

DUBAI RESTAURANT WEEK

1 - 31 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.