









THE TIGER REPRESENTS POWER IN CHINESE CULTURE.  
MAY IT ALWAYS EVOKE YOUR MOST FEROCIOUS APPETITE.

**DIMSUM - STEAM/FRIED/BAKED** (4 pieces)  
(Allergen Note: Dips served with Dim Sums contain Soya)

**VEGETARIAN**

Steamed Corn and Spinach Wonton  
in Sichuan Chili Garlic Oil (G,V)  55


Water Chestnut and Mushroom XO  
Dumpling (G,V)  55

Forest Mushroom Cheung Fun  
with Black Truffle (G,V)  45


**NON - VEGETARIAN**

Prawn and Truffle Har Gao (G) 75

Prawn Crackling Ball (G) 75

Signature Prawn Cheung Fun with Light Soya (G)  70

Chicken Shou Mai (G) 65

Chicken and Garlic Chives Dumpling (G)  65

Baked Beef Bun (G,D,NV) 65

**ROAST**

Beijing Roast Duck (G)  260g | Half 220  
Served with:  
Pancakes (D) and Hoisin Sauce (G,N) 520g | Full 390

**SOUP**

Lanzhou Beef Noodle Soup (G)  65  
Flavorful broth, Sliced Beef, Radish, Herbs, Chili Oil and Fresh Noodles

Sweet Corn Soup (V) 55/65/70  
Asparagus / Chicken & Egg / Crab Meat & Egg

Tom Yum Soup (D) 55/65/75  
Vegetables / Chicken / Seafood

Hot and Sour (G,V) 55/65/70  
Vegetables / Chicken / Prawns

## APPETIZERS - COLD

|   |    |
|---|----|
| Marinated Cucumber with Garlic (G,V) 🌶️                             | 45 |
| Marinated Chicken in Chili Sauce Sichuan Style (G,N) 🌶️             | 55 |
| Stir Fried Soya Beans with Chili, Garlic and Ginger (V) 🌶️          | 55 |
| Yellowtail Carpaccio with Black Truffle (G) 🍄                       | 75 |
| Wagyu Beef Tataki with Truffle Ponzu and Shaved Black Truffle (G) 🍄 | 95 |
| Crab Salad with Avocado, Mizuna Leaves and Sesame Dressing (G,NV)   | 85 |
| Spicy Pomelo Salad with Prawn and Roasted Coconut 🌶️                | 65 |
| Som Tam Salad Bird Eye Chili and Crushed Peanut (N,V) 🌶️            | 55 |

