

## AZURE FAVOURITES

KIMCHI EDAMAME	11	SALMON TERIYAKI BOWL	27
kimchi-glazed edamame, house crispy chili garlic (DF)		grilled teriyaki salmon, steamed jasmine rice furikake, bok choy (DF)	
TUNA TARTARE	35	AZURE CLUB SANDWICH	26
bluefin tuna in asian dressing, grilled shiitake mushrooms, wasabi mayo, avocado (DF)		cajun chicken breast, bacon, lettuce, tomato, egg-caper mayo (DF)	
CHARRED CHICKEN SKEWERS	19	PULLED LAMB SANDWICH	29
grilled chicken thigh skewers basted with teriyaki sauce, aonori seaweed, pickled onions, sesame seeds (DF)		slow-cooked roasted lamb, rocket, rosemary goat cheese, tomato chutney, brioche bun	
CRISPY PRAWNS	31	FALAFEL WRAP	21
breaded prawns, shichimi, yuzu kosho mayo (DF)		falafel, hummus, pickled onions, gherkins, tomato, lettuce, vegan cheese (V)	
STICKY CHICKEN KARAAGE	24	CHICKEN MINI BURGERS	27
karaage chicken, sweet chili salsa, red chili, sesame seeds (DF)		japanese fried chicken, white and red cabbage, kimchi mayo, brioche bun	
· <i>steamed Jasmin Rice</i>	7		
MEDITERRANEAN SEABASS CEVICHE	24	WAGYU MINI BURGERS	38
fresh seabass, red onion, mango, edamame, corn, radish, chili, coriander, yuzu salt, leche de tigre (GF)		100% wagyu beef patty, bacon, lettuce, tomato, cheddar cheese, house burger sauce, caramelized onion, brioche bun	
GLAZED HOT WINGS	23	PRAWN TACOS	21
gochujang glazed chicken wings (DF)		grilled prawn, avocado, kimchi mayo, aioli, coleslaw, mango salsa, coriander, 100% corn tortilla (GF, DF)	
FRIES (GF, DF)	8		
· <i>truffle, parmesan</i>	13		
· <i>sweet potatoes</i>	11		

## PIZZA

MARGHERITA	18	AZURE	27
fior de latte, parmesan, san marzano tomato sauce, oregano, fresh basil (V)		pesto genovese, fior de latte, smoked turkey, crushed pistachio, ricotta cheese, rocket	
BRESAOLA & MANCHEGO	31	CHILI CHICKEN	26
san marzano tomato sauce, bresaola, manchego cheese, rocket		fior de latte, san marzano tomato sauce, cheddar cheese, spiced yuzu chicken, bell pepper, jalapeño, red onion, chilli flakes	
SPICY SALAMI	21	TRUFFLE & WILD MUSHROOMS	25
fior de latte, san marzano tomato sauce, chorizo, spicy salami, oregano, spicy honey		fior de latte, parmesan, shiitake mushrooms, white button mushrooms, portobello mushrooms, shimeji mushrooms, black truffle paste, (V)	

## SASHIMI · NIGIRI · URAMAKI

SASHIMI MIX 16pcs	41
4 tuna loin	
4 norwegian salmon	
4 kingfish	
4 tuna belly (GF, DF)	
NIGIRI SUSHI MORIAWASE	25
8pcs, 4 chef's selections (DF)	
AZURE MIX 24pcs	65
2 uramaki	
4 chef's selection nigiri	
2 tuna sashimi	
2 salmon sashimi (DF)	
GARDEN ROLL	18
asparagus, avocado, pickled radish, cucumber, sesame seed (DF, VG, GF)	
TUNA BELLY ROLL	24
takuan, cucumber, tuna belly, caviar, chives (DF, GF)	
LOBSTER ROLL	33
shrimp tempura, asparagus, lobster, togarashi, spring onion, masago, spicy mayo (DF)	
KINGFISH ROLL	22
avocado, mango, cucumber, negi, kingfish, jalapeño mayo sauce, lime zest, micro cilantro (GF, DF)	
SPICY TUNA ROLL	22
bluefin tuna, avocado, cucumber, jalapeño, shichimi (DF, GF)	
SALMON ROLL	20
fresh salmon, green apple sauce, avocado, mango, cucumber, (ikura) salmon roe (DF, GF)	
BBQ EEL ROLL	26
shrimp tempura, BBQ eel, avocado, teriyaki glaze, crispy leeks (DF)	

## SALADS

GOAT CHEESE	21
mesclun leaves, mango, onion, red beetroot, candied walnuts, strawberry, goat cheese, yuzu cherry vinaigrette (GF, V)	
FRENCH TUNA NIÇOISE	28
mesclun leaves, soft boiled egg, seared tuna, green beans, red radish, cucumber, cherry tomato, artichoke, black olives, crispy anchovies, calamansi vinaigrette (GF, DF)	
QUINOA POWER BOWL	20
red and white quinoa, beetroot, sweet potato, red radish, cucumber, fried capers, mix leaves, crispy kale, onion, edamame, honey and soy dressing (DF, V)	
WATERMELON & CASHEW	17
mixed leaves, cherry tomato, onion, watermelon, candied cashew nuts, coriander, sweet chili, sesame dressing (DF)	
· <i>chicken</i>	8
· <i>prawns</i>	13

## DESSERTS

SUMMER FRUIT PLATE	21
FRUIT PLATTER FOR 2	39
DUBAI CHOCOLATE STRAWBERRIES	19
fresh strawberries, white chocolate, kataifi, pistachio	
COCONUT DELICE	19
coconut crunch, milk chocolate ganache, passion fruit and mango sauce, chocolate montée (GF, V)	
SELECTION OF 3 MOCHI	17
rice cake filled with ice cream (V)	
VEGAN CHOCOLATE BROWNIE	14
sweet potato, crunchy hazelnut, yuzu crèmeux, lychee gel (VG)	
ICE CREAMS & SORBETS	9
mango, wild raspberry, chocolate shavings, yuzu with citronella, kefir and lime, mexican vanilla, emerald pistachio (GF, V)	