



GINGER MOON



THE MYSTERIOUS MESSENGER

Moths and their mystifying nature make you wonder what they mean spiritually, and what it means when they visit you. They represent a mystical transformation, they are sharers of secret knowledge, inner wisdom and are drawn to those with psychic abilities. They are curious creatures, connected to the moon through an instinct of spirituality, embracing the cloak of shadows, yet drawn to the brightest of lights.

GINGER MOON PRESENTS CUISINE EXOTIC

Embracing a holistic approach to dining, we perfectly integrate freshly sourced ingredients within our fascinating *cuisine exotic* selection.

Our dishes are listed by their cooking method, carefully crafted by our lunar culinarians, and served in no-particular order, ready for table sharing with friends.

We are confident you will enjoy the novel nuances of our Ginger Moon experience.

FRESH & NATURAL

CAVIAR (F,D) 50g caviar, condiments tian, chives oil	980	BUFFALO BURRATA (D,N) smoked, peaches, pickled red onion, endive, mandarin drizzle, borage flower	85
OYSTERS GILLARDEAU 2^{NO} (D,S) (recommended for 2)		WAGYU TARTAR (S) +5gr Caviar	130
half dozen (pcs)	330	oysters, pasteurized yolk, fried potato skins, parsley oil	220
full dozen (pcs)	660		
passion fruit, green tabasco, kaffir lime & smoked olive oil			

DICED & SLICED

TIGER PRAWNS (S,D) granadilla, cucumber salsa, sweet potato pickles, nori powder	120	RED SNAPPER (F) citrus marinade, birds-eye chilli, plantains chips, red onion, lime salt	82
HAMACHI (F,D) aji amarillo, jicama mojo, ginger herb salad, cucumber granite, basil oil	115	TUNA (F) chūtoro part, jalapeño, crispy garlic & oil, smoked sweet soy, salmon ikura	110
KOBE BEEF (N) torched, chilli-kalamansi dressing, wasabi root, fresh mint & oil	120		

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees and 10% service charge.

Should you have any allergies or dietary requirements, please ask your waiter for assistance. Please note we do not specify gluten or gluten free. We consider all products might be exposed to cross contamination, but we will have gluten free products available and prepare accordingly.

(A) Alcohol (S) Shellfish (D) Dairy (V) Vegetarian (N) Nuts & Seeds (P) Pork (F) Fish

SEARED & FRIED

TUNA & DUCK FOIE GRAS (F,N) seared, orange glaze, apple, toasted sesame, spring onion, orange peel powder	120	LANGOUSTINE (D,S) topinambur, spiced almond butter, chilli oil, roasted pineapple	260
SQUID (D,N,S) shallow fried, sweet chilli sauce, toasted peanuts, thai sweet basil	70	DUCK FOIE GRAS (N,F) pan-fried, pickled pear, dashi broth, spring onion, sesame seeds	95
DIVERS SCALLOPS (D,N,S) fried chorizo, "aji panca", cauliflower cream, cilantro oil	140		

SLOW COOKED

KING CRAB & LOBSTER DUMPLINGS (S,N) light yellow curry, piquillo pepper, mango & coconut flakes	85	TOOTH FISH (D,N) miso glazed, baked avocado cream, burnt aubergine, coriander	145
WAGYU (N,D) mbó+ beef short ribs, sesame bbq, cabbage kimchi, potato cream, chilli skin	185	LANGOUSTINE & ORGANIC CHICKEN (D,S) crispy pressed leg, puy lentil, crustacean sauce, chuao chocolate	220
SEA BREAM (F,N) confit, lemon, garden gems, smoked ponzu fluid	110		

GARDEN GEMS

ORGANIC VEGETABLES (V,N) 70

smoked, rye crumbs, gribiche sauce,
pickled beets, beets crumble

BUTTERNUT SQUASH (D,N,V) 110

prepared fondant, puffed rice, kai lan,
cashew nut, miso sauce

CAULIFLOWER (V,N) 120

(recommended as a main)

coriander & coconut liquid, mixed seeds granola,
curry oil

PINEAPPLE RICE (V,N) 115

(recommended as a main)