## APPETIZERS - HOT

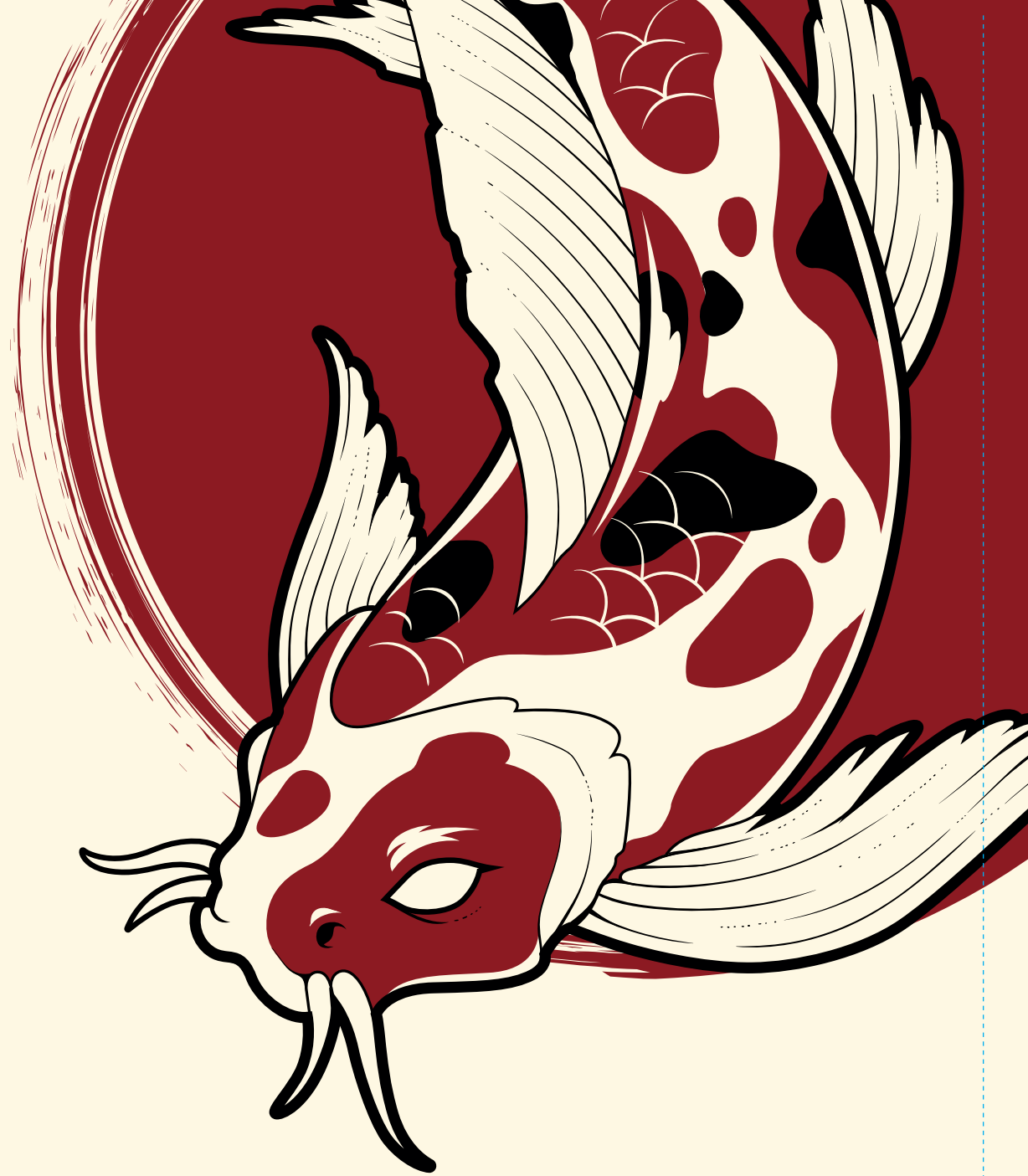
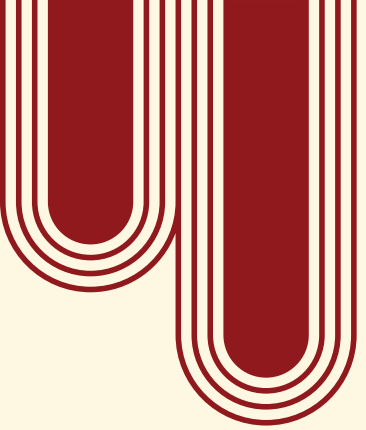
|   |     |
|---|-----|
| Shredded Crispy Spinach with Dry Chili and Sesame Seeds (V) 🍄                                     | 45  |
| Crispy Shitake Mushroom with Honey Chili and Sesame (G,V,N)                                       | 55  |
| Wok Tossed Water Chestnut, Lotus Stem and Homemade XO Sauce (G,V) 🌶️                              | 55  |
| Thai Herb Marinated Vegetables Satay Served with Pickled Cucumber and Spicy Peanut Sauce (N,V) 🌶️ | 65  |
| Sesame Prawn on Toast (G)   | 55  |
| Salt and Pepper Prawn (G) 🌶️  | 85  |
| Deep Fried Cod Fillet, Golden Garlic Spice Salt (G) 🍄   | 105 |
| Crispy Chicken with Dry Red Chili (G,N) 🌶️  | 75  |
| Crispy Chicken Honey Chili and Sesame (G,N)   | 65  |
| Traditional Chicken Satay served with Thai Pickled and Peanut Sauce (N,G)                         | 75  |
| Deep Fried Stuffed Chicken Wings Served with Sweet Chili Sauce (G)                                | 65  |

