



A S I A · A S I A
RESTAURANT | LOUNGE

THE PALM

PRIVATE *Dining* BROCHURE

We believe in personal touches -
let us create a custom experience just for your event.

SOPHISTICATED EXPERIENTIAL APPROACHABLE IMMERSIVE

With **four sensory-driven venues** across the UAE, Asia Asia offers a **multi-sensory dining experience** that blends rich, historic interiors with innovative cuisine inspired by the ancient **Spice Route**.

Merging Far Eastern flavours with Middle Eastern flair, each space is thoughtfully designed for connection, featuring **hand-sourced Asian artifacts**, velvet booths, blossom trees, and warm lighting. Asia Asia elevates culinary and design craftsmanship, offering an elegant, immersive journey through Pan-Asian cuisine.

Purpose-driven and rooted in values, Asia Asia excels at service, experience, and culinary offering, pioneering the approachable fine dining sector, as one of the most awarded concepts, through a unique fusion of oriental flavours and décor. Each venue features semi-private lounges, a bar, live kitchen, sushi bar, and DJ booth — delivering a **sleek, ritual-meets-art experience**.





INTRODUCING ASIA ASIA PALM JUMEIRAH

where the Silk Road unfolds on the Andaz Hotel rooftop, offering a **sensory journey** like no other.

Take in the stunning **360-degree panoramic rooftop view** from our terrace overlooking the shimmering waters of **The Palm, Burj Al Arab, Atlantis Palm Jumeirah, and Atlantis the Royal.**

While our hand-curated interiors, sourced from around the globe, create a **truly unique** and **luxurious atmosphere.**

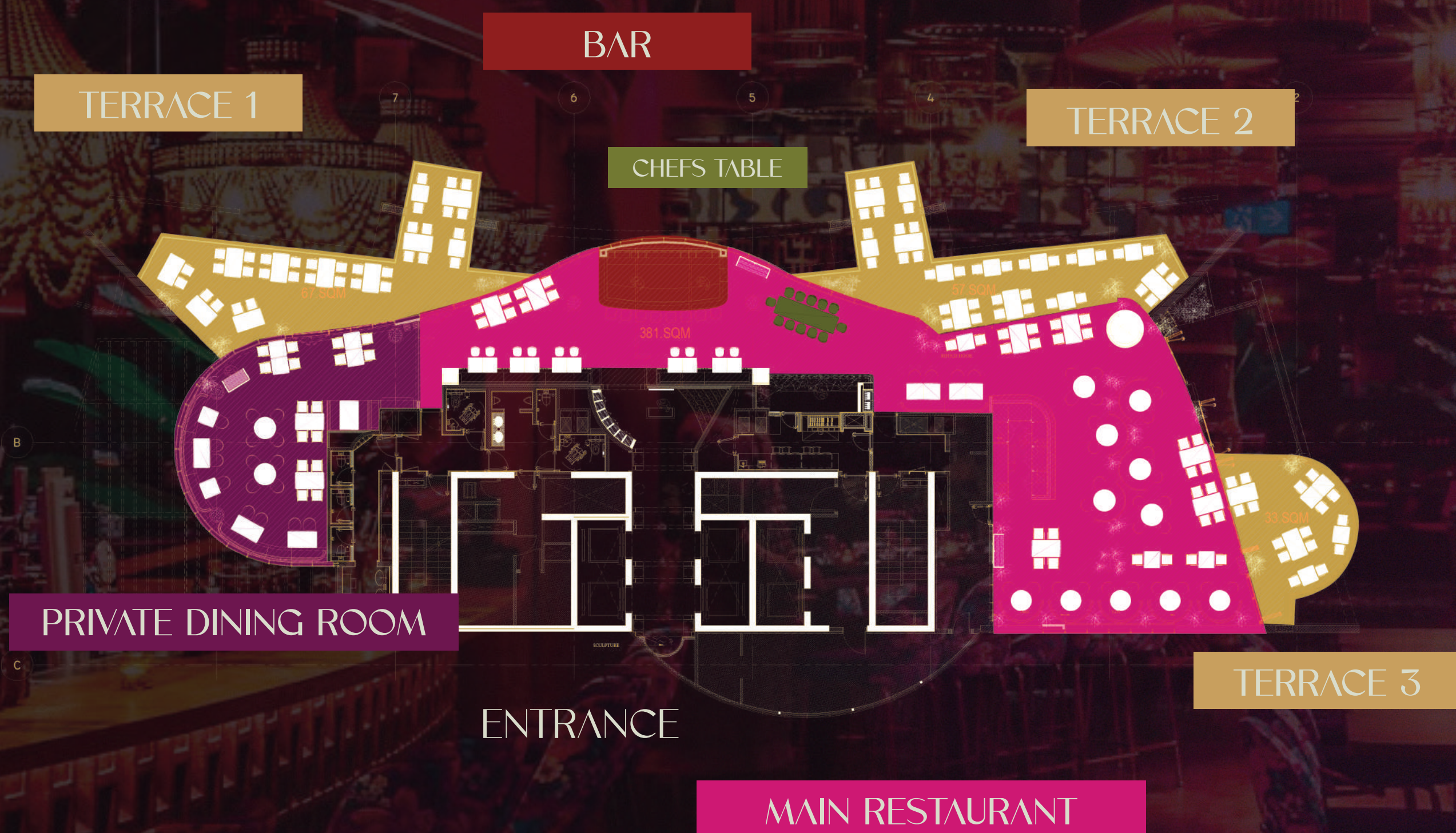
With our unique blend of **exquisite cuisine, stunning views,** and **award-winning service,** Asia Asia Palm Jumeirah is a must-visit destination for anyone seeking a **truly unforgettable dining experience.**

