

EVENT MENU 1

AED 500

ENTRADAS**ORĪBUTAKO***Octopus / Wasabi Guacamole / Botija Black Olive Mayonnaise***EDAMAME SALAD (V)***Soy Bean / Tomato / Coriander / White Quinoa / Botija Black Olive / Onion / White Cheese / Sesame Oil***CEBICHE LIMEÑO***Sea Bass / Onion / Sweet Potato / Coriander***TIRADITO USUKI***Salmon / Kizami Wasabi / Yuzu / Mango / Avocado***AJĪ EDAMAME (S)***Soy Bean / Red Curry / Soy Sauce / Sesame Oil / Sriracha***VEGGIE ANTICUCHO (V)***Red Bell Pepper / Yellow Bell Pepper / Artichoke / Portobello / Huacatay Chimichurri / Anticuchera Sauce***CALIENTE****ROBALO***Sea Bass / Scallops / Octopus / Squid / AjĪ Amarillo / Garlic / AjĪ Panca / Black Beans / Rice***POLLO***Chicken / AjĪ Panca / Ginger / Garlic***LOMO SALTADO***Tenderloin / Habanero Chili / Potato / Rice / Peruvian Corn / Soy Sauce / AjĪ Amarillo***ACOMPAÑANTES****ARROZ CHAUFA (V)***Rice / Soy / Spring Onion / Egg / Sesame Oil***PAPAS DORADAS (V)***Baby Potato / Chimichurri***SOBREMESA****MINI DESSERT PLATTER**

(V) VEGETARIAN (N) CONTAINS NUTS (S) SPICY

EVENT MENU 2

AED 1,000

ENTRADAS**SHIROMI TACO***Sea Bass / Radish / Yuzu / Spicy Guacamole / Leche de Tigre***GYOZA***Sirloin / AjĪ Amarillo / Onion / Tomato***MAGURO NIKKEI***Tuna / Spring Onion / Renkon / Yuzu / Quinoa***ORĪBUTAKO***Octopus / Wasabi Guacamole / Botija Black Olive Mayonnaises***TAI TIRADITO***Red Snapper / Radish / Red Quinoa / Coriander / AjĪ Amarillo***AJĪ ANTICUCHO***Beef / Anticuchera Sauce / Wasabi Chimichurri***MISO SALAD***Baby Spinach / Sweet Miso / Ginger / White Quinoa / Garlic***VEGGIE TEMPURA***Onion / Sweet Potato / Asparagus / Shiso Leaf / Yuzu Ponzu***CALIENTE****UDON NIKKEI***Udon Noodle / AjĪ Amarillo / Prawns / Katsuobushi / Sea Urchin***EBI TEPPAN (S)***Prawns / Japanese Butter / Cucumber / Red Onion / Coriander / Chili***POLLO***Chicken / AjĪ Panca / Ginger / Garlic***SIRLOIN***Red Curry / Garlic / Tōgarashi / Ginger / Panca***ACOMPAÑANTES****ARROZ DULCE (V) (N)***Rice / Soy / Edamame / Bell Pepper / Cashews Nuts***VEGETALES (V)***Snow Peas / Asparagus / Onion / Bell Pepper / Carrot / Soy / Cabbage***YUKITAS (V)***Tapioca Chips / Huancaína Sauce***SOBREMESA****MINI DESSERT PLATTER**

