

MAKI ROLL (8 PIECES)

- Classic California Roll** **S** **SF** **F** **E** 36
Crabstick, cucumber, avocado and salmon topped with tobiko mayonnaise
- Volcano Roll** **S** **SF** **F** **E** **CC** 34
Tempura fried ebi, salmon, spring onion roll with panko and spicy kani mayonnaise
- Spicy Tuna Roll** **F** **GF** **CC** **S** **E** 36
Tuna loin, togarashi, cucumber, spicy mayo
- NEW** **Unagi Roll** **SF** **E** **S** **F** 38
Smoked eel, avocado, cucumber, prawn tempura, caramelized onions, fried tofu topped with a teriyaki sauce
- NEW** **Gyuniku Roll** **SF** **E** **D** **S** 38
Torch'd Wagyu beef, cucumber, crab stick, avocado & cream cheese
- Crunchy Vegetable Roll** **V** **S** 28
Cucumber, avocado, asparagus, red capsicum, vegan mayo, caramelized onion & sesame seed
- Dragon Roll** **S** **SF** **E** 34
Shrimp tempura and crab stick roll with tempura crunch and mayonnaise
- Mixed Platter with Selection of Maki, Sashimi and Nigiri (suitable for two)** **S** **SF** **F** **E** 80
Salmon, tuna and ebi sashimi, tuna, salmon and ebi nigiri, dragon roll maki, vegetable tamaki
- NEW** **The Waves Bento Box** **SF** **E** **S** **F** (suitable for two) 76
volcano roll, salmon sashimi, tuna nigiri, vegetable spring roll, dynamite shrimp & chicken yakitori

SOUP

- Beef Pho Bo** **S** **GF** 24
Vietnamese clear beef and vegetable broth with Asian aromats
- Tom Yum Goong** **SF** **GF** **CC** 24
Clear hot and sour shrimp soup with mushroom, Thai basil and lime juice
- NEW** **Chef Su's Chicken Wonton Soup** **S** 24
Chicken dumplings, baby bhokchoy, beansprout, spring onions, homemade garlic & chili paste, sesame oil with a chicken broth

NIGIRI (6 PCS) OR SASHIMI (160 GR)

- Salmon** **F** **S** **GF** 34
- Tuna** **F** **S** **GF** 35
- Ebi** **SF** **S** **GF** 38

DIM SUM

- Chicken Siomai** **S** 30
Minced chicken with Asian seasoning wrapped in wonton skin
- Prawn Gyoza** **SF** **S** 30
Steamed minced prawn wrapped in wheat flour dough served with ponzu sauce

- Vegetable Pot Sticker** **V** **S** **CC** 24
Pan-fried vegetable gyoza with chili garlic sauce
- NEW** **Boneless Korean Wings** **SF** **S** **CC** 32
Korean chili deep fried chicken wings with sesame seeds, marinated in oyster sauce with a honey glaze

- Vegetable Spring Roll** **V** 20
Sweet chili dip

STARTERS

- Tempura Prawns** **S** **E** **SF** 38
Crispy battered fried prawns with Japanese crabstick mayonnaise
- Dynamite Shrimps** **SF** **E** **CC** 37
Battered shrimps tossed in spicy mayonnaise
- Traditional Peking Duck with Hoisin Sauce** **S** 47
Chinese-spiced and plum-glazed roast duck served with leeks, cucumber, hoisin sauce and mandarin pancakes
- Steamed Edamame (Salted or Spicy)** **GF** **V** **CC** **S** 20
Steamed green soy bean pods tossed in salt or chili flakes
- Vietnamese Roll** **GF** **V** 24
Lettuce, mango, carrot, spring onion, beansprout, coriander & cucumber, wrapped in rice paper with chili garlic lemon dip
- Lamb Satay** **S** **N** 32
peanut sauce
- Wagyu Beef Tataki** **S** **GF** **CC** 44
Seared wagyu beef fillet with onion ponzu & crispy garlic

