

Go Geisha

L A D I E S ' N I G H T

2-COURSE SET MENU

COURSE ONE

CHOICE OF

EDAMAME **SE, SO, SU, V**

Salt or spicy

SEA BASS TIRADITO **F, R, SO**

Hondashi, lavender, spring onion, passion fruit

FURAI MAKI **D, E, F, G, S, SO**

Shrimp tempura, avocado, cream cheese, eel sauce

VEGETARIAN DUMPLING **G, V**

Chinese spinach, shiitake

COURSE TWO

CHOICE OF

ASIAN STIR-FRIED NOODLES **G, SO, V**

Long beans, eggplant, king oyster, black vinegar, coriander seeds

BLACK COD **E, F, SO**

Pickled ginger root

GRILLED CHICKEN TERIYAKI **G, SE, SO**

White sesame seeds, tamarind, spring onion

GOCHUJANG WOK BEEF **G, SO**

Snow peas, bok choy

SIDES

STEAMED RICE **SE, V**

SPICY CUCUMBER SALAD **SE, SO, V**

COURSE THREE

CHOICE OF

SENSU **D, E, G, N, SE**

Tuile, financier, mousse

THAI COCONUT ICE CREAM **D, E, N**

Peanuts, mango

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin, MU - Mustard,
N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.

Please notify your server if you have any known food allergies or intolerances.

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.



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L A D I E S ' N I G H T

SPIRITS

Single house spirits with mixer*

VODKA
GIN
RUM
WHISKY

GLASS OF WINE

WHITE / RED / ROSÉ

COCKTAILS

SILK MOON

Butterfly pea tea infused gin, Crème de Mûre, elderflower syrup, yuzu, lemon juice

HOLY BASIL BREEZE

Vodka, passion fruit purée, pineapple juice, lime juice, sugar syrup, basil, tonic

WATERMELON GIN

Gin, Red Bull Red Edition

BEER

ASAHI

SPARKLING

only available on sparkling package

**Additional AED 10 for Red Bull mixer*

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