Whether you're looking to indulge in a **multi-course dinner** or sip on **hand-crafted cocktails** at the bar, Asia Asia Palm Jumeirah offers an unparalleled dining experience.





FLOOR PLAN



PRIVATE DINING AREA

SEATING CAPACITY:

54 GUESTS INDOORS

36 GUESTS TERRACE 1

STANDING CAPACITY:

120 GUESTS ACROSS INDOORS & TERRACE 1

*PRIVATE DINING AREA CONNECTS TO TERRACE 1



TERRACE 1

SEATING CAPACITY:

36 GUESTS

STANDING CAPACITY:

60 GUESTS

LONG TABLE CAPACITY:

20 GUESTS



MAIN RESTAURANT

SEATING CAPACITY:

92 GUESTS

STANDING CAPACITY:

180 GUESTS

LONG TABLE CAPACITY:

20 GUESTS



TERRACE 2

SEATING CAPACITY:

30 GUESTS

STANDING CAPACITY:

55 GUESTS

LONG TABLE CAPACITY:

22 GUESTS



TERRACE 3

SEATING CAPACITY:

20 GUESTS

STANDING CAPACITY:

40 GUESTS

LONG TABLE CAPACITY:

12 GUESTS



CHEFS TABLE

SEATING CAPACITY
1 TABLE:

12 GUESTS



BAR AREA

SEATING CAPACITY:

34 GUESTS

STANDING CAPACITY:

60 GUESTS



SAMPLE SET MENU

ASIA + ASIA

RESTAURANT | LOUNGE

KYOTO MENU

COURSE ONE

BAMBOO-SHOOT SO, V

Mame nori, achiole miso, truffle tapenade, taro cracker

SPIDER MAKI D, E, F, G, R, S, SE, SO

Soft shell crab, bluefin tuna, spicy mayo, tobiko

TROPICAL SPICY CRAB E, F, G, S, SE

Crab stick, cucumber, avocado, tobiko

PHILADELPHIA D, F, G, R, SE, SO

Salmon, cucumber, cream cheese, ikura, chive

COURSE TWO

AVOCADO SALAD E, SE, SO, V

Creamy yuzu dressing, pomegranate, orange

THAI BBQ CHICKEN E, F, G, SO

Coriander seed, coconut milk, plum sugar

BEEF SKEWER E, SE, SO

Garlic mayo, teriyaki, crispy onion

COURSE THREE

SEABASS CURRY F

Coconut milk, coriander, steamed rice

BABY CHICKEN D, E, F, SE

Miso, yogurt, yuzu kosho

BRAISED LAMB SHOULDER D, SO

Kaffir lime oil, dal purée, pickled cucumber, white radish

SIDES

MIXED WOK GREENS D, SO, V

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

COURSE FOUR

COCONUT A, D, E, G

Sake sponge, yoghurt foam, coconut cream

CHAI CHEESECAKE D, E, G, V

Cinnamon shard, mango sorbet

A - Alcohol, C - Celery, D - Dairy, E - Eggs, 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. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy



LOCATION

Andaz Hotel, Palm Jumeirah, Floor 15, Dubai

VALET

Complimentary valet parking available

RESTAURANT TIMINGS

Monday - Wednesday **6PM-1AM**

Thursday **6PM-2AM**

Friday & Saturday **5PM-2AM**

Sunday **5PM-1AM**

CONTACT INFORMATION

Telephone: **04 423 8323**

Email: **reservations@asiaasiapalm.com**

CHILDREN POLICY

Kids policy under 16's:

Sunday - Wednesday until 10pm

Thursday - Saturday until 8pm

DRESS CODE

Our dress code is **smart casual**.

We **do not permit** hats, sportswear, beachwear or gymwear.

Gentleman may wear smart trainers and tailored shorts, however, we do not permit sleeveless shirts and open-toed shoes such as flip-flops or sandals.