

New Year's Eve Menu

SHARING STYLE

ON ARRIVAL

OYSTERS **F, G, R, S, SO**

Ponzu, ikura

EDAMAME **SO, V**

Truffle

STARTERS

PREMIUM NIGIRI **E, F, G, R, SO**

Asparagus, salmon, tuna, wagyu and truffle

SCALLOPS & CAVIAR **D, F, S, SE, SO**

Ginger miso butter, togarashi

CHICKEN & SHRIMP WONTON **E, G, S, SO**

Shiitake, spice blend sauce

TENDERLOIN TATAKI **E, G, SE, SO**

Cured egg yolk, tanuki flake, truffle mayo

MAINS

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

Long beans, aubergine, king oyster, black vinegar

TIGER PRAWNS **D, S, SE, SO**

Creamy sambal sauce

SEARED RED SNAPPER **F, SE, SO**

Tomato dashi foam, lemongrass

WAGYU TENDERLOIN **F, G, SO**

Shiitake, mirin, hondashi

SIDE DISHES

GRILLED ASPARAGUS **SE, V**

STIR-FRIED FENNEL **D**

TRUFFLE FRIED RICE **E, SO**

DESSERTS

PEACH PARFAIT **D, E, G, N**

Ginger, walnut, vanilla

JASMINE & WHITE CHOCOLATE MOUSSE **D, E, G**

Crèmeux, green apple

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. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.



A S I A · A S I A
RESTAURANT | LOUNGE

DUBAI MARINA

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SHARING STYLE

COCKTAILS*

MANGO LUST

Vodka, mango juice, ginger, strawberry, lemon juice

ASIAN BAY

Gin, sake, grapefruit juice, ginger, lime

CUBA LIBRE

Rum, lime juice, Coca-Cola

WINES*

WHITE / RED / ROSÉ

CHAMPAGNE**

LAURENT PERRIER, LA CUVÉE BRUT, NV

SPIRITS*

VODKA, RUM, GIN, WHISKY

BEER*

ASAHI

SOFT DRINKS

COCA-COLA / COKE ZERO / SPRITE / SPRITE LIGHT / GINGER ALE / TONIC WATER
EIRA STILL WATER / EIRA SPARKLING WATER

JUICES

APPLE / CRANBERRY / ORANGE / PINEAPPLE / TOMATO / PINK GRAPEFRUIT

*House Package

***Champagne Package