

THE PALM

TASTING MENU

AED495 PER PERSON

SOMMELIER PAIRINGS AED195 PER PERSON*

COURSE ONE

HIYAYAKKO E, F, SE, SO
Tofu, ikura, grated ginger, kizami wasabi, nikiri soy

AMA EBI NIGIRI F, R, S, SO
Sweet shrimp, nikkei shoyu

*KANBARA, TOKUBETSU JUNMAI**

COURSE TWO

ROBATA PRAWNS E, F, G, R, S, SE, SO
Five-spice, herring roe, spicy sauce

WONTON E, G, S, SO
Chicken & shrimp, shiitake, spice blend sauce, spring onion

*M DE MINUTY, CHÂTEAU MINUTY,
CÔTES DE PROVENCE, FRANCE**

COURSE THREE

CHILEAN SEA BASS F, SE, SO
Spicy Korean miso, aubergine

*PINOT NOIR, "WINDY PEAK" DE BORTOLI,
VICTORIA, AUSTRALIA**

COURSE FOUR

MONGOLIAN WAGYŪ E, G, SE, SO
Cured egg, sesame seeds, spring onion

*SHIRAZ, CABERNET, KOONUNGA HILL,
PENFOLDS, SOUTH AUSTRALIA**

COURSE FIVE

DARK CHOCOLATE SPICY MOUSSE D, E, G
Guava, raspberry crumble

*MOSCATEL ORO 'FLORALIS',
TORRES, PENENDÈS, SPAIN**

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin, MU - Mustard,
N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.
Please notify your server if you have any known food allergies or intolerances.
All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.

SEAFOOD & RAW

SALMON CARPACCIO F, G, R, SO — 110
Truffle ponzu, caviar

BLUEFIN TUNA TARTARE F, G, R, SO — 160
Caviar, yuzu, unagi sauce

SASHIMI 3 PIECES

SALMON – SAKE F, R — 55

BLUEFIN TUNA – MAGURO F, R — 65

YELLOWTAIL – HAMACHI F, R — 65

SEA BASS – SUZUKI F, R — 50

EEL – UNAGI F, G, SO — 60

AMA EBI – SWEET SHRIMP R, S — 70

NIGIRI 2 PIECES

SALMON – SAKE F, R, SO — 55

SEA BASS – SUZUKI F, R, SO — 50

EEL – UNAGI F, G, SO — 60

TUNA TATAKI - MAGURO D, E, F, R, S, SE, SO — 70
Furikake sour, sea urchin

YELLOWTAIL - HAMACHI E, F, G, R, SE, SO — 70
Smoked goma sauce

AMA EBI - SWEET SHRIMP F, R, S, SO — 70
Nikkei shoyu, kizami wasabi

SALMON ABURI F, G, R, SO — 65
Truffle

WAGYŪ BEEF F, G, R, SO — 85
Caviar

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MAKI

TOFU MAKI G, SE, SO, V — 75
Yuzu gel, asparagus tempura, tamarind mayo

TROPICAL SPICY CRAB E, F, G, R, S, SE — 100
Crab stick, cucumber, avocado, tobiko

SPIDER MAKI D, E, F, G, R, S, SE, SO — 105
Soft-shell crab, bluefin tuna, spicy mayo, tobiko

CRISPY SHRIMP TEMPURA E, F, G, S, SE, SO — 105
Shrimp, avocado, Boston lettuce, eel sauce

SPICY BLUEFIN 2.0 E, F, G, R, SE, SO — 115
Furikake, Kewpie mayo, tanuki, tobiko, ikura

SPICY BEEF E, G, SO — 100
Kimchi mayo, Boston lettuce, kabayaki sauce

ASIA ASIA MORIAWASE — 670
42 pieces
Omakase - allow our chefs to create a selection just for you

SMALL DISHES

EDAMAME SO, V — 50
Salt

EDAMAME SE, SO, SU, V — 55
Spicy

AVOCADO SALAD E, SE, SO, V — 70
Creamy yuzu dressing, pomegranate, orange

CRISPY SWEET POTATO D, SO, V — 70
Truffle honey, crispy shallot, truffle labneh, kabayaki sauce

