



KOI
RESTAURANT-LOUNGE

KOI-FU BRUNCH

SOFT BEVERAGE	340p/p
HOUSE BEVERAGE	+105p/p
SPARKLING WINE	+155p/p
CHAMPAGNE	+255p/p

STARTERS

- Edamame Sea Salt (V)
- Miso Soup
- Kabocha Soup Nori Powder (D,V)

- Seaweed Salad Cucumber & Sweet Vinegar (V)
- Fried Calamari Salad Soy Yuzu & Almond (N)

- Hamachi Tartare Gyoza Chips & Amarillo Shallots
- Salmon Tradito Sudachi Soy & Jalapeno
- Wagyu Beef Tatakushi Mushroom & Ponzu Sauce

ASSORTED SASHIMI

- Salmon, Tuna, Yellowtail

MAKI ROLLS

- Fried Salmon and Pickled Vegetables Roll (D)
- California Roll
- Shrimp Tempura Roll (S)
- Unagi, Avocado & Cream Cheese Roll (D)

TEMPURA

- Creamy Rock Shrimp Tempura (S)
- Vegetable Karaage Ginger & Soy Reduction (V)

MAIN COURSE PLATTER

- Miso Marinated Black Cod (A)
- Roasted Baby Chicken Yuzu Mustard & Sweet Soy (D)
- Lamb Spare Ribs Yakimiku Glaze
- Miso Marinated Wagyu Striploin Soy Mustard
- Curry "Udon" Noodle (V)
- Takikomi Rice (V)

DESSERT PLATTER

- Sticky Toffee Pudding Toffee Sauce (D)
- Yuzu Tart Brûlée (D,N)
- Matcha Tiramisu (D)
- Vanilla Ice Cream (D)

COCKTAILS

- Japanese Green Field**
Junmai Sake, Fresh Mint Leaves, Sake Infused Cucumber
- Dark Mule**
Whisky, Cab. Sauvignon, Lemon Juice, Spiced Syrup, Ginger Ale

Grassy Morning

- Rum, Sake, Shisho & Lemon Grass Syrup, Pineapple Juice

SAKE

- Geikkekhan Karakuchi (W), Gekkeikhan Amakuchi (C)

CHAMPAGNE

- G.H. Mumm Cordon Rouge

SPARKLING WINE

- Cava Dignitat Brut

WHITE WINE

- Sauvignon Blanc, Antares, Chile
- Chardonnay, Antares, Chile

RED WINE

- Merlot, Antares, Chile
- Cabernet Sauvignon, Antares, Chile

BEER

- Menabrea Draft, Singha

VODKA

- Absolut

GIN

- Beefeater

RUM

- Havana Club

WHISKY

- JW Red Label

MOCKTAIL

- Koi Punch Mix Fruit Juice, Vanilla, Mint Leaves

Children between 6 to 12 years 175 AED

Items indicated with: (A) Alcohol (C) Cold (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian (W) Warm.

All prices are in AED and inclusive of all taxes.