## ROBATA | Only Available From 6 PM - 11:30 PM

|  |     |
|--|-----|
| King Oyster Mushroom Sansho Pepper and Chipotle Glaze (D,V) 🌶️ | 55  |
| Asparagus and Sweet Sesame Soy And Sesame Seed (G,V)           | 55  |
| Chicken Thigh with Sweet Soy Glaze and Spring Onions (G)       | 65  |
| Forest Mushroom With Butter and Wafu Sauce (G,D)               | 75  |
| Japanese Eggplant with Aka Miso (G)                            | 75  |
| Grilled Broccolini with Ponzu Butter (G,D) 🍄                   | 75  |
| Beef Fillet with Sweet Spicy Soya (G)                          | 85  |
| Australian Lamb Chops with Pickled Baby Onion and Myoga (G)    | 180 |
| Jumbo Prawns with Yuzu Pepper Koshu                            | 195 |
| Rib Eye with Wafu Sauce and Garlic Chips (G) 🍄                 | 225 |
| Signature Grilled Lobster with Black Garlic Butter (G,D) 🍄     | 250 |

V - Vegetarian | G - GLUTEN | D - DAIRY | N - NUTS | NV - Non Vegetarian 🌶️ Spicy | 🍄 Chef Signature

Allergen Note: Dips served with Dim Sums contain Soya Dips served with dim sums contain soya. Please let us know if you have any allergies or special dietary requirements. All prices are quoted in UAE dirham and are inclusive of all applicable service charges, local fees and taxes.



KOI IS A SYMBOL OF GOOD FORTUNE IN JAPANESE CULTURE.  
NOTHING MORE FITTING, AS YOU IMMERSE YOURSELF IN A SEA OF FINE FLAVOUR.

## SUSHI

### NIGIRI - 3 PIECES / SASHIMI - 3 PIECES

|                              |    |
|------------------------------|----|
| Sake-Salmon                  | 95 |
| Akami-Tuna                   | 75 |
| Otoro-Fatty Tuna             | 95 |
| Chutoro-Semi Fatty Tuna      | 85 |
| Hamachi-Yellow Tail          | 75 |
| Ikura-Salmon Roe, Nigiri (G) | 75 |

### TOKUSEN SUSHI

|  |     |
|--|-----|
| Nigiri Moriawase (6 Pieces)            | 135 |
| Signature Premium Selection (8 Pieces) | 195 |

### SASHIMI MORIAWASE

Chef's Selection of Mixed Sashimi

|  |     |
|--|-----|
| Any Classic 3 Variations (9 Pieces)    | 220 |
| Any Signature 5 Variations (15 Pieces) | 295 |
| Sake-Salmon                            |     |
| Akami-Tuna                             |     |
| Otoro-Fatty Tuna                       |     |
| Chutoro-Semi Fatty Tuna                |     |
| Hamachi-Yellow Tail                    |     |
| Ikura-Salmon Roe, Nigiri (G)           |     |

## VEGETARIAN NIGIRI - 3 PIECES

|   |     |
|---|-----|
| Myoga Nigiri  | 60  |
| Avocado Nigiri  | 60  |
| Kappa Nigiri  | 55  |
| Inari Gunkan  | 55  |
| Chefs Selection of Vegetarian Sampler (6 pieces)<br>Avocado, Kappa, Crunchy Corn (G,D)              | 105 |
| Chefs Selection of Vegetarian Sampler (10 pieces)<br>Avocado, Kappa, Crunchy Corn, Myoga, Inari (G) | 125 |

### MAKI ROLLS - SEAFOOD - 6 PIECES

|  |     |
|--|-----|
| Tekka Maki-Tuna and Wasabi   | 105 |
| Chutoro Maki-Premium Tuna and Spring Onion   | 115 |
| Spicy Tuna Maki with Chili Mayo, Spring Onion (D)                     | 105 |
| California Maki-Crab Meat, Tobiko, Sesame (G,D)  | 95  |
| Sake Maki-Salmon, Avocado (G)  | 125 |
| Spicy Hamachi-Yellow Tail, Avocado, Green Onions,<br>Jalapeños (D)  | 125 |
| Signature Salmon Aburi-Shiso and Caviar (G,D)                       | 125 |
| Ebi Tempura Maki-Tempura Prawn, Avocado and Spicy<br>Sauce (G,D)    | 115 |

