

Night Brunch
IN THE LOUNGE

TO START

KOREAN FRIED CHICKEN

Gochujang Sauce, Honey Glaze

CALIFORNIA MAKI

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

CRISPY SHRIMP ROLL

Dynamite Sauce, Sour Cream (SH)

CRISPY VEGETABLE SPRING ROLLS

Sweet Chili Dip (S)

DASHI MARINTED TOMATO

Burrata, Pesto Mayo, Balsamic Pearls (D)(VG)

TO FOLLOW

choice of

KUNG PAO CHICKEN

Sichuan Peppercorn, Chinese Soy (S)(SH)

or

GLAZED MISO SALMON

Chili, Pineapple Relish (S)

comes with

EGG FRIED RICE

Sweet Soy Sauce (S)

CHILI GREEN BEANS

Garlic, Sesame (N)

TO FINISH

choice of

COCONUT MOUSSE MILK CAKE (D)

THAI BANOFFEE PIE (D)(N)

MATCHA TIRAMISU (D)

THREE HOUR FREE-FLOW
AED550 PER PERSON

WINES

CONTE FROSCO, ITALY
CHÂTEAU DE MINUTY 'M', CÔTES DE PROVENCE, FRANCE
CHARDONNAY, POUR LE VIN 'AVOIR LA PÊCHE', LANGUEDOC, FRANCE
SYRAH, POUR LE VIN 'FAIM DE LOUP', LANGUEDOC, FRANCE

SPIRITS

STOLICHNAYA
BBACARDI CARTA BLANCA
BEEFEATER
BALLANTINE'S FINEST

AURA SIGNATURE COCKTAILS

PINK BEACH
Pink Gin, Dry Vermouth, Citrus Cordial, Lemon, Pink Grapefruit Soda
MARKISA SPRITZ
Sparkling Wine, Martini Fiero, Passion fruit, Soda
SICILIAN MOJITO
Light Rum, Mint, Lime, Sicilian Soda
ESPRESSO-SPICED MARTINI
Vodka, Espresso, Coffee Liqueur, Cinnamon

BEERS

HEINEKEN
STELLA ARTOIS

SELECTION OF PREMIUM SODAS, FRESH JUICES, WATER, COFFEE & TEA

THREE HOUR FREE-FLOWING CHAMPAGNE
ADDITIONAL AED250 PER PERSON

PERRIER-JOUËT 'GRAND BRUT'