



GINGER MOON

LUNCH

FRESH & NATURAL

TIGER PRAWNS (S,D)	120
granadilla, cucumber salsa, sweet potato pickles, nori powder	
BUFFALO BURRATA (D,N)	85
smoked, peaches, pickled red onion, radicchio, mandarin drizzle, borage flower	
WAGYU TARTAR (S)	130
+5gr caviar	220
oysters, pasteurized yolk, fried potato skins, parsley oil	
RED SNAPPER (F)	82
citrus marinade, birds-eye chilli, plantains chips, red onion, lime salt	
HAMACHI (F,D)	115
aji amarillo, jicama mojo, ginger herb salad, cucumber granite, basil oil	

DROOLING BITES

ALL BEEF SLIDERS (D,N)	110
soft potato bun, pickled okra, cheddar cheese, lettuce, tomatoes, onion	
KING CRAB & LOBSTER DUMPLINGS (S,N)	85
light yellow curry, piquillo pepper, mango & coconut flakes	
WAGYU (N,D)	185
mb6+ beef short ribs, sesame bbq, cabbage kimchi, potato cream, chilli skin	
SEA BREAM (F,N)	110
confit, lemon, garden gems, smoked ponzu fluid	
PANINI (D,N)	50
ham, gruyère cheese, dijon mustard aioli, arugula, focaccia	

TOSS & TURN

BLACK MUSSELS (D,N,S)	120
steamed, coconut milk, galangal, red chilli, garlic bread sticks, kaffir lime scent	
SQUID (D,N,S)	70
shallow fried, sweet chilli sauce, toasted peanuts, thai sweet basil	
BEEF STRIPLOIN WAGYU 4/5 (D,N)	320
done medium, sweet soy glazed, stir-fried rice berries, broccolini, garlic flakes	
SEA BASS (F) (recommended for 2)	470
crispy fried, tamarind glaze, ripe mango & red chilli salsa, mint-cilantro & passion fruit	
CHICKEN & PRAWNS (S,D,N)	160
hot wok, green curry, coconut milk, green pepper corn, lime oil	

ALMOST PIZZA

BLUE CHEESE & ROASTED GRAPE (D)	70
scallions, red onion	
FIG & CARAMELIZED ONION (D)	70
brie cheese, balsamic reduction	
ALMOST PEPPERONI (D,P)	85
thin crust flat bread, chorizo, manchego	
PINEAPPLE PROSCIUTTO (D,P)	85
tomatoes, mozzarella, basil	

GARDEN GEMS

ORGANIC VEGETABLES (V,N)	70
smoked, rye crumbs, gribiche sauce, pickled beets, beets crumble	
KALE & ROMAINE (V)	70
baby kale & crisp romaine, garlic crisp, grana padano, citrus sunflower seeds	
CAULIFLOWER (V,N) (recommended as a main)	120
cilantro & coconut liquid, mixed seeds granola, curry oil	
PINEAPPLE RICE (V,N) (recommended as a main)	115
jasmine rice, sautéed pineapple & cashew nuts, fresh cilantro	
SWEET POTATO (V)	45
pan fried, chimichurri sauce	

SUGAR & SPICE

CHEESECAKE (D,N)	45
strawberry & rhubarb, black pepper	
BB SPLIT (D,N)	45
banana bread, banana ice cream, cinnamon	
KEY LIME PIE (D,N)	45
pear sorbet, citrus gel, vanilla crème chantilly	
FRUITS	40
frozen fresh fruits & berries	
SUNDAE SEXY SUNDAE (D,N)	45
popcorn, hazelnut speculoos, anise, candyfloss	

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 (N) Nuts & Seeds (V) Vegetarian (P) Pork (F) Fish