MAIN COURSES / FROM THE WOK

Served with steamed rice

- NEW** **Wok-Fried Scallops** **S** **SF** **CC** 54
Chinese black bean sauce, spring onions, mixed capsicum, ginger, garlic, soya, red onion & sesame oil
- Braised Tofu** **V** **S** 35
Cooked with shiitake mushrooms, carrots, spring onion, snow peas, enoki mushroom in a garlic soya broth
- Chicken Katsu** **E** **D** **S** 42
Crispy breaded chicken thigh served with Japanese mild curry sauce
- NEW** **Stir-fried Beef** **S** **SF** **CC** **D** 60
mixed peppers, red & spring onion with broccoli in a black pepper sauce
- Stir-Fried Thai Chicken with Cashew Nut** **TN** **S** **SF** **CC** 45
Wok fried chicken with Thai chili paste, lemongrass, lime leaves, sweet basil and cashew nut
- Prawns in Garlic Sauce** **GF** **SF** **S** 55
Stir fried prawns with garlic honey soya
- Crispy Beef with Spicy Sweet and Sour Sauce** **S** **CC** 50
Wok fried crispy beef with mixed vegetables and sweet sour sauce





V Vegetarian | **D** Dairy | **F** Fish | **SF** Shellfish | **S** Soya | **E** Eggs | **TN** Tree Nuts | **N** Peanuts

V Vegan | **CC** Spicy | **GF** Gluten Free

Our chefs take all practicable and reasonable precautions to ensure the meal is gluten-free.

Please mention any dietary/allergy requirements to the service staff while placing your order.

Prices are subject to 5% staff gratuity. All prices are in AED.

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FROM THE ROBA

(CHAR GRILLED)

Served with steamed rice

Beef Medallions **SF** **S** 67
Szechuan pepper rub, green vegetables in spring onion oyster sauce

NEW Charcoal Grilled Beef Rib **SF** **S** 76
Five Asian spices, garlic soya, black peppers, red chili with sesame seeds, oyster sauce & stir-fried vegetables

Salmon with Miso **S** **V** **F** 52
Miso marinated salmon steak served with shimiji mushroom, edamame and teriyaki sauce

NEW Char Siu Chicken **S** **C** 45
Marinated in Chinese spices with homemade garlic oil & chili paste with stir fried vegetables

CURRIES

Served with steamed jasmine rice

Thai Green Chicken Curry **SF** **V** **C** 60
Cooked with aubergine, green beans, potato and aromatic creamy coconut green curry sauce

Nepali Fish Curry **F** **V** **C** 52
hamour cooked in an aromatic Nepali red curry sauce, Nepali chutney and kachumber salad

Vegan Chinese Curry **V** 38
Vegetables cooked in aromatic Chinese spiced curry with coconut milk

Angus Beef Cheek Rendang **V** **TN** **C** 68
Slow cooked in coconut cream with an Indonesian spice mix

RICE

All rice dishes can be served as half portions for our younger guests

Mixed Meat Fried Rice **S** **SF** **E** **V** 28
Chicken, prawn, squid, beef and egg

Egg Fried Rice **E** **S** **V** 14
Garlic and spring onion

Mixed Vegetable Fried Rice **S** **V** **E** 16
Carrot, bean, spring onion, cabbage, garlic with egg

Steamed White Rice **V** 11

NOODLES

All noodles can be served as half portions for our younger guests

NEW Wok-Fried Udon **S** **V** 38
Japanese udon noodles with bok choy, red & spring onions, Chinese cabbage, snow peas, garlic, soya, beansprouts & mirin

NEW Singaporean Noodles **V** **SF** **E** 36
Stir fried rice noodles with carrot, spring onions, Chinese cabbage, snow peas, garlic, egg, with madras curry powder

Mie Goreng **SF** **S** **E** **C** 40
Wok fried egg noodle with spicy sambal sauce, mixed vegetables, egg, chicken and prawn

Pad Thai with Seafood **S** **SF** **E** **N** **F** 44
Flat rice noodles with squid, prawn, hamour, bean sprouts, spring onion, garlic, egg, tofu, dried prawns and tamarind sauce sprinkled with crushed peanuts

Chow Mein Vegetables **S** **E** 36

With Chicken **S** **E** 42

With Beef **S** **E** 44

With Prawn **SF** **S** **E** 46

With Mixed Meat **SF** **S** **E** 48

SIDES

A ritual in Asian culture; these small plates give you a chance to share amongst your group of fellow diners and enjoy a variety of tastes

