

HAYAI LUNCH MENU

150 PER PERSON

APERITIVO

(compliments of the Chef)

MISO SOUP coriander, tofu



STARTER

(choice of two)

SWEET POTATO TEMPURA spicy mayo ^V

SAMBA CORN SALAD smoked sweet corn, chullpi, leche de tigre, goma dressing ^V

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

SHRIMP TEMPURA spicy mayo, green pea, black truffle vinaigrette

SEA BASS SEVICHE charred baby corn, mango and passionfruit leche de tigre

YELLOWTAIL TAQUITO avocado, miso

SALMON TIRADITO garlic ponzu, citrus honey

EBI ARARE spicy shrimp, baby gem, avocado, black truffle aioli

WAGYU SLIDER house made pickles, cheddar cheese, honey truffle aioli



MAIN COURSE

(choice of one)

VEGGIE UDON cherry tomato, shiitake sauce, udon noodles ^V

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

SALMON ROBATA honey panca bbq

CHICKEN A LA BRASA peruvian-style robata chicken, aji amarillo mayo

LAMB CHOPS honey panca

Corporate Chef John Um

Executive Chef Clet Laborde

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

All prices are in SAR and inclusive of VAT