MISO SOUP F, SE, SO — 50
Shimeji mushroom, wakame, tofu

SHRIMP TEMPURA E, G, N, S, SE — 100
Peanut chili sauce

CHICKEN WINGS G, S, SE, SO — 70
Ginger, garlic, XO sauce

DUCK BAO BUN G, SE, SO — 100
Pickled vegetables, coriander

WAGYŪ BEEF GYOZA G, SE, SO — 140
Kabayaki sauce, truffle

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DIM SUM 4 PIECES

VEGETARIAN DUMPLING G, V	55
SHRIMP & CRAB STICK DUMPLING F, G, S, SE	70
CHICKEN DUMPLING D, G, SE, SO	65
SHORT RIBS DUMPLING G, SO	85

8 PIECES

DIM SUM GALA BASKET D, F, G, S, SE, SO	135

CRISPY AROMATIC DUCK G, SE, SO

Pancake, spring onion, cucumber, hoisin

HALF DUCK	230
WHOLE DUCK	415

KUSHIYAKI

ASPARAGUS & KING OYSTER MUSHROOM D, G, SO, V — 65
Truffle yuzu

CHAR SIU CHICKEN E, F, SO — 75
Katsuobushi, Kewpie mayo, chives

LAMB KUSHIYAKI E, SO — 80
Thai basil, cabbage, kabayaki, spicy mayo

SIGNATURES

GREEN CURRY SO, V — 120
Tofu, Thai eggplant, galangal, coriander, red chili

PAD THAI E, N, SO, V — 120
Stir-fried rice noodles, egg, peanut, tamarind sauce

JAPANESE KATSU CURRY C, E, G, MU — 170
Breaded chicken, carrot, onion, ginger, water chestnut

STIR-FRIED SHRIMP NOODLES E, G, S, SE, SO — 130
Chili, soy, coriander

MISO BLACK COD E, F, SO — 240
Pickled ginger root, crispy leek

SWEET & SOUR CHICKEN SO — 140
Pineapple, pepper, pomegranate, dragon fruit

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ROBATA

BABY CHICKEN D, SO — 155
Yoghurt, yuzu kosho

JASMINE LAMB CHOPS G, SO — 165
Spicy Korean miso, aubergine, burnt lemon

TENDERLOIN D, SE, SO — 230
Spicy teriyaki

RIBEYE D, SO — 240
Ancho chili

ROBATA PLATTER D, E, F, G, SO — 800
Miso black cod, baby chicken, lamb chops, ribeye

SIDE DISHES

STEAMED RICE SE, V — 45

GRILLED ASPARAGUS SE, V — 60

VEGETABLE FRIED RICE E, G, SO, V — 75
Spring onion, carrot, cabbage, sweet soy, egg yolk

SPECIAL FRIED RICE E, G, S, SO — 85
Mixed vegetables, shrimp, turkey ham, chicken, beef

WAGYŪ BEEF FRIED RICE E, SO — 95
Fresh truffle, chives

DESSERT

OOLONG CHOCOLATE D, E, G — 80
Chocolate crémeaux, oolong cream, banana ice cream

BANANA MOUSSE D, E, G — 65
Chocolate sponge, caramel, vanilla ice cream

STICKY RICE SE, V — 60
Mango, rice, coconut sorbet

HOMEMADE ICE CREAM & SORBET SELECTION D, E, SE, V — 50

DESSERT PLATTER

CHOICE OF 3 — 160

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DRINKS

SIGNATURE COCKTAILS

Yugen 75
Gin, lychee syrup, matcha tea syrup, grapefruit, foamee

Asian Bliss 79
Vodka, umeshu, lychee, peach syrup, elderflower syrup, passion fruit, yuzu juice

Golden Fortune 85
Bacardi Superior, Malibu, mango juice, passion fruit purée, vanilla syrup, lemon juice

Amber No. 4 85
Bourbon whiskey, luxardo, sweet vermouth, sakura syrup

Sakura Martini 80
Roku gin, martini extra dry, sakura syrup

Saffron Spritz 89
Vodka, saffron, elderflower, curry leaf cordial, sparkling wine, soda

Lotus Kiss 89
Gin, Keigetsu Junmai, lychee syrup, lemongrass, elderflower, green apple

Sacred Leaf 95
Tequila, sherry, agave syrup, lime, tabasco, basil

Yuzu! Mine 99
Roku gin, grapefruit juice, jasmine tea syrup, lemon juice, yuzu, jasmine foam

Bourbon Passion by Sudip Shrestha 89
SLG Master of Mixology 2025
Bourbon whiskey, crème de cacao, lime juice, passion fruit

NON-ALCOHOLIC COCKTAILS

Akai Yorokobi 45
Lychee juice, cranberry, pineapple, strawberry, raspberry, blackberry, lime

Tropical Paradise 45
Pineapple, coco lopez, basil, lime juice

Yuzu Basil Cooler 55
Lyre's gin, yuzu juice, lemon, honey syrup, basil, strawberry syrup, soda

Mandarin Star 55
Black tea, pineapple, lime, cinnamon, star anise, sugar syrup, soda

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WINES BY THE GLASS

SPARKLING

	GLS	BOTTLE
Valdo Paradise Rosé	65	380
Alberto Nani, Prosecco DOC	69	405

CHAMPAGNE

Laurent Perrier, La Cuvée Brut, NV	155	925

WHITE

Pinot Grigio, Italia, Veneto, Italy	65	320
Verdejo, Cune, Rueda, Spain	75	370
Riesling, Château Ste Michelle, Columbia Valley, USA	79	395
Sauvignon Blanc, Matua, Marlborough, New Zealand	85	420
Chardonnay, Koonuga Hill, Penfold's, South Australia	89	435

ROSÉ

Pinot Grigio Rosé, Italia, Provincia di Pavia, Lombardy, Italy	65	320
Romance, Château de Berne, Côtes De Provence, France	75	370
M de Minuty, Château Minuty, Côtes de Provence, France	89	435

RED

Primitivo, Italia, Puglia, Italy	65	320
Grenache, Syrah, La Ciboise, Luberon, Rhône Valley, France	75	370
Pinot Noir, "Windy Peak" De Bortoli, Victoria, Australia	85	420
Shiraz, Cabernet, Koonunga Hill, Penfolds, South Australia	89	435
Malbec, Catena, Mendoza, Argentina	95	470

SAKE

Serving size for Glass - 100ml, Carafe - 200ml	BY THE GLASS	CARAFE	BOTTLE
Gekkeikan, Tokusen Honjozo 720ml	70	135	470
Keigetsu, Tokubetsu Junmai 1800ml	75	140	1250
Imada, Moon on the Water, Junmai Ginjo 720ml	140	270	970
Dassai 45, Junmai Daiginjo 1800ml	150	290	2550

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BOTTLE BEER

Asahi	59
Singha	59
Heineken	59
Peroni	65
Peroni 0.0%	49

DRAFT BEER

	HALF PINT	PINT
Asahi	35	69

VODKA

	SNG	BOTTLE
Ketel One	55	1300
Haku	69	1540
Ciroc Vodka	79	1780
Belvedere	79	1780
Grey Goose	79	1780
Stoli Elit	89	1999

GIN

	SNG	BOTTLE
Tanqueray	55	1300
Roku	69	1540
Hendrick's	69	1540
Tanqueray 10	69	1540
Gin Mare	69	1540
Monkey 47	110	1750
Kinobi	110	2450

RUM

	SNG	BOTTLE
Bacardi Superior	55	1300
Capt. Morgan Black	55	1300
Capt. Morgan Spiced	59	1350
Sailor Jerry	59	1350
Kraken Spiced	65	1400
Havana Club 7 y.o.	75	1700
Bacardi 8 y.o.	75	1700
Ron Zacapa 23 y.o.	130	2900

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TEQUILA

	SNG	BOTTLE
Jose Cuervo Especial Gold / Silver	55	1300
Patrón Silver	80	1820
Casamigos Añejo	95	2250
Don Julio Blanco	110	2450
Don Julio Reposado	110	2450
Don Julio Anejo	130	2900
Casamigos Reposado	140	3250
Jose Rsv De La Familia	140	3250
Clase Azul Reposado	275	6200
Don Julio 1942	390	9100

