



A S I A · A S I A
RESTAURANT | LOUNGE

THE PALM

TASTING MENU

AED495 PER PERSON

SOMMELIER PAIRINGS* AED195 PER PERSON

COURSE ONE

HIYAYAKKO **E, F, SE, SO**

Tofu, ikura, grated ginger, kizami wasabi, nikiri soy

AMA EBI NIGIRI **F, R, S, SO**

Sweet shrimp, nikkei shoyu

*KANBARA, TOKUBETSU JUNMAI**

COURSE TWO

ROBATA PRAWNS **E, F, G, R, S, SE, SO**

Five-spice, herring roe, spicy sauce

WONTON **E, G, S, SO**

Chicken & shrimp, shiitake, spice blend sauce, spring onion

*M DE MINUTY, CHÂTEAU MINUTY,
CÔTES DE PROVENCE, FRANCE**

COURSE THREE

CHILEAN SEA BASS **F, SE, SO**

Spicy Korean miso, aubergine

*PINOT NOIR, "WINDY PEAK" DE BORTOLI,
VICTORIA, AUSTRALIA**

COURSE FOUR

MONGOLIAN WAGYŪ **E, G, SE, SO**

Cured egg, sesame seeds, spring onion

*SHIRAZ, CABERNET, KOONUNGA HILL,
PENFOLDS, SOUTH AUSTRALIA**

COURSE FIVE

DARK CHOCOLATE SPICY MOUSSE **D, E, G**

Guava, raspberry crumble

*MOSCATEL ORO 'FLORALIS',
TORRES, PENENDÈS, SPAIN**

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.

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SEAFOOD & RAW

SALMON CARPACCIO F, G, R, SO Truffle ponzu, caviar	110
BLUEFIN TUNA TARTARE F, G, R, SO Caviar, yuzu, unagi sauce	160

SASHIMI 3 PIECES

SALMON – SAKE F, R	55
BLUEFIN TUNA – MAGURO F, R	65
YELLOWTAIL – HAMACHI F, R	65
SEA BASS – SUZUKI F, R	50
EEL – UNAGI F, G, SO	60
AMA EBI – SWEET SHRIMP R, S	70

NIGIRI 2 PIECES

SALMON – SAKE F, R, SO	55
SEA BASS – SUZUKI F, R, SO	50
EEL – UNAGI F, G, SO	60
TUNA TATAKI – MAGURO D, E, F, R, S, SE, SO Furikake sour	70
YELLOWTAIL – HAMACHI E, F, G, R, SE, SO Smoked goma sauce	70
AMA EBI – SWEET SHRIMP F, R, S, SO Nikkei shoyu, kizami wasabi	70
SALMON ABURI F, G, R, SO Truffle	65
WAGYŪ BEEF F, G, R, SO Caviar	85

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MAKI

TOFU MAKI G, SE, SO, V	75
Yuzu gel, asparagus tempura, tamarind mayo	
TROPICAL SPICY CRAB E, F, G, R, S, SE	100
Crab stick, cucumber, avocado, tobiko	
SPIDER MAKI D, E, F, G, R, S, SE, SO	105
Soft-shell crab, bluefin tuna, spicy mayo, tobiko	
CRISPY SHRIMP TEMPURA E, F, G, S, SE, SO	105
Shrimp, avocado, Boston lettuce, eel sauce	
SPICY BLUEFIN 2.0 E, F, G, R, SE, SO	115
Furikake, Kewpie mayo, tanuki, tobiko, ikura	
SPICY BEEF E, G, SO	100
Kimchi mayo, Boston lettuce, kabayaki sauce	
ASIA ASIA MORIAWASE	670
42 pieces Omakase - allow our chefs to create a selection just for you	

SMALL DISHES

EDAMAME SO, V	50
Salt	
EDAMAME SE, SO, SU, V	55
Spicy	
AVOCADO SALAD E, SE, SO, V	70
Creamy yuzu dressing, pomegranate, orange	
CRISPY SWEET POTATO D, SO, V	70
Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	
MISO SOUP F, SE, SO	50
Shimeji mushroom, wakame, tofu	
SHRIMP TEMPURA E, G, N, S, SE	100
Peanut chili sauce	
CHICKEN WINGS G, S, SE, SO	70
Ginger, garlic, XO sauce	
DUCK BAO BUN G, SE, SO	100
Pickled vegetables, coriander	
WAGYŪ BEEF GYOZA G, SE, SO	140
Kabayaki sauce, truffle	

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DIM SUM 4 PIECES

VEGETARIAN DUMPLING G, V	55
SHRIMP & CRAB STICK DUMPLING F, G, S, SE	70
CHICKEN DUMPLING D, G, SE, SO	65
SHORT RIBS DUMPLING G, SO	85

8 PIECES

DIM SUM GALA BASKET D, F, G, S, SE, SO	135
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CRISPY AROMATIC DUCK **G, SE, SO**

Pancake, spring onion, cucumber, hoisin

HALF DUCK	230
WHOLE DUCK	415

KUSHIYAKI

ASPARAGUS & KING OYSTER MUSHROOM D, G, SO, V Truffle yuzu	65
CHAR SIU CHICKEN E, F, SO Katsuobushi, Kewpie mayo, chives	75
LAMB KUSHIYAKI E, SO Thai basil, cabbage, kabayaki, spicy mayo	80

SIGNATURES

GREEN CURRY SO, V Tofu, Thai eggplant, galangal, coriander, red chili	120
PAD THAI E, N, SO, V Stir-fried rice noodles, egg, peanut, tamarind sauce	120
JAPANESE KATSU CURRY C, E, G, MU Breaded chicken, carrot, onion, ginger, water chestnut	170
STIR-FRIED SHRIMP NOODLES E, G, S, SE, SO Chili, soy, coriander	130
MISO BLACK COD E, F, SO Pickled ginger root, crispy leek	240
SWEET & SOUR CHICKEN SO Pineapple, pepper, pomegranate, dragon fruit	140

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ROBATA

BABY CHICKEN D, SO	155
Yoghurt, yuzu kosho	
JASMINE LAMB CHOPS G, SO	165
Spicy Korean miso, aubergine, burnt lemon	
TENDERLOIN D, SE, SO	230
Spicy teriyaki	
RIBEYE D, SO	240
Ancho chili	
ROBATA PLATTER D, E, F, G, SO	800
Miso black cod, baby chicken, lamb chops, ribeye	

SIDE DISHES

STEAMED RICE SE, V	45
GRILLED ASPARAGUS SE, V	60
VEGETABLE FRIED RICE E, G, SO, V	75
Spring onion, carrot, cabbage, sweet soy, egg yolk	
SPECIAL FRIED RICE E, G, S, SO	85
Mixed vegetables, shrimp, turkey ham, chicken, beef	
WAGYŪ BEEF FRIED RICE E, SO	95
Fresh truffle, chives	

DESSERT

OO LONG CHOCOLATE D, E, G	80
Chocolate crèmeaux, oolong cream, banana ice cream	
BANANA MOUSSE D, E, G	65
Chocolate sponge, caramel, vanilla ice cream	
STICKY RICE SE, V	60
Mango, rice, coconut sorbet	
HOMEMADE ICE CREAM & SORBET SELECTION D, E, SE, V	50

DESSERT PLATTER

CHOICE OF 3	160
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