jasmine rice, sautéed pineapple and cashew nuts,
fresh cilantro

KIMCHI POTATO MASH (V,D) 40

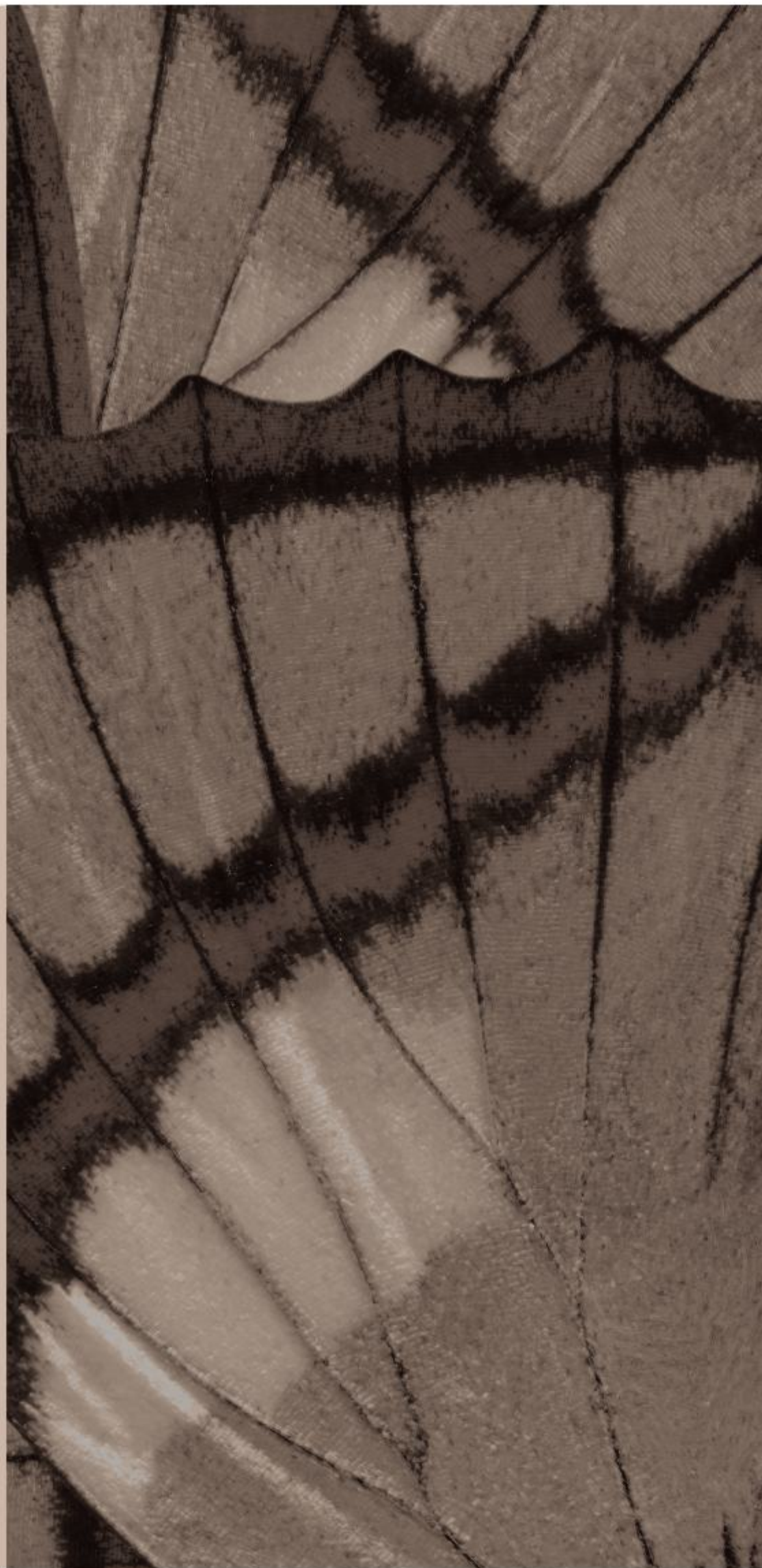
puréed agria potato, cabbage kimchi, chilli oil

SWEET POTATO (V) 45

pan fried, chimichurri sauce

RICE BERRIES (V) 85

stir-fried, broccolini, garlic flakes



TOSS & TURN

BLACK MUSSELS (D,N,S) 120

steamed, coconut milk, galangal, red chilli,
garlic bread sticks, kaffir lime scent

WAGYU (D,N) 250

(180gr) mb6+ beef striploin, done medium,
sweet soy glazed, stir-fried rice berries,
broccolini, garlic flakes

TAMARIND SEA BASS (F) 175

crispy fried, tamarind glaze,
ripe mango & red chilli salsa,
mint-cilantro & passion fruit

NORTH ATLANTIC LOBSTER (P,S,D,N) 475

adobo glazed, stir fried oriental vegetables,
spring onion, celery powder

CHICKEN & PRAWNS (S,D,N) 160

hot wok, green curry, coconut milk,
green pepper corn, lime oil

OPEN FLAME - MIBRASA GRILL

WAGYU (D,N) 480

(recommended for 2)

mb9+ (280gr) - queensland, australia
striploin, sweet soy - ginger glaze, grilled kai-lan

LAMB RIBS 220

(700gr) - zamora district/spain

paprika, garlic & rosemary, fried padrón peppers

BRESSE CHICKEN (D) 395

(recommended for 2)

bresse/france

ras el hanout spice,
quinoa & re-hydrated pineapple

SEA BASS (D,F,N) 470

(recommended for 2)

(400gr) - patagonia/chile

garlic rubbed & fresh green peppercorns,
raw papaya salad

LOBSTER (D,N,S) 485

(800gr) - north atlantic

chilli crab sauce, fried asian bao

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THE MOTH YOUR ANIMAL TOTEM

When a moth frequently visits, you can become spiritually activated by its presence, this is an indication the moth is your animal totem. Spirit animals visit to help usher us through life's challenging episodes.

Your animal totem will encourage you to turn your focus inward and help reveal the answers you seek. Moths in particular visit to strengthen your inner nexus, illuminating the spiritual pathways and guide you towards the light.

Moths are independent creatures and will encourage you to accept a similar stance. This is a time to reveal to yourself and others, how truly powerful your inner wisdom and spiritual will is.



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