MEZCAL

Verde Amarás Espadín	55	1300
400 Conejos Espadín	65	1400
The Lost Explorer Espadín	130	2900

WHISKY

JAPANESE

	SNG	BOTTLE
Nikka Super Nikka	75	1700
Umiki Ocean Fused	80	1820
Toki	80	1820
Nikka Whisky From The Barrel	90	1500
Chita	110	2450
Hibiki Harmony	150	3400
Hibiki Harmony Blossom	190	4200
Yamazaki 12 y.o.	290	6800

SCOTCH BLEND

	SNG	BOTTLE
Dewar's White Label	55	1300
Monkey Shoulder	70	1600
J Walker Black	75	1700
Chivas Regal 12 y.o.	75	1700
Chivas Regal 18 y.o.	135	3200
J Walker Blue	290	6800

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SCOTCH SINGLE MALT

	SNG	BOTTLE
The Glenlivet 12 y.o.	75	1700
Laphroiag 10 y.o.	75	1700
Glenmorangie Original	75	1700
Glenfiddich 12 y.o.	95	2250
Glenfiddich 15 y.o.	120	2650
The Macallan 12 y.o.	120	2650
Glenfiddich 18 y.o.	160	3600
The Macallan 15 y.o.	230	5200
Glenfiddich 21 y.o.	240	5400
The Macallan 18 y.o.	375	8450

AMERICAN

Wild Turkey	55	1300
Bulleit Bourbon	55	1700
Knob Creek	70	1600
Makers Mark	70	1600
Jack Daniel's No. 7	70	1600
Jack Daniel's Fire / Honey / Rye	70	1650
Woodford Reserve	90	2150

IRISH

Jameson	70	1650
Bushmills Blackbush 1L	70	2100

GRAPPA

Grappa Passione Blanco	55	1300
Antinori, Grappa Di Tignanello	95	1500

COGNAC / BRANDY

	SNG	BOTTLE
Hennessy VS	80	1820
Rémy VSOP	110	2450
Rémy Martin 1738	140	3250
Rémy Martin Club	150	3300
Rémy XO	260	5800
Hennessy XO	240	5200

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LIQUEURS

	SNG	BOTTLE
Sambuca Anniversario	55	1300
Disaronno	55	1300
Jägermeister	55	1300
Kahlua	55	1300
Galliano	55	1300
Baileys Original	60	1400
Frangelico	60	1400
Limoncetta Di Sorrento	60	1400
Italicus Rosolio Di Bergamotto	70	1650
Jägermeister Cold Brew	55	1300

FRESH JUICES & JUICES

Fresh Pineapple	35
Fresh Watermelon	35
Fresh Orange	35
Coconut	50
Other juices available on request	30

WATER

Voss Still 37.5cl	25
Voss Sparkling 37.5cl	25
Voss Still 80cl	40
Voss Sparkling 80cl	40

SOFT DRINKS

Coke / Coke Zero	25
Sprite / Sprite Light	25
Ginger Ale / Sode	25
Tonic	25
Ginger Beer	30
Tonic Light - Fever Tree	30
Red Bull Original - Sugar Free - Watermelon	40

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ASIA·ASIA
RESTAURANT | LOUNGE

Go Geisha

LADIES' NIGHT

2-COURSE SET MENU

COURSE ONE

CHOICE OF

EDAMAME SE, SO, SU, V
Salt or spicy

SEA BASS TIRADITO F, R, SO
Hondashi, lavender, spring onion, passion fruit

FURAI MAKI D, E, F, G, S, SO
Shrimp tempura, avocado, cream cheese, eel sauce

VEGETARIAN DUMPLING G, V
Chinese spinach, shiitake

COURSE TWO

CHOICE OF

ASIAN STIR-FRIED NOODLES G, SO, V
Long beans, eggplant, king oyster, black vinegar, coriander seeds