EVENT MENUS ARE PORTIONED TO FEED UP TO 4 PEOPLE

EVENT MENU 3

AED 1,500

ENTRADAS**GYOZA***Sirloin / AjĪ Amarillo / Onion / Tomato***KING CRAB***Chipotle Mayo / Black Tobiko / Wasabi Guacamole / Yuzu / Red Quinoa***AJĪ CEBICHE***Scallops / Octopus / Sea Bass / Shrimp / Sesame Oil / Sea Urchin***AJĪRU SALAD***Lettuce / Baby Carrot / Cabbage / Duck Confit / Orange / Tamarind***AJĪ ANTICUCHO***Beef / Anticuchera Sauce / Wasabi Chimichurri***CALIFORNIA MAKI***Salmon / Avocado / Black Quinoa***EBI AVOCADO***Cream Cheese / Avocado / Shrimp Tempura / Teriyaki***TRUFFLED WAGYU TATAKI***Spring Onion / Ponzu Truffle / Truffle Flakes / Radish***CALIENTE****GYUKAI RICE***AjĪ Amarillo / AjĪ Panca / Scallops / Prawns / Octopus / Tatemada Sauce***POLLO***Chicken / AjĪ Panca / Ginger / Garlic***BLACK COD RICE***Cod / Mushrooms / Asparagus / Truffle Oil***24 HR RIBS***Short Ribs / Tonkatsu / Star Anise / Soy / Quince Paste / Lychee***SWEET ISEI EBI***Lobster / Sweet Miso / Yuzu Kosho / Rocoto***ACOMPAÑANTES****ARROZ DULCE (N) (V)***Rice / Soy / Edamame / Bell Pepper / Cashews Nuts***VEGETALES (V)***Snow Peas / Asparagus / Onion / Bell Pepper / Carrot / Soy / Cabbage***PUREE (V)***Mashed Potato / Lúcumá***YUKITAS (V)***Tapioca Chips / Huancaína Sauce***SOBREMESA****MINI DESSERT PLATTER**

MINIMUM BOOKING OF 8 PEOPLE

CANAPES MENU

AED 150 PER ROUND PER PERSON

GYOZA

Sirloin / Ají Amarillo / Onion / Tomato

MAGURO TACO

Tuna / Truffle Oil / Sesame Seeds / Kyuri

CEBICHE DE SALMON

Salmon / Lemongrass / Mango / Garlic / Spring Onion / Coriander

AJÍ ESPECIAL TIRADITO

Hokkaido Scallop / Lemongrass / Ají Amarillo / Black Tobiko

SPICY TUNA MAKI

Cucumber / Spicy Mayonnaise / Spring Onion / Mango

VEGGIE MAKI (V)(S)

*Avocado / Cucumber / Sesame Seeds / Carrot / Snow Peas /
Radish / Ají Amarillo Sauce*

MISO SALAD (V)

Baby Spinach / Sweet Miso / White Quinoa / Garlic

TORI ANTICUCHOS

Chicken / Teriyaki / Chipotle Mayonnaise

VEGGIE ANTICUCHOS (V)

*Artichoke / Portobello Mushroom / Ají Panca / Bell Pepper /
Huacatay Chimichurri / Anticuchera Sauce*

VEGGIE TEMPURA (V)

*Onion / Sweet Potato / Asparagus /
Shiso Leaf / Yuzu Ponzu*

EBI TEPPAN (S)

*Prawns / Japanese Butter / Cucumber / Chili /
Red Onion / Coriander*

YUZU CHEESECAKE

Yuzu / Mandarin / Meringue / Berries / Gyoza

BEVERAGE PACKAGE

NON-ALCOHOLIC

AED 120 FOR 3 HOURS

Unlimited consumption of soft drinks, fresh juices & selected mocktails

WINE & BEER

AED 230 FOR 2 HOURS | AED 330 FOR 3 HOURS | AED 400 FOR 4 HOURS

Wines (Pre-Selected House Wines)

Beer (Asahi Super Dry)

HOUSE BEVERAGE

AED 300 FOR 2 HOURS | AED 400 FOR 3 HOURS | AED 450 FOR 4 HOURS

Wines (Pre-Selected House Wines)

Beer (Asahi Super Dry)

Gin (Tanqueray London Dry Gin)

Rum (Bacardi Superior)

Vodka (Russian Standard Original)

Whisky Blended (Hankey Bannister 12 Year Old)

Whiskey Bourbon (Elijah Craig 12 Year Old)

Cocktails (Pre-Selected Cocktails)

PREMIUM BEVERAGE

AED 400 FOR 2 HOURS | AED 500 FOR 3 HOURS | AED 550 FOR 4 HOURS

Wines (Pre-Selected House Wines)

Gin (Tanqueray No. 10)

Rum (Bacardi 8 Años)

Tequila (Tequila Reserva 1800 Silver)

Vodka (Ketel One)

Whisky Japanese (Suntory Kakubin Whisky)

Elijah Craig 12 Year Old

Cocktails (Pre-Selected Cocktails)

Asahi Super Dry

ají

• THE PALM •

EVENT
MENU