

7-COURSE DINNER MENU

450pp

APERITIVO

SHRIMP TEMPURA

snap pea julienne, spicy mayo, green pea, black truffle vinaigrette

WAGYU TAQUITO

truffled tofu crema, shichimi ponzu



STARTER

WAGYU GYOZA

kabocha puree, sweet soy

YELLOWTAIL TAQUITO

avocado, miso



RAW

SEABASS SEVICHE ^{GF}

charred baby corn, mango, passionfruit leche de tigre

YELLOWTAIL SEVICHE

ginger, garlic, soy



MAIN

BLACK COD ANTICUCHO WITH SWEET CORN

miso, togarashi butter

TENDERLOIN WITH TRUFFLE RICE

su-shoyu, spring onion



SUSHI

ASEVICHADO

tuna, salmon, yellowtail, sea bass, avocado, sweet potato, cancha, aji amarillo leche de tigre

WAGYU TE AMO

torched wagyu beef, aji date jam, sweet potato

SAMBA RIYADH

crab, majdool dates, beef bacon, aji date jam, pistachio crumble

SAKE ABURI NIGIRI ^{GF}

torched salmon, yuzu miso, lemon zest



DESSERT

IT'S A DATE ^V

date compote, cream cheese crèmeux, olive oil sponge cake, chai tea ice cream

CHOCOLATE BANANA CAKE ^V

maple butter, plantain chip, vanilla ice cream

Corporate Chef John Um

Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

Menu items may be subject to change based on availability. All prices are in SAR and inclusive of VAT