

# Spice Route

## ON ARRIVAL

**CRACKER SELECTION G, S, SO, SU**  
Rice, taro, prawn

## SASHIMI & NIGIRI

**TAMAGO E, V**

**SALMON F, R**

**TUNA F, R**

## MAKI

**JERUSALEM ARTICHOKE & CUCUMBER SE, V**

**ACEVICHADO E, F, SE**

**CALIFORNIA D, F, G, S**

## STARTERS

**POMELO & WATERMELON SALAD D, V**  
Homemade plum dressing, smoked cheese, chuka wakame

**VEGETARIAN DUMPLINGS D, G, V**  
Pumpkin, paneer, mint

**THAI BBQ CHICKEN E, F, G, SO**  
Coriander seed, coconut milk, plum sugar

**BEEF ROLL D, E, G**  
Basil mayo

**BEEF SKEWER E, SE, SO**  
Garlic mayo, teriyaki, crispy onion

## CHOICE OF MAIN

**JAPANESE KATSU CURRY D, G, V**  
Carrot, onion, crispy ginger

**SEA BASS CURRY F**  
Coconut milk, coriander, steamed rice

**BABY CHICKEN D**  
Yuzu kosho, yogurt

**BRAISED LAMB SHOULDER D, SO**  
Kaffir lime oil, dal purée, pickled cucumber, white radish

**BEEF FLAT NOODLES G, SE, SO, SU**  
Sweet sesame sauce, mirin, chive

**ROBATA TENDERLOIN D, E, SO**  
Shiso sauce, chimichurri powder

## SIDES

**STIR-FRIED LONG BEANS G, SO, V**

**SHIITAKE FRIED RICE E, G, SE, SO, V**

## DESSERT

**MELON D, E, V**  
Basil cream, yuzu, lemon grass syrup

**PANDAN ROLL D, E, G, V**  
Kalamansi cream, white chocolate coating

**CHOCOLATE TEXTURES D, E, G, SO**  
Sweet corn cream, miso and passion fruit crèmeux, chocolate crisp

**OOLONG MOUSSE D, E, G**  
Hibiscus ice cream, sable, raspberry gel

## DRINKS

**WINES\***  
WHITE / RED / ROSÉ

## COCKTAILS\*\*

**CLASSIC CLOUD**  
Butterfly pea tea infused vodka, Crème de Cassis, lemon juice, elderflower syrup, Sprite

**ORCHARD BLOOM**  
Rum, apple juice, elderflower syrup, basil syrup, lime juice

**BEER\*\***  
ASAHI / CHANG

**SPIRITS\*\***  
VODKA / GIN / RUM / WHISKY

## PROSECCO\*\*\*

**SOFT DRINKS**  
COCA-COLA / DIET COKE / SPRITE / SPRITE LIGHT / GINGER ALE / TONIC  
STILL / SPARKLING WATER

**JUICES**  
APPLE / CRANBERRY / ORANGE / PINEAPPLE / PINK GRAPEFRUIT

\*wine package  
\*\*house package  
\*\*\*sparkling package



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



A S I A · A S I A  
RESTAURANT | LOUNGE