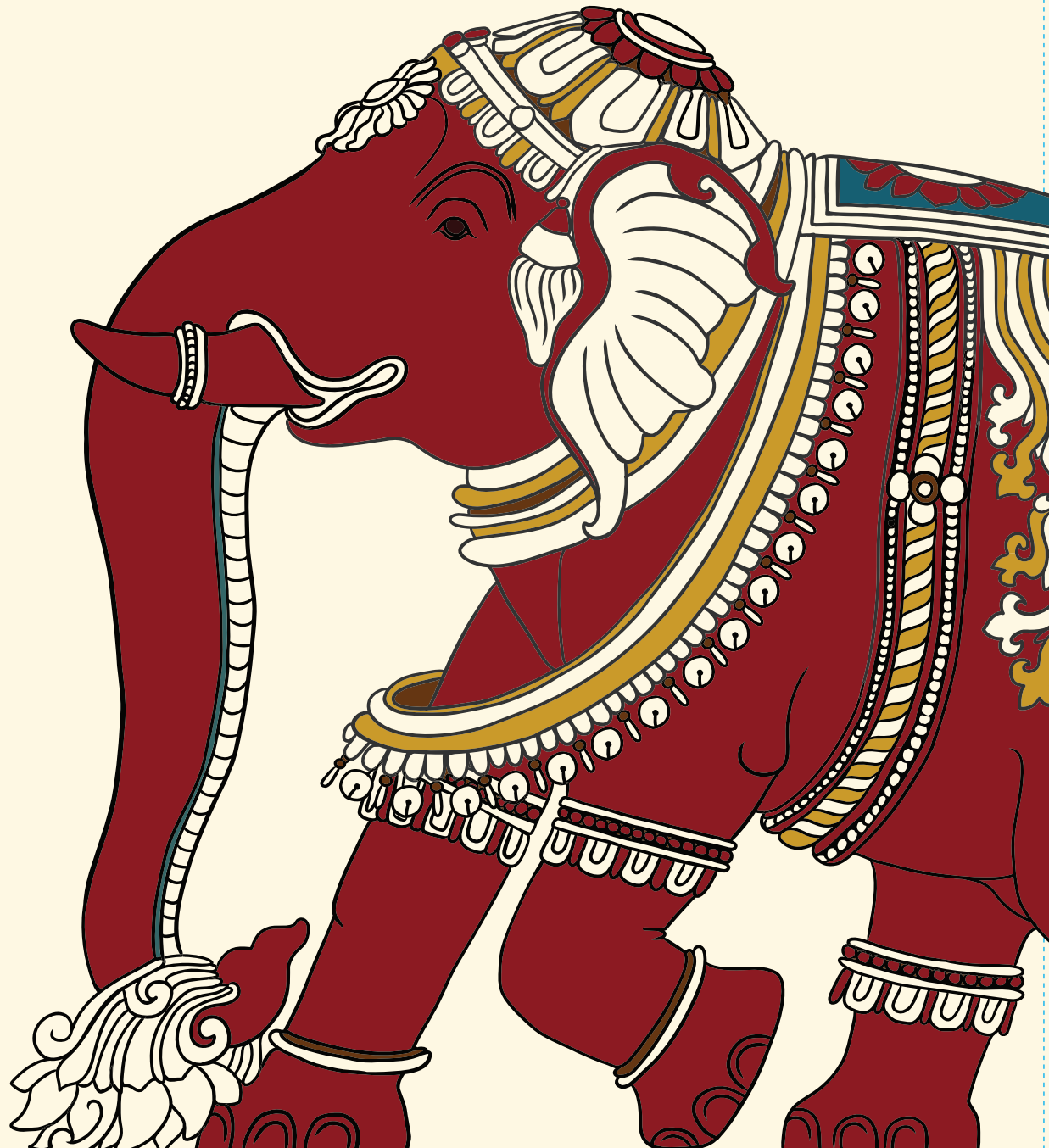
### MAKI ROLLS - VEGETARIAN - 6 PIECES

|   |    |
|---|----|
| Vegetarian Maki-Crispy Mixed Vegetables (G,D) | 75 |
| Vegetarian Kappa Maki-Cucumber, Avocado       | 75 |

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REVERED IN THAILAND AND INDIA AS AUSPICIOUS, THE ELEPHANT IS A REMINDER OF ALL THINGS MAJESTIC. QUITE LIKE, YOUR CULINARY CRAVINGS.



