SUNDAY LUNCH

AED 240 per person

Spicy Edamame
Edamame épicée

RAW & MARINATED - SELECT 1 PER PERSON

Salmon & avocado hand roll, okonomiyaki sauce
Hand roll de saumon & avocat, sauce okonomiyaki

Tuna tartare, avocado, toasted croutons, sesame, ponzu
Tartare de thon, avocat, croûtons dorés, sésame, ponzu

Seafood platter
Plateau de fruits de mer

Vegetable spring rolls, Thai sauce
Rouleaux de printemps aux légumes, sauce thaï

LEAVES, CRISPY & HOT - FOR THE TABLE

Crab & avocado galette, Madras curry
Galette de tourteau & avocat, curry Madras

Beef gyoza, ginger, sweet soy sauce
Gyoza de bœuf, gingembre, sauce soja sucrée

Scallop, crab & shiso tempura, wasabi mayonnaise
Tempura de Saint-Jacques, crabe & shiso, mayonnaise au wasabi

Lobster & prawn salad, elderflower vinaigrette, watermelon & raspberry
Salade de homard & crevettes, vinaigrette à la fleur de sureau, pastèque & framboise

Our rates are in AED, inclusive of 5% VAT and subject to a 7% municipality fee.

LAND & SEA - SELECT 1 PER PERSON

Chilean sea bass, yuzu beurre blanc, trout roe
Bar du chili, beurre blanc au yuzu, œufs de truite

Barbecue teriyaki salmon
Saumon grillé teriyaki

Yakitori-style octopus, jalapeño
Poulpe façon yakitori, jalapeño

Yakitori-style chicken, spring onion
Poulet façon yakitori, cébette

Marinated & grilled lamb chops, teriyaki sauce
Côtelettes d'agneau marinées & grillées, sauce teriyaki

Bar des Prés wagyu smash burger
Smash burger de wagyu du Bar des Prés

Japanese-style fried rice, soy-marinated soft-boiled egg
Riz sauté à la japonaise, œuf mollet mariné au soja

DESSERTS - FOR THE TABLE

Mango coconut pavlova
Pavlova mangue et coco

Chocolate & pecan nuts praline cookie
Cookie chocolat & praliné noix de pécan

Traditional baba
Baba traditionnel

Baked Alaska with vanilla & raspberry
Omelette norvégienne vanille & framboise

Should you have any allergies or dietary requirements, please ask your waiter for assistance.

SUNDAY COCKTAILS

AED 65

Sakura Spritz
St-Germain, Junmai Sake, white sesame, cucumber, yuzu, sparkling wine

Miso Sour
Ketel One, tomato, miso kimchi, yuzu, togarashi salt

Tokyo Garden
Tanqueray No. TEN, Junmai sake, lychee, yuzu

Paloma
Altos Blanco, lime, grapefruit, agave, pink grapefruit soda

BEER

Kirin Ichiban
AED 55

COCKTAIL & BEER EXPERIENCE
Available from 12pm till 3pm for AED 199 per person

CHAMPAGNE

Ruinart, R de Ruinart, Brut
Bottle · AED 750

WINES

2024 Sauvignon Blanc, Quincy, Quartz, Loire Valley
2024 M de Minuty, Château Minuty, Provence
2020 Madiran, Ostau d'Estile, South West
Carafe 250ml · AED 95 / Bottle · AED 285

SAKE

Junmai Ginjo, Mizubasho, Nagai Brewery, Gunma
Carafe 300ml · AED 210

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