CLAY

粘土

Encounter Nikkei.

A Japanese–Peruvian culinary experience.

PACKAGES

SOFT 350
Brunch | Soft Drinks

SIGNATURE 445
Brunch | Wines | Beer | Spirits
Signature Cocktails | Soft Drinks

PREMIUM 545
Brunch | Sparkling Wine | Wines
Beer | Spirits | Signature Cocktails | Soft Drinks

AFTERPARTY
From 4pm–6pm

4X HOUSE BEVERAGES 150
4X COCKTAILS 250

All prices are in UAE Dirham inclusive of 5% VAT

PIQUEOS

Nibbles

CORN QUINOA SALAD (S)
Quinoa | Corn | Lemongrass | Pomegranate
Orange Mixed Lettuce

EDAMAME SHOGA (SS)
Soybeans | Ginger | Togarashi | Sweet Chili Sauce
Chives | Coriander

NIKKEI (S)(SS)
Mashed Avocado | Onions | Sesame Oil | Crispy Tortilla
Rocoto Chimichurri | Guacamole

CHICKEN KARAAGE (G)
Crispy Chicken | Marinated in Panca Chili | Smoked Yellow Sauce | Herbs

MORIAWSE PLATTER (S)

Sharing Platter from the sea

CLASSIC CEBICHE (GF)
Sea Bass | Tiger Milk | Chulpi & Choclo Corn | Coriander

URAMAKI (S)
Prawn Panko | Acevichado Sauce | Togarashi

INKA NIGIRI (S)
Salmon | Oyster Sauce | Ginger | Spring Onion | Quinoa Pop

CAUSA
Yellow Potato | Spicy Mayo | Avocado | Prawns Tartar

DE FONDO

Mains

Choose one

SEA BASS
Nikkei Rice | Dashi | Yellow Chili | Criolla Salad

TORI UDON
Corn Fed Chicken | Pak Choi | Spring Onions
Nortena Sauce | Yellow Chili

CAZUELA
Sticky Rice | Mushrooms | Snow Peas | Baby Corn
Asparagus | Truffle Oil

NIKKEI BEEF
Classic Peruvian Style | Coriander | Corn Rice | Lomo al Wok

or

Grill Tenderloin | Potato Wedge | Chimichurri Nikkei

POSTRES
Dessert

LUCUMA MILK CAKE (D)
Vanilla Cake | Lucuma Pannacotta
Raspberry Gel

MISO BRÛLÉE (N)(S)
Miso | Merinque | Caramel
Raspberry Mango Jam | Lucuma Pancotta

Wind guides

Mountains echo

Earth heats

(N) Nuts (S) Seafood (SS) Sesame seeds (GF) Gluten Free (D) Dairy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEVERAGE PACKAGE

WHITE WINE
Torres Sauvignon Blanc, Garanacha, Spain

RED WINE
Torres Magnetic Blend, Catalonia, Spain

BEER
Asahi

COCKTAILS

PISCO SOUR
Quebranta Pisco | Sweet & Sour
Egg White | Angostura Bitters

KYŌ-TINI
Vodka | Yuzu | Lychee | Sochu

PINK MINT MOJITO
Rum | Lillet Rose | Amarena Cherry Syrup
Mint Soda

SHŌGA
Gin | Elderflower | Suze
Ginger | Bitters

SPIRITS
Tito's Vodka | Tanqueray Gin
JW Red Label Whisky | Bacardi Rum

SOFT DRINKS
Assorted Soft Drinks| Water
Signature Mocktails

PREMIUM UPGRADE AED 100
Codorniu Clasico Cava Brut, Spain

•All wines and spirits served by glass
•Guests may only order one drink at a time
•Beverage last call 3:45pm
•Alcohol can only be served to persons 21 years of age and over