

3-COURSE LUNCH MENU

VEGETARIAN

160pp

STARTER

CORN SALAD^V

smoked sweet corn, chullpi, coriander, leche de tigre,
goma dressing



MAIN

COCO MUSHROOM TOBAN^V

poached egg, assorted mushrooms, truffle, yuzu soy,
garlic chips



DESSERT

MOCHI^V

soft japanese rice cake filled with ice cream served with white
chocolate ganache

5-COURSE LUNCH MENU

VEGETARIAN

260pp

STARTER

GREEN BEAN TEMPURA^V
black truffle aioli



RAW

BABY GEM^{V, VG, GF}
basil miso, pistachio



SUSHI

VEGGIE MAKI^V
pickled vegetables, cucumber, avocado, sesame, spring onion,
tempura flakes



MAIN

COCO MUSHROOM TOBAN^V
poached egg, assorted mushrooms, truffle, yuzu soy,
garlic chips



DESSERT

SATA ANDAGI^V
japanese doughnuts, salted caramel, red fruit coulis,
citron ice cream

3-COURSE DINNER MENU

VEGETARIAN

2 10pp

STARTER

CORN SALAD^V

smoked sweet corn, chullpi, coriander, leche de tigre, goma dressing



MAIN

COCO MUSHROOM TOBAN^V

poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips



DESSERT

MOCHI^V

soft japanese rice cake filled with ice cream served with white chocolate ganache

5-COURSE DINNER MENU

VEGETARIAN

320pp

STARTER

GREEN BEAN TEMPURA^V
black truffle aioli



RAW

BABY GEM^{V, VG, GF}
basil miso, pistachio



MAIN

COCO MUSHROOM TOBAN^V
poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips



SUSHI

VEGGIE MAKI^V
pickled vegetables, cucumber, avocado, sesame, spring onion, tempura flakes



DESSERT

SATA ANDAGI^V
japanese doughnuts, salted caramel, red fruit coulis, citron ice cream

7-COURSE DINNER MENU

VEGETARIAN

450pp

APERITIVO

SWEET POTATO TEMPURA^V
spicy mayo



STARTER

VEGETABLE TAQUITO^V
avocado, radish, red onion, peppers, pickled shimeji mushrooms



RAW

BABY GEM^{V, VG, GF}
basil miso, pistachio



MAIN

TOFU FURAY^V
truffle rice



SUSHI

VEGGIE MAKI^V
pickled vegetables, cucumber, avocado, sesame, spring onion,
tempura flakes

VEGGIE NIGIRI^V



DESSERT

IT'S A DATE^V
date compote, cream cheese crèmeux, olive oil sponge cake,
chai tea 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