

Night Brunch IN THE LOUNGE

TO START

BABY GEM SALAD

Grilled Shrimp, Avocado, Roasted Sesame Dressing (D G C S E MU SE SU)

SPICY TUNA MAKI

Sriracha, Tobiko, Sesame Oil, Cucumber (G F S E MU SE SU)

CRAB ROLL

Crab Mayo, Tobiko, Chives (D G C E MU SE SU)

GOCHUJANG CAULIFLOWER POPCORN

Chili Honey Glaze (V G S SE SU)

CHINESE STYLE BEEF STEAM BUN

Hoisin Dip (G M S CE SE SU)

TO FOLLOW

choice of

LEMON CHICKEN

Sichuan Peppercorn, Asian Shallot, Cashew (G F N S E CE SE SU)

or

GLAZED BLACK COD

Yellow Coconut Curry, Asian Veg, Thai Basil Oil (G F S SE SU)

comes with

EGG FRIED RICE

Sweet Soy (V G S E CE SE SU)

CHILI GREEN BEANS

Garlic, Sesame (VG G S SE SU)

TO FINISH

sharing

AURA CAKE POPS (V D E SU)

THAI BANOFFEE PIE (V D N G E SU)

PROFITEROLES (V D E SU)

LEMON TART (V D N G E SE SU)

THREE HOUR FREE-FLOW
AED550 PER PERSON

WINES

CONTE FROSCO, ITALY
CHÂTEAU DE MINUTY 'M', CÔTES DE PROVENCE, FRANCE
CHARDONNAY, POUR LE VIN 'A VOIR LA PÊCHE', LANGUEDOC, FRANCE
SYRAH, POUR LE VIN 'FAIM DE LOUP', LANGUEDOC, FRANCE

SPIRITS

STOLICHNAYA
BACARDI CARTA BLANCA
BEEFEATER
BALLANTINE'S FINEST

AURA SIGNATURE COCKTAILS

PINK BEACH
Pink Gin, Dry Vermouth, Citrus Cordial, Lemon, Pink Grapefruit Soda
MARKISA SPRITZ
Sparkling Wine, Martini Fiero, Passion fruit, Soda
SICILIAN MOJITO
Light Rum, Mint, Lime, Sicilian Soda
ESPRESSO-SPICED MARTINI
Vodka, Espresso, Coffee Liqueur, Cinnamon

BEERS

HEINEKEN
STELLA ARTOIS

SELECTION OF PREMIUM SODAS, FRESH JUICES, WATER, COFFEE & TEA

THREE HOUR FