COCKTAILS

BAR DES PRÉS FAVOURITES

** Available as a mocktail at AED 55*

Japatini * 65
Ketel One, Aperol, mango, yuzu, togarashi

Tokyo Garden * 85
Tanqueray No. TEN, junmai sake, yuzu, lychee juice

Margarithai 90
Volcan Blanco, Del Maguey Vida, lemongrass, coriander, agave, citrus

BDP Café * 70
Ketel One, honey, miso, tonka, coffee

Cosmocat 75
Belvedere, yuzu, aloe vera, green apple, vanilla

Plum Royale 105
Zacapa 23yo, Hennessy VS, Calvados, strawberry, plum, Suze aperitif

DUBAI FAVOURITES

** Available as a mocktail at AED 55*

Mizuloma 90
Casamigos Blanco, RinQuinQuin à la Pêche, Lillet Rosé, umeboshi peach, pink grapefruit soda

Gari Negroni 80
Tanqueray Export, Campari, Amaro Santoni, Cocchi Extra Dry, pickled ginger

Miso Sour 80
Ketel One, tomato, yuzu, miso and kimchi cordial, togarashi salt

Sakura Spritz 90
St-Germain, junmai sake, orange, sesame and cucumber cordial, yuzu, sparkling wine

Umeku Fashioned * 95
Bulleit Bourbon, apricot, fig leaves, bitters

Fuji Sour 85
Eminente Ámbar Claro, apple, pear, nigori sake, yuzu, wasabi

Gimlet Ten 160
Belvedere 10, basil and yuzu cordial, vermouth blend, sake

Christmas Toddy 90
Chestnut-infused Bulleit Bourbon, chestnut honey, aged sake, yuzu, umeshu, hot water

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CALIFORNIA

Spicy yellowtail, jalapeño vinaigrette 95
Sériole pimentée, vinaigrette jalapeño vert

Tuna tartare, avocado, nori, tobiko, Korean spices 115
Tartare de thon, avocat, nori, tobiko, piment coréen

Salmon, avocado, sriracha, jalapeño vinaigrette 100
Saumon, avocat, sriracha, vinaigrette jalapeño

Crispy prawns, sobacha, tobiko, Thai mayonnaise 95
Crevettes croustillantes, sobacha, tobiko, mayonnaise thaï

CRISPY MAKI

Tuna tartare, yuzu soy, cucumber avocado 90
Tartare de thon, soja au yuzu, concombre avocat

Japanese wagyu tartare, chimichurri, fried onions 95
Tartare de boeuf wagyu japonais, chimichurri, oignons frits

MAKI

King crab, pomelo, wasabi mayonnaise 105
King crab, pomelo, mayonnaise au wasabi

Yellowtail, yuzu kosho, soya 80
Sériole, yuzu kosho, soja

SASHIMI - 3 PIÈCES

Salmon	40	Chutoro	90	Chef's selection: 6 pcs	95
Yellowtail	50	Otoro	90	12 pcs	170
Akami	55				

SUSHI - 2 PIÈCES

Salmon	50	Chutoro	60	Chef's selection: 6 pcs	140
Yellowtail	60	Otoro	70	12 pcs	260
Akami	50				

FLAMED SUSHI - LA PIÈCE

Wagyu teriyaki	45	Salmon & ponzu	25
Chutoro & Oscietra caviar	60	Botan ebi & miso	55

RAW & MARINATED - CRU & MARINÉ

Salmon tiradito, tosazu jelly, yuzu pepper sauce 95
Saumon en tiradito, gelée tosazu, sauce yuzu poivre

Flamed scallops carpaccio, clementine vinaigrette, sobacha 180
Carpaccio de Saint-Jacques mi-cuites, vinaigrette à la clementine, sobacha

Tuna tartare, ginger, sesame yuzu, radishes, avocado 130
Tartare de thon, gingembre, sésame yuzu, radis & avocat
Oscietra caviar - *Caviar Oscietre* 230

Marinated yellowtail, red chili condiment, citrus vinaigrette 105
Sériole mariné, condiment au piment rouge, vinaigrette aux agrumes

Flamed Australian wagyu carpaccio, ponzu truffle, daikon 175
Carpaccio de wagyu australien mi-cuit, ponzu truffe, radis daikon

