

LOUNGE MENU



EDAMAME ^{V, VG} grill seaweed nori, shichimi, salt, lime	35
BLUEFIN TUNA CARPACCIO truffle soy, shio kombu, lime, chive	95
OYSTER (6PIECES) akazu vinaigrette	120
GREENBEAN TEMPURA ^{V, E} green bean, truffle aioli, shichimi	45
SHIRMP TEMPURA ^E spicy chilli mayo, shichimi	65
WAGYU SLIDER (2PIECES) ^D wagyu beef, sweet pepper relish, crispy onion	80
LOBSTER BUNS (2PIECES) ^D lobster, japanese tartar sauce, caviar, shiso leaf	95

SOMETHING SWEET

MOCHI SELECTION chocolate ^{N, VG} mango passion ^{N, D} coconut ^D raspberry ^D	50
YUZU CHEESECAKE ^{N, D, E} yuzu mousse, lotus biscuit	55
RASPBERRY MOUSSE DOME ^{D, E} served with raspberry sorbet	60

(A) CONTAINS ALCOHOL (GF) GLUTEN FREE (D) DAIRY (N) NUTS (E) EGGS (V) VEGETARIAN (VG) VEGAN

ALL PRICES ARE INDICATED IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEE,
10% SERVICE CHARGE & 5% VALUE-ADDED TAX



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LATE MENU