BLACK COD E, F, SO
Pickled ginger root

GRILLED CHICKEN TERIYAKI G, SE, SO
White sesame seeds, tamarind, spring onion

GOCHUJANG WOK BEEF G, SO
Snow peas, bok choy

SIDES

STEAMED RICE SE, V

SPICY CUCUMBER SALAD SE, SO, V

COURSE THREE

CHOICE OF

SENSU D, E, G, N, SE
Tuile, financier, mousse

THAI COCONUT ICE CREAM D, E, N
Peanuts, mango

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Go Geisha
LADIES' NIGHT

SPIRITS
Single house spirits with mixer*

VODKA
GIN
RUM
WHISKY

GLASS OF WINE
WHITE / RED / ROSÉ

COCKTAILS

SILK MOON
Butterfly pea tea infused gin, Crème de Mûre, elderflower syrup, yuzu, lemon juice

HOLY BASIL BREEZE
Vodka, passion fruit purée, pineapple juice, lime juice, sugar syrup, basil, tonic

WATERMELON GIN
Gin, Red Bull Red Edition

BEER
ASAHI

SPARKLING
only available on sparkling package

**Additional AED 10 for Red Bull mixer*
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ASIA · ASIA
RESTAURANT | LOUNGE

ROKU GIN
THE JAPANESE CRAFT GIN

SUNTORY SESSIONS

ON ARRIVAL

EDAMAME G, SO, V
Spicy BBQ, garlic

FIRST COURSE

TUNA TARTARE E, F, G, R, SO, SE
Yellowfin, salmon, crispy sushi rice, homemade chili sauce

SASHIMI & NIGIRI SELECTION

AVOCADO V | SALMON E, F, R, SE, SO
YELLOWFIN TUNA E, F, R, SO | SEA BASS E, F, G, R, SE, SO

MAKI ROLLS

VEGETABLE RAINBOW SE, V
Mango, carrot, cucumber, avocado

CRAB CURRY F, D, G, S, SO
Shrimp tempura, avocado, lime leave

PHILADELPHIA D, F, R, SE
Fresh salmon, avocado, cream cheese

SECOND COURSE

CHINESE SALAD E, G, SE, SO, MU, V
White cabbage, red cabbage, carrot, honey mustard dressing

BLACK COD & SHRIMP GYOZA G, F, S, SE, SO
Chili soy, shiitake

THAI STYLE CHICKEN BBQ E, F, G, SO
Tamarin chili sauce

CRISPY LAMB SHANK F, G, SO
Szechuan, soy sauce, mixed spiced

THIRD COURSE

KUNG PAO TOFU G, SE, SO, V
Cauliflower, sweet chili soy, fresh ginger

SALMON ROBATA F
Panang curry sauce, coconut milk, kaffir leaves

THAI CHICKEN CASHEW NUT F, G, N, SE, SO
Katsuobushi, mixed pepper, white onion, spring onion

STRIPLOIN D, G, SO
Kizami wasabi sauce

SIDES

GREEN BEANS & SHIITAKE G, SE, SO, V
Fresh ginger, sesame oil

JAPANESE EGG FRIED RICE E, SO, V
Fried garlic, soy sauce

STEAMED BROCCOLI G, SE, SO, SU, V
Oyster sauce, sesame

FOURTH COURSE

RASPBERRY MOUSSE D, E, G
Jasmine cream, moist sponge

CHOCOLATE BROWNIE D, E, G, N, SO
Miso caramel, chocolate namelaka, ice cream

GOJI & SPICED PEAR D, E, G
Honey cremeux, goji gel

DRINKS

WINES*
WHITE | RED | ROSÉ

SPIRITS**
GIN – ROKU
VODKA | PINK GIN | RUM | WHISKY

BEER**
ASAHI

COCKTAILS**

PALM DRIFT
Roku gin, lemon juice, elderflower syrup,
mint leaves, soda

KYOTO KICK
Tequila, fresh grapefruit juice,
smoked paprika syrup, soda, lime juice

STRAWBERRY DREAM
Vodka, guava juice, grapefruit juice,
strawberry syrup, lime juice

SPARKLING***
BRUT | ROSÉ

SOFT DRINKS
SPARKLING & STILL WATER
SODA | TONIC | SPRITE | COKE | COKE ZERO
ORANGE JUICE | PINEAPPLE JUICE | CRANBERRY JUICE | APPLE JUICE

*WINE PACKAGE
** HOUSE PACKAGE
*** SPARKLING PACKAGE

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ROKU GIN
THE JAPANESE CRAFT GIN