

ASIA ASIA BRUNCH

AED 399 with Soft Drinks / AED 499 with House Beverages*/ AED 599 with Prosecco** △ / AED 699 with Champagne*** △△

A S I A · A S I A
RESTAURANT | LOUNGE



RAW ASIA ASIA

HAMACHI CEVICHE

Wakamomo Jalapeño Pepper, Yuzu Wasabi

SEAFOOD TARTARE

Coconut Cream, Crispy Wonton

ZUKE MAGURO

Soy Marinated Yellowfin Tuna, Endive

SALMON CARPACCIO

Truffle Ponzu, Pickled Onion

SMALL DISH

EDAMAME (V)

Himalayan Pink Salt

DAIKON ROLL (V)

Sweet Shiitake, Asparagus, Cucumber, Red Bell Pepper, Cream Cheese, Corn Miso

CRISPY TOFU

Japanese Omelette, Caramelized Onion & Kabayaki Sauce

HOME MADE DIM SUM BASKET

Beef, Chicken, Creamy Sweet Potato

SHRIMP TEMPURA (N)

Peanut Chili Sauce

12 SPICE CALAMARI

Chili & Kaffir Lime Aioli

SESAME PRAWN TOAST

Sweet Chili Sauce

DOUBLE FRIED SPICY CHICKEN WING (N)

Teriyaki Sauce

INDONESIAN CHICKEN SATAY (N)

Creamy Peanut Sauce, Peanut Crumb

BEEF BAO BUN

Braised Beef

EGG FRIED RICE (V)

SUSHI PLATTER

MAKI, NIGIRI, SASHIMI

MAKI

VEGETABLE (V)

CALIFORNIA

RAINBOW

PHILADELPHIA

SPICY TUNA

SPICY SALMON

CHICKEN KATSU

MAIN DISH

SINGAPORE STYLE SEAFOOD NOODLE

Shrimp, Calamari, Bean Sprout, Chili, Fish Sauce

LEMONGRASS CRUSTED SALMON

Cauliflower Miso Purée

PASSION FRUIT MISO BLACK COD

Pickled Ginger

CASHEW NUT CHICKEN (N)

Chili Flake, Cashew Nut, Spring Onion

TERIYAKI CHICKEN

Roasted Potato & Pickled Red Bell Pepper

SWEET & SOUR CHICKEN

Pomegranate, Sumac

BRAISED LAMB SHANK

Grilled Bao Bun

MONGOLIAN BEEF

Mixed Bell Pepper, Hoisin, Cumin

VEGETARIAN DISH

CHARCOAL GRILLED ASPARAGUS (V)

Sweet Yuzu Glaze

STEAMED GREEN (V)

Roasted Garlic, Sesame Oil

ROASTED POTATO (V)

Garlic Butter & Kabayaki Sauce

JAPANESE COCONUT CURRY (V)

Grilled Tofu, Assorted Vegetable

MISO GLAZED EGGPLANT (V)

Pearl Barley, Red Miso, Sumac

SALAD

SEAWEED SALAD

Cucumber, Daikon, Tosazu Dressing

SEASONAL LEAF (V)

Orange Carrot Dressing

ASIAN CHICKEN SALAD

Goma Dressing

SOBA NOODLE SALAD (N)

Creamy Peanut & Sesame Dressing

DESSERT PLATTER

A selection of Asia Asia favourites

DRINKS

ACQUA PANNA STILL WATER / SAN PELLEGRINO SPARKLING WATER

BELLINI / ZONIN PROSECCO CUVÉE 1821**

APEROL SPRITZ / ASIAN NEGRONI / SANGRIA ROSÉ / WATERMELON MARTINI*

WHITE WINE / RED WINE / ROSÉ WINE*

TIGER BEER*

VEUVE CLICQUOT PONSARDIN BRUT, NV***

SPIRITS*

Russian Standard Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, El Jimador Blanco Tequila, Dewar's White

SOFT DRINKS

Pepsi, Diet Pepsi, 7Up, Diet 7Up, Ginger Ale, Tonic Water

JUICES

Apple, Cranberry, Orange, Pineapple, Tomato, Pink Grapefruit

*only available with the brunch package at AED499

**only available with the brunch package at AED599

***only available with the brunch package at AED699

(V) vegetarian (N) nuts (A) alcohol

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT.

"Dishes are prepared in a kitchen that handles nuts"

△ Sparkling

△△ Bubbly

SUSHI

SATURDAYS



Every Saturday
2pm - 7pm

Enjoy an unlimited selection of gourmet Sushi & Dim Sum,
accompanied by a bottle of grape.

