

HAYAI LUNCH MENU

150 PER PERSON

MISO SOUP coriander, tofu
Compliments of the Chef

STARTER (choice of two)

SWEET POTATO TEMPURA spicy mayo ^V

SAMBA CORN SALAD smoked sweet corn, chullpi, leche de tigre, goma dressing ^V

VEGGIE MAKI pickled vegetables, cucumber, avocado, sesame, spring onion, tempura

SHRIMP TEMPURA spicy mayo, green pea, black truffle vinaigrette

SEA BREAM SEVICHE coriander leche de tigre, baby corn, avocado

YELLOWTAIL TAQUITO avocado, miso

SALMON TIRADITO garlic ponzu, citrus honey

UMI SAKE salmon, green mango, roasted garlic mayo, chimichurri quinoa crumble

WAGYU SLIDER house made pickles, cheddar cheese, honey truffle aioli



MAIN COURSE (choice of one)

VEGGIE UDON cherry tomato, shiitake sauce, udon noodles ^V

COCO MUSHROOM TOBAN poached egg, mushrooms, truffle, yuzu soy, garlic chips ^V

SALMON ROBATA honey panca bbq

CHICKEN ANTICUCHO teriyaki

CHICKEN A LA BRASA peruvian-style robata chicken, aji amarillo mayo

LAMB CHOPS honey panca

Corporate Chef John Um

Executive Chef Clet Laborde

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

All prices are in SAR and inclusive of VAT