

Business Lunch

ENJOY A STARTER, MAIN COURSE
AND A HOUSE DRINK FOR **AED 120**

ADD A DESSERT FOR **AED 20**

FIRE
LAKE

Starters

BURRATA

CHARRED LEEKS, HERITAGE TOMATO, PARMESAN D|S

CHARRED BABY ZUCCHINI

SQUASH HUMMUS, CRISPY CHICKPEAS, ROASTED CURRY BUTTER, DUKKAH N|G|S|D

SALMON CRUDO*

COCONUT LECHE DE TIGRE, MANGO SALSA, SPRING ONION GF

DUCK & SHIITAKE GYOZA

SMOKED SOY DASHI, LIME, FERMENTED CHILI, BONITO SY|S

CAESAR SALAD *

BABY GEM, ANCHOVY, CHICKEN SKIN, LOTS OF PARMESAN D

Mains

GRILLED LAMB CHOPS

*CRISPY LAMB SHOULDER, HISPI CABBAGE
& PEAS, TONNATO, MINT SALSA VERDE*

CORN FED CHICKEN

*SHIO-KOJI + GARLIC, SMOKED DRUMSTICK,
CREAMED FARRO, WOOD FIRED RADICCHIO*

RIGATONI

WILD MUSHROOM RAGU, ROSEMARY, BLACK TRUFFLE PECORINO D|V

US TENDERLOIN

BONE MARROW, POMME PURÉE, GREEN PEPPERCORN

OVEN-ROAST SEA BASS

POBLANO PURÉE, HERB FREGOLA, GARLIC BUTTER

Dessert

YUZU ICE CREAM SANDWICH

COCOA NIB BISCUIT, BLACKBERRY D|N

STICKY DATE PUDDING

BOURBON CARAMEL, GINGER ICE CREAM D|A

TIRAMISU *

MASCARPONE, COFFEE, COCOA D

ICE CREAM & SORBET | 2 SCOOPS

*VANILLA - DARK CHOCOLATE - WHITE CHOCOLATE -
STRAWBERRY - YUZU SORBET - CHERRY CHEESECAKE ICE CREAM*

A CONTAINS ALCOHOL • N CONTAINS NUTS • V SUITABLE FOR VEGETERIANS • D CONTAINS DAIRY PRODUCTS
P CONTAINS PEANUTS • SY CONTAINS SOY • S CONTAINS SESAME • GF FREE FROM GLUTEN
VG SUITABLE FOR VEGANS / PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS AND ARE MARKED WITH AN STAR.