LEAVES, CRISPY & HOT - SALADES, CROUSTILLANT & CHAUD

Crispy prawns, spicy mayonnaise, sesame, coriander 85
Crevettes croustillantes, mayonnaise épicée, sésame, coriandre

Crispy rice, tuna, salmon & yellowtail, chipotle 95
Riz croustillant thon, saumon & sériole, chipotle

Crispy rice, Oscietra caviar, sour cream 180
Riz croustillant, caviar Oscietre, crème fraîche

Crab & avocado galette, Madras curry 120
Galette d'avocat et tourteau au curry Madras

Beef gyoza, ginger, sweet soy sauce 95
Gyoza de boeuf, gingembre, sauce sucrée au soja

Brittany blue lobster salad, elderflower vinaigrette, watermelon & raspberry 165
Salade de homard breton, vinaigrette à la fleur de sureau, pastèque & framboises

Wagyu sando, furikake 355
Sando de boeuf wagyu, furikake

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LAND & SEA - TERRE & MER

Japanese fried rice, soy-marinated soft-boiled egg — 130
Riz sauté à la japonaise, oeuf mollet mariné au soja

Langoustine ravioli, creamed bisque, green Sichuan pepper — 165
Raviolis de langoustines, bisque parfumée au Sichuan vert

Black cod caramelised with miso, baby spinach, sesame — 170
Black cod caramélisé au miso, pousses d'épinards, sésame

Steamed Chlean sea bass, tom yum — 160
Bar à la vapeur, tom yum

Yakitori-style, ckicken, spring onion — 120
Brochettes de poulet Yakitori, cébette

Lobster roll, avocado, baby gem lettuce — 155
Lobster roll, avocat, sucrine

Bar des Prés wagyu smash burger — 190
Smash burger de wagyu du Bar des Prés

Marinated & grilled lamb chops, teriyaki sauce — 265
Côtelettes d'agneau grillées, sauce teriyaki

Satay grilled Australian beef fillet, lime condiment, 180g — 300
Filet de boeuf australien grillé au saté, condiment citron vert

Charred A4 Japanese wagyu entrecôte, barbecue sauce, 200g / 400g — 420 / 810
Entrecôte wagyu A4 au charbon de bois, sauce barbecue

Australian beef entrecôte, spicy sweet sauce 400g / 800g — 560 / 975
Entrecôte de boeuf australien, sauce douce & pimentée

SIDES - ACCOMPAGNEMENT

Grilled broccoli, sesame onion vinaigrette — 50
Brocolis grillés, vinaigrette au sesame et à l'oignon

French fries, smoked paprika mayo — 50
Frites, mayo paprika fumé

Baby spinach salad, truffed yuzu pepper sauce, bonito — 50
Salade de pousses d'épinards, sauce yuzu poivre truffe, bonite séché

Miso caramelised green asparagus, hazelnuts, sesame vinaigrette — 50
Asperges vertes caramélisées au miso, sésame vinaigrette

Crispy « pommes Dauphine » like in London, Vera peppers — 50
« Pommes Dauphine » croustillantes comme à Londres, piment de la Véra

Classic mashed potatoes — 50
Purée de pommes de terre classique

DESSERTS

Profiteroles, vanilla ice cream, Chantilly, chocolate sauce *Profiteroles glace vanille, Chantilly, sauce chocolat*	60
Fine apple tart, caramel sauce, vanilla ice cream *Tarte fine aux pommes, sauce caramel, crème glacée à la vanille*	60
Guanaja chocolate biscuit, « coeur coulant » hazelnut & ice cream *Biscuit au chocolat Guanaja, coeur coulant et glace noisette*	65
Vanilla mille-feuille, pecan nut praline *Mille-feuille à la vanille, praliné noix de pécan*	65
Raspberry & mango pavlova, vanilla Chantilly *Pavlova framboise et mangue, Chantilly vanille*	75
Frosted pineapple, exotic, sorbet, pineapple carpaccio *Ananas givré, sorbet exotique, carpaccio d'ananas*	65
Yule Log, speculoos, caramel crémeux, light vanilla cream *Bûche de Noël, spéculoos, crémeux caramel, crème légère à la vanille*	65

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