

DUBAI RESTAURANT WEEK

1 - 31 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

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.