## VEGETABLES

|  |    |
|--|----|
| Braised Aubergine In Chili Bean Sauce (G) 🌶️                     | 65 |
| Mapo Bean Curd Sichuan Style (G) 🌶️🍄                             | 65 |
| Stir Fried Mixed Mushroom, Bamboo Shoot and Mustard Greens (G)   | 75 |
| Dry Cooked Haricot Beans (G)                                     | 75 |
| Stir Fried Lotus Root and Asparagus In Yellow Bean Sauce (G)     | 75 |
| Sizzling Broccoli, Water Chestnut, Black Pepper in Stone Pot (G) | 75 |
| Thai Vegetable Curry (Green/Red/Penang) (G,D) 🌶️                 | 85 |

## MEATS

|   |     |
|---|-----|
| Mala Chicken with Chili, Spring Onion and Ginger (G) 🌶️                 | 145 |
| Kung Pao Chicken (G,N) 🌶️   | 140 |
| Chef's Special Lamb in Sichuan Chili Broth (G) 🌶️🍄                      | 195 |
| Chengdu Stir Fried Sliced Lamb with Celery, Red Chili and Cumin (G) 🌶️🍄 | 195 |
| Braised Beef Short Rib Shanghai Style (G)                               | 195 |
| Thai Chicken Curry (Green/Red/Penang) (D) 🌶️                            | 105 |

## SEAFOOD

|   |     |
|---|-----|
| Signature Sizzling Lobster Mapo Tofu (G) 🌶️ | 250 |
| Stir Fried Prawns in XO Sauce (G) 🌶️        | 165 |
| Miso Black Cod, Haji kami (D,N,G)           | 195 |
| Steamed Seabass with Chili Lemongrass       | 125 |
| Thai Prawn Curry (Green/Red/Penang) (D) 🌶️  | 115 |

## RICE/NOODLES

|  |           |
|--|-----------|
| Egg Fried Rice   | 55        |
| Yangzhou Fried Rice (G)  | 75        |
| Wood Ear Egg Fried Rice  | 55        |
| Steamed Rice   | 35        |
| Hot Stone Pot Rice with Crispy Potato, Pickled Chili and Yunnan Herb Sauce (G,D) | 105       |
| Wok Fried Noodles with Peppers, Beans Sprout and Black Bean (G) 🍄                | 65        |
| Pad Thai Noodle (G,N)<br>Vegetables / Chicken / Prawns                           | 85/95/105 |
| Bangkok Style Tom Yum Rice<br>Vegetables / Chicken / Prawns                      | 75/85/105 |

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## DESSERTS

|  |    |
|--|----|
| Sticky Toffee Pudding, Kemia Dates and Mango Gelato (G,D)                | 65 |
| Warm Chocolate Fondant, Banana Caramel Gelato and Lychee Sago (NV,G,D) 🍷 | 75 |
| Green Tea Brulee and Almond Gelato (NV,N,D) 🍷                            | 65 |
| Japanese Cheese Cake, Berry Gelato (NV,G,D)                              | 65 |
| 64% Dark Chocolate, Peanut, Sesame Praline with Mandarin Sorbet (N,D)    | 55 |
| Selection of Homemade Sorbet and Gelato (D)                              | 45 |

## EXPERIENCE SET MENU

AED 275 per person

Minimum of 2 people, designed to share among the table

Only Available From 6 PM - 11:30 PM

### SOUP

Asparagus Sweet Corn Soup (V)

### STARTERS

Crispy Chicken Dry Red Chili and Peanut (G) (N)

Vegetarian Kappa Maki Roll

Thai Herb Marinated Vegetable Satay (N) (V)

### MAINS

Chengdu Stir Fried Sliced Lamb with Celery

Red Chili and Cumin (G)

Kung Pao Chicken (G) (N)

Japanese Eggplant Aka Miso (G)

Mapo Bean Curd Sichuan Style (G)

Assorted Vegetable Chili Bean Sauce (G)

Thai Green Vegetable Curry (D) (G)

Jasmine Rice

### DESSERT

Japanese Cheese Cake, Berry Gelato (D) (G) (N) (V)

## INDULGENCE SET MENU

AED 325 per person

Minimum of 2 people, designed to share among the table

Only Available From 6 PM - 11:30 PM

### SOUP

Asparagus sweet Corn Soup (V)

### STARTERS

Steamed Garlic Chives, Corn and Spinach Wonton

Sichuan Chili Garlic Oil (G) (N) (V)

Steamed Prawn and Truffle Har Gao (G)

Crispy Chicken Dry Red Chili and Peanut (G) (N)

Water Chestnut and Lotus Stem Homemade XO Dumpling (G)

Pomelo Salad (G) (V)

### MAINS

Malaa Chicken with Chili, Spring Onion and Ginger (G)

Steamed Seabass Chili Lemongrass (G)

Mapo Bean Curd Sichuan Style (G)

Dry Cooked Haricot Beans (G)

Green Thai Vegetable Curry (D) (G)

Jasmine Rice

Wok Fried Noodles with Peppers and Black Bean (G)

### DESSERT

64% Dark Chocolate, Peanut, Sesame Praline  
with Mandarin Sorbet (D) (N)

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## DECADENCE SET MENU

AED 495 per person

Minimum of 2 people, designed to share among the table

Only Available From 6 PM - 11:30 PM

### SALAD AND APPETIZERS

Vegetarian Spicy Pomelo Salad

Chefs Moriawase Selection (8 pcs)

Selection of Sashimi & Nigiri

Chicken Shou Mai (G)

Forest Mushroom Cheung Fun with Black Truffle (G) (V)

### SOUP

Asparagus Sweet Corn Soup (V)

### THIRD COURSE

Asparagus Sweet Soya and Sesame (G)

Wagyu Rib Eye Wafu Sauce and Garlic Chips (G)

Pecking Duck with accompaniments

### FOURTH COURSE

Kung Pao Chicken (G) (N)

Steamed Seabass with Chili Lemongrass (G)

Mapo Bean Curd Sichuan Style (G)

Dry Cooked Haricot Beans (G)

Stone Pot Rice with Crispy Potato and Yunnan Herb Sauce (D) (G)

### DESSERT

Warm Chocolate Fondant,

Banana Caramel Gelato and Lychee Sago (D) (G) (N) (V)

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# BUSINESS LUNCH

Available from Monday - Friday 1:00 pm - 3:00 pm

AED 88 per person - Soup and Choice of 1 Main Course

AED 110 per person Soup and Choices of 2 Starters and 1 Main Course

Sweet Corn Soup (V)

## CHOICES OF 2 STARTERS

Water Chestnut and Mushroom XO Dumpling (G,V)

Chicken Shou Mai (G)

Crab Salad with Avocado, Mizuna Leaves and Sesame Dressing (G,NV)

Salt and Pepper Prawn with Chili (G)

Crispy Chicken Honey Chili and Sesame (G,N)

Wok Tossed Water Chestnut, Lotus Steam and Homemade XO Sauce (G,V)

Supplement

Beijing Roast Duck Served with Pancakes (D) and Hoisin Sauce(G,N) Half AED 188 / Full AED 338

## CHOICE OF 1 MAIN

(Served with Steamed Rice)

Thai Vegetable Curry (Green/Red/Penang) (G,D)

Mapo Bean Curd Sichuan Style (G)

Kung Pao Chicken (G,N)

Chengdu Stir Fried Sliced Lamb with Celery, Red Chili and Cumin (G)

Stir Fried Prawns in XO Sauce (G)

## DESSERTS

Warm Chocolate Fondant, Banana Caramel Gelato and Lychee Sago (NV,G,D, ) AED 55

Green Tea Brulee and Almond Gelato (NV,N,D, ) AED 50

Japanese Cheese Cake, Berry Gelato (NV,G,D) AED 50

This menu has been designed for a maximum of 8 guests and it is only available when ordered for the whole table

Our menus are subject to change depending on availability

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