

# Night Brunch IN THE LOUNGE

## TO START

### CALIFORNIA MAKI

Crab, Cucumber, Avocado, Mayonnaise (SH,GF)

### SPICY TUNA MAKI

Carrot, Sracha, Tobiko, Sesame Oil

### BARBEQUE BEEF SHORT RIB ROLL

Caramelised Onion Jam, Crispy Shallots (S)

### COCHUJANG CAULIFLOWER POPCORN

Chili Honey Glaze (VG,S)

### BARBEQUE SHORT RIB BAO BUN

Hoisin Dip (S)

### CRISPY VEGETABLE SPRING ROLLS

Sweet Chili Dip (VG,S)

## TO FOLLOW

### THAI COCONUT CHICKEN CURRY

Crispy Tigt, Baby Corn, Asian Greens (S,SH)

### GLAZED CHILEAN SEA BASS

Miso, Honey (S)

### EGG FRIED RICE

Sweet Soy Sauce (SH,S)

### THAI GREEN PAPAYA SALAD

Grilled Shrimps, Roasted Peanut Som Tom Dressing (SH,N)

## TO FINISH

CHOICE OF

MATCHA TIRAMISU

MALAYSIAN STRAWBERRY MESS

THAI BANOFFEE PIE

COCONUT MOUSSE MILK CAKE

## **THREE HOUR FREE-FLOW**

**AED480 PER PERSON**

### **WINES**

CONTE FROSCO

M DE MINUTY, PROVENCE ROSE

POUR LE VIN, 'AVOIR LA PECHE', CHARDONNAY

ALAMOS CATENA, MALBEC

### **SPIRITS**

STOLICHNAYA

TANQUERAY

BACARDI CARTA BLANCA

### **AURA SIGNATURE COCKTAILS**

PINK BEACH

Pink Gin, Dry Vermouth, Citrus Cordial, Lemon, Pink Grapefruit Soda

MARKISA SPRITZ

Sparkling Wine, Martini Fiero, Passion fruit, Soda

### **BEERS**

HEINEKEN

STELLA ARTOIS

**SELECTION OF SOFT DRINKS, JUICES, WATER, TEA & COFFEE**

## **THREE HOUR FREE-FLOWING CHAMPAGNE**

**ADDITIONAL AED240 PER PERSON**

**LAURENT-PERRIER LA CUVÉE NV BRUT**