

# HAYAI LUNCH MENU

TWO COURSES | 170 PER PERSON  
THREE COURSES | 195 PER PERSON

## STARTER

GREEN BEAN TEMPURA<sup>V</sup>  
black truffle aioli

SHRIMP TEMPURA  
snap pea julienne, spicy mayo, green pea, black truffle vinaigrette

WAGYU GYOZA  
kabocha purée, sweet soy



## MAIN COURSE

(a choice of one)

COCO MUSHROOM TOBAN<sup>V</sup>  
poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips

CHICKEN A LA BRASA WITH FRIED RICE  
48-hr marinated peruvian-style robata roasted whole baby chicken,  
aji amarillo mayo

BEEF ANTICUCHO WITH TRUFFLE RICE  
aji panca



## DESSERT

(a choice of one)

MOCHI<sup>V</sup>  
soft japanese rice cake filled with ice cream served with  
white chocolate ganache

IT'S A DATE!<sup>V</sup>  
date compote, cream cheese crèmeux, olive oil sponge cake  
chai tea ice cream

SATA ANDAGI<sup>V</sup>  
japanese doughnuts, salted caramel, red fruit coulis, citron ice cream

Corporate Chef John Um

Executive Chef Clet Laborde

V - vegetarian | VG - vegan | GF - gluten free

All prices are in SAR and inclusive of VAT