AED 329 per couple

GO GEISHA

LADIES' NIGHT



ALL LADIES ENJOY 3 COMPLIMENTARY BEVERAGES*,
INSPIRED BY THE TASTE OF THE EXOTIC ORIENT,
FROM THE GO GEISHA LADIES' NIGHT MENU.

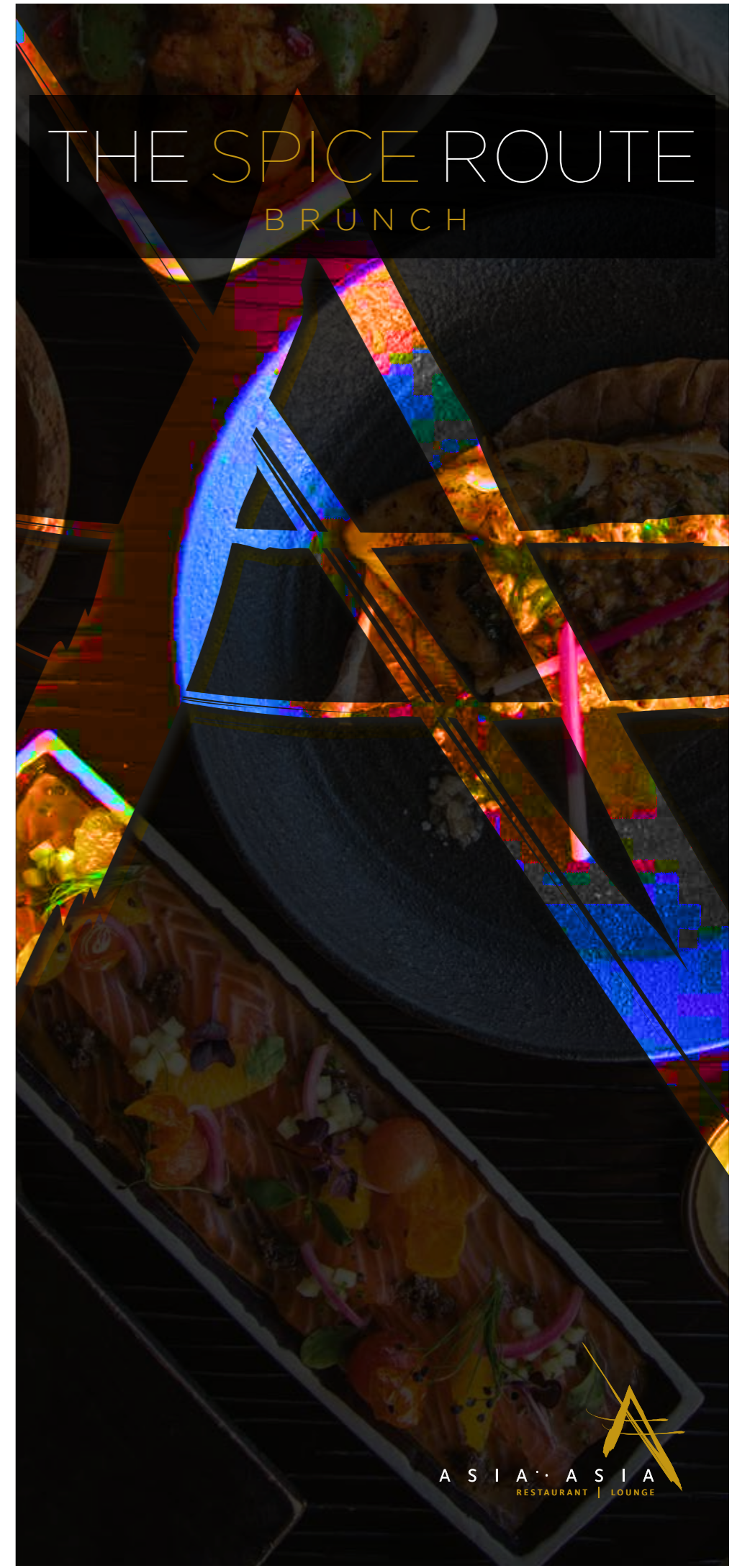
EVERY TUESDAY AT ASIA ASIA

6PM - 1AM

Asia Asia invites all female guests to enjoy 3 complimentary drinks
from an extensive selection of cocktails & grape.

THE SPICE ROUTE

BRUNCH



ASIA ASIA
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