

DUBAI  
RESTAURANT  
WEEK

1 - 17 MAY 2026

LUNCH MENU  
AED 125

2 Courses: one starter and one main or one main and one dessert  
Inclusive of 1 bottle of water for every 2 guests

STARTERS

- SHRIMP TEMPURA ROLL** avocado, cucumber, kimchi mayo, sesame seeds SF  
**CRISPY RICE SALMON** spring onion, masago, spicy mayo, unagi sauce  
**SQUID KARAAGE** schichimi, sakura mix, aji panka aioli sauce, fresh lime  
**CLAP SALAD** baby spinach, parmesan, dried miso, truffle oil, CLAP dressing GF, V  
**PADRON PEPPERS** sweet honey miso, sesame seeds GF, V  
**AVOCADO MAKI** GF, VG, V

MAINS

- CLAP TENDER CHICKEN** umami marinated chicken, barley miso sauce, yuzu daikon, chives  
**SALMON TERIYAKI** hijiki, sunomono CLAP way, teriyaki sauce  
**VEGETABLE STONE BOWL** mixed vegetables, chili garlic, hijiki, tofu, dashi soy, spring onion V  
**MISO EGGPLANT** gari yuzu miso, myoga GF, V

SIDES

- STEAMED WHITE RICE** GF, V, VG

DESSERTS

- ICE CREAM OR SORBET** D  
**VANILLA PEANUT MILLEFEUILLE** crispy filo, vanilla cream, homemade peanut praline N, D

GF - gluten free | N - nuts | VG - vegan | V - vegetarian. Not all ingredients are listed.

Please inform our team of any allergy or dietary requirements. Please note All prices in AED, inclusive of 5% VAT and subject to 7% authority fees.

DUBAI  
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WEEK

1 - 17 MAY 2026

DINNER MENU

AED 250

3 courses: one main, one starter and one dessert  
Inclusive of 1 bottle of water for every 2 guests

STARTERS

- CRISPY RICE SALMON** spring onion, masago, spicy mayo, unagi sauce  
**ROCK SHRIMP TEMPURA** spicy chili mayo, chives SF  
**SALMON VOLCANO** spicy mayo, tobiko, spring onions, sesame  
**UMAMI CHICKEN WINGS** peruvian anticucho honey sauce  
**TOFU KARAAGE** creamy aji amarillo or anticucho sauce V  
**CLAP SALAD** baby spinach, parmesan, dried miso, truffle oil, CLAP dressing GF, V  
**BLACK GARDEN** cucumber, carrot, bell pepper, avocado GF, VG, V

MAINS

- WAGYU STONE BOWL** australian striploin MB-7, chili garlic, hijiki, dashi soy  
**BLACK COD MISO** sweet citrus miso sauce, hajikame GF  
**CLAP TENDER CHICKEN** umami marinated chicken, barley miso sauce, yuzu daikon, chives  
**SALMON TERIYAKI** hijiki, sunomono CLAP way, teriyaki sauce  
**MISO EGGPLANT** gari yuzu miso, myoga GF, V  
**VEGETABLE STONE BOWL** chili garlic, hijiki, tofu, dashi soy V  
**SHOJIN TEMPURA** selected vegetables, daikon oroshi, green tea salt, tempura sauce V

SIDES

- STEAMED WHITE RICE** GF, V, VG  
**EGGPLANT AGEBITASHI** V, VG

DESSERTS

- MOCHI ICE CREAM** D  
**CLAP CHOCOLATE FONDANT** speculoos, ginger ice cream N, D

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