Stir-Fried Greens in Garlic Soy **S** **V** 15

Garlic & Chili Stir-Fried Broccoli **S** **V** 15

Asian Style Baby Bok Choy **S** **V** 15

DESSERTS

Exotic Fruit Platter **V** **E** 26
A variety of cut fresh fruits served with lychee sorbet

Thai Sticky Rice **V** **V** 22
Sticky rice with ripe mango & coconut sauce

Banana Fritters **E** **D** 20
Served with caramel sauce and vanilla ice cream

Chocolate Fondant **E** **D** 28
Lychee ice cream

Scoop of Ice Cream **E** **V** **D** 10
Choice of vanilla, chocolate, strawberry or ginger ice cream





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BEVERAGE LIST



WINE LIST

SPARKLING

	150ml	Bottle
Casa Defra Prosecco	26	120
Jacob's Creek Sparkling		115

WHITE

	150ml	250ml	Bottle
The Club White, Ken Forrester, Sauvignon Blanc	20	33	90
The Last Stand, Chardonnay	25	42	115
Piccini, Pinot Grigio	25	42	115
Matua Valley, Sauvignon Blanc	32	53	150

ROSÉ

	150ml	250ml	Bottle
The Club Rose, Ken Forrester	20	33	90
Italia, Pinot Grigio			130

RED

	150ml	250ml	Bottle
The Club Red, Ken Forrester, Cabernet Sauvignon	20	33	90
Matua Valley, Pinot Noir	32	53	150
The Last Stand, Shiraz	25	42	115
Santa Julia, Malbec	26	43	120

SAKE

	120ml	Bottle (720ml)
Morishima Junmai	40	220
Polishing Ratio 55% Abv 15%		

EXOTIC COCKTAILS

ASIAN SPICE 28

Vodka, Galangal, sweet & sour mix

KANPAI 40

Sake, blue curacao, peach schnapps, sweet & sour mix

GRAPEFRUIT PUNCH 38

Sake, Gin, grapefruit juice, sweet & sour mix

CURRY LEAF GIMLET 30

Gin, curry leaf cordial, lemon juice

COCONUT PINK DREAMS 32

White rum, Cointreau, lime juice, Grapefruit juice, & coconut cream

BALI BY THE BEACH 37

Spiced rum, Aperol, Pineapple juice & Cinnamon syrup

DRAUGHT BEER

28

Asahi

BOTTLED BEVERAGES

17

Tiger

Tsingtao

Singha

23

Kilkenny (440ml)

36

Magners (568ml)

GIN

18

Gordons Dry
Tanqueray
Bombay Sapphire

21

Gordon's Pink

22

Hendrick's
Roku

VODKA

18

Absolut

22

Haku

30

Grey Goose

RUM

18

Havana Club 3 Años
Havana Club 7 Años
Captain Morgan Spiced Rum
Captain Morgan Dark

TEQUILA

18

Jose Cuervo Gold

WHISKY

18

Johnnie Walker Red Label
Jameson

23

Chivas Regal 12 Years
Johnnie Walker Black Label

TENNESSEE WHISKY

23

Jack Daniels

LIQUEURS

18

Baileys Irish Cream
Amaretto
Cointreau

MOCKTAILS

16

Cool Collins
Virgin Mary
Raspberry Fizz

SOFT BEVERAGES

6

Coca Cola Range

NON-ALCOHOLIC COCKTAILS

25

LYRE'S AFFOGATO

Lyre's Amaretti, Espresso, Vanilla ice cream

BASIL GIMLET

Lyre's London Dry, Elderflower cordial,
Mint-infused sugar syrup, Lemon juice

AMARETTI SOUR

Lyre's Amaretti, Sweet & Sour Mix,
Aquafaba

GIN MULE

Lyre's London Dry, Sweet & Sour Mix,
Ginger Ale

NON-ALCOHOLIC BEER

Corona Cero 20

WINES

Vina O° le Chardonnay Organic 99
Le Petit Etoilé Red Organic 99