



# KOKO LUNCH

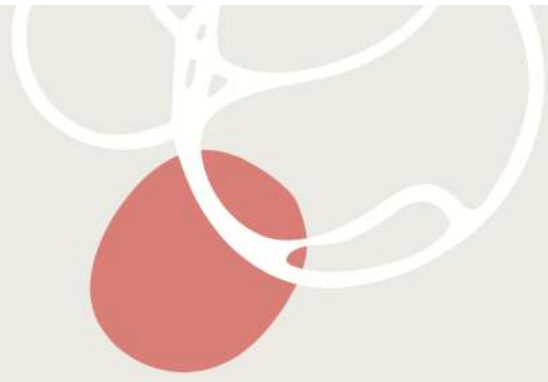
Monday to Thursday

12 noon to 3PM

AED139 per guest

Add a glass of house wine for AED30

All prices are in AED and inclusive of 5% VAT  
and 7% Municipality Fee



## A fresh start

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### Plum and baby beet gazpacho (V) (GF)

Avocado-corn relish, alfalfa

## Appetizers

(Choose Two)

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### Yellowtail crudo

Passion fruit, shiso-sweet ginger emulsion, kizami wasabi

### Wok tossed lava prawns (GF)

Tangy Asian sauce, sesame, lime zest

### Vietnamese beef and green papaya salad (N)

Raw mango, beans sprouts, coriander, peanut, tamarind dressing

### Umami chicken wings (S)

Red yuzu kosho, honey and sesame

### Chicken and basil dim sum

Guilin chilli sauce

### Teriyaki glazed chicken and baby leeks kushiyaki

Air fried shallots, chives

### Quinoa, beetroot, crisp kale, sundried tomato maki roll (V)

Coriander aioli, wonton crisp

### Water chestnut, edamame and truffle dim sum (V)

Guilin chilli sauce, truffle essence drizzle

## Main Course

(Choose One)

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### Grilled Norwegian salmon

Homemade teriyaki sauce, organic black rice

### Kung Pao chicken (N) (S)

Sichuan style stir fried chicken with cashew nuts, green peppers in a tangy sauce  
Accompanied with edamame fried rice

### Smoked tomato basil risotto (V) (GF)

Creamy burrata, parmesan, rocket leaves

### Black Angus striploin MB4

Grilled to your perfection, ponzu gochujang béarnaise, house salad with aged white balsamic dressing

## Pick a dessert of your choice for AED30

### Hawaiian pineapple carpaccio (V) (GF)

Passion fruit coulis, pomegranate, KoKo nut rice cream

### Choco Loco (V) (N)

Dark chocolate ganache, cocoa soil, almond crumble, yuzu-raspberry emulsion

### Mango Misu (V)

Kinako crumble, coffee popping boba, lyo mango

