusy

PALOMA - AED 50

El Jimador tequila, fresh grapefruit juice, fresh lime juice, grapefruit soda
Refreshing, citrusy and vibrant

EXCLUSIVE WINE FOR LUNCH

WHITE

VIÑA ESMERALDA - AED 50 / 250

CATENA ALAMOS VIOGNIER - AED 60 / 300

D'ARENBERG CHARDONNAY - AED 70 / 350

RED

SANGRE TORO - AED 50 / 250

CATENA ALAMOS MALBEC - AED 60 / 300

ESCUDO ROJO CABERNET SAUVIGNON - AED 70 / 350

ROSÉ

M DE MINUTY ROSÉ - AED 70 / 350

BEER

KIRIN ICHIBAN - AED 45

DIGESTIF

HOMEMADE LIMONCELLO - AED 50

TEA

SUMMER'S FINEST ICED TEA - AED 25

Green tea, orange juice, lemon juice, basil leaves and edible flower

@54 ICED TEA - AED 25

Earl grey tea, lemon juice, vanilla syrup, strawberry purée and mint leaf

COFFEE

ICED COFFEE - AED 25

Coffee, milk

@54 ICED COFFEE - AED 25

Coffee, milk, tonka, hazelnut syrup

WATER

STILL - AED 35

SPARKLING - AED 35

VEGETARIAN BUSINESS LUNCH - AED 140

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ROASTED MUSHROOM SOUP (A) (D) (G)

Porcini macaron, mushroom and asparagus duxelle

GRILLED CORN RIBS (A) (D)

Japanese mayo, Pecorino, togarashi

ROASTED CAULIFLOWER (C) (D) (V) (VG)

Katsuobushi bagna cauda, preserved lemon, mint, Calabrian chilli

TAGLIATELLE MARINARA (A) (C)

Housemade tagliatelle pasta, tomato marinara sauce, blistered cherry tomatoes,
Parmesan cheese, Thai basil

ROASTED BUTTERNUT SQUASH (N) (G)

Miso cashew glazed, mint and pomegranate pesto

CHOCOLATE SALTED CARAMEL TART (N) (D) (G)

Chocolate, vanilla ice cream

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