DESSERT

Sticky toffee cake 12,5
vanilla ice on the side

Dubai garden delight 15
pistachio - white chololate - red fruit

Scroppino 12,5
vodka - lime - yuzu sorbet

Scoop of your choice 4
- yuzu sorbet
- strawberry sorbet
- vanilla
- white chocolate

Crêpes suzette for two 26
Pancakes - Grand Marnier - orange - vanilla ice cream

DRINKS

Hibiki	25	Grand Marnier red	9
Glenlivet 12 yr	16	Grand Marnier blue	16,5
Ardbeg 10 yr	17	Cointreau	9
Glenmorangie 10 yr	12,5	Licor 43	7
Lagavulin 8 yr	22	Baileys	7
Johnny Walker blue	28	Disaronno	7
Johnny Walker red	7	Berta Amaretto	15,5
Glenfiddich 12 yr	12,5	Sambuca	7
		Campari	7
Don Julio 1942	18	Kahlua	7
Jose Cuervo	7	Limoncello	8
Hennesey VS	12	Aperol Spritz	10,5
Courvoisier VSOP	12,5	Lime Spritz	10,5
Frapin XO VIP	28	Mojito	13,5
Tesseron XO nr 76	25	Pornstar Martini	13,5
		Espresso Martini	13,5
Poire Williams F. Meyer	12,5	Old Fashioned	14
		Amaretto Sour	13,5
Château du Breuil VSOP	13,5	Moscow Mule	13,5
Irish Coffee	9,5	Nojito 0.0%	10,5
Baileys Coffee	9,5	Lime & Spice 0.0%	10,5
Spanish Coffee	9,5	Fruity Punch 0.0%	10,5
French Coffee	9,5	Moscow Mule 0.0%	10,5
Italian Coffee	9,5	G&T 0.0%	10,5
White Russian	9,5	Amaretto Sour 0.0%	12,5

3 COURSES SHARING
WAGYU EXPERIENCE MENU €95,-

available from 2 persons

STARTER

Smoked Wagyu chuck roll
criolla salsa - olive oil

Wagyu lumpia
sweet chili butter

Aburi Wagyu nigiri
sweet soy - crispy rice

Wagyu carpaccio
Matsu style

Taco wagyu beef
Guacamole - chimichurri

MAIN COURSE

Australian Wagyu steak
Australia 2GR M7 Wagyu

Striploin Japan
Japan ITO Wagyu A5

Fried rice
Wagyu beef - scallions

Cabbage salad
fresh - savory

Beef skewers
chimichurri - criolla salsa



DESSERT OF YOUR CHOICE

Dubai Garden delight
pistachios - white chololate - red fruit

or

Scroppino
vodka - lime - yuzu sorbet

or for two

Crêpe suzette
Pancakes- Grand Marnier - orange - vanilla ice

BITES

Bread miso butter	7
Edamame seasalt	7,5
Irish Mór oyster (min 2 pcs) natural or ponzu	5 pc
Caviar Imperial Heritage 30g mimosa - buckwheat blini	55
Jamón Iberico Bellota 80g tomato - toast	18
Smoked Wagyu chuck roll 80g criolla salsa - olive oil	18
Wagyu beef skewer chimichurri - criolla salsa - 2pcs	12,5
Wagyu lumpia sweet chili butter - 5pcs	12,5
Taco Wagyu beef crispy tacos - Australian Wagyu - 2pcs	12

STARTERS

French onion soup au gratin Gruyère cheese	13,5
Wagyu beef carpaccio Olive oil - fresh truffle	22
Classic steak tartare french dijon - cornichons - crisps	25
Aburi Wagyu nigiri sweet soy - crispy rice - 3pcs	16,5
Burrata salad red chicory - honey - wallnuts	16
Lobster & avocado salad sesame - Japanese mizuna - tobiko	25
Hokkaido scallops celeriac - miso beurre blanc	18,5
Tuna sashimi spicy lemon - pickled jalapeño - 6 slices	18
Crispy tuna taco tartare of tuna - guacamole	18

If you have any allergies or specific dietary requirements, please let us know

STEAK SELECTION

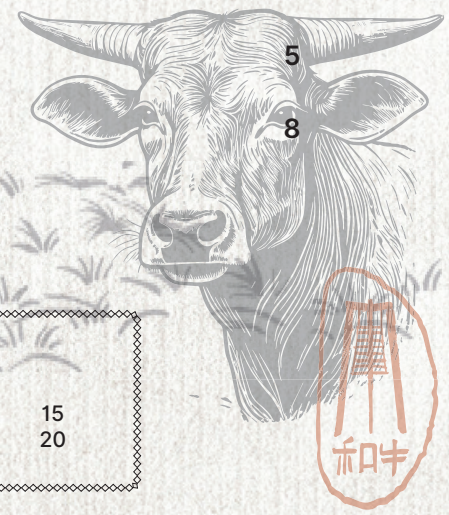
Rib-Eye 300G *USA Prime*	45
Filet pur / Mignon 180G *USA Prime*	45
Wagyu steak 200G *Australia*	45
Striploin 160G *Japan ITO Wagyu A5* ITO Wagyu A5 won 2 awards, the world's Best Wagyu steak and Asia's Best steak	74
T-bone steak 750G *USA Prime*	85
Bone-in steak 800G *Spain Rubia Gallega* aged for 6 weeks	95
Surf & Turf Chef's choice - 120G beef - 120G Seafood	65

SEAFOOD

Lobster tail Miso butter - mizuna salad	55
Tuna steak Lukewarm grilled - stir-fried vegetables	26,5

VEGETABLES & SIDES

Bimi miso	8
Carrots glazed	8
Stir-fried vegetables Asian style - mushroom soysauce	8
Fried rice Wagyu beef - scallions	12
French fries truffle mayo	5
Cabbage salad sweet-sour	8



Supplements

Fresh truffle	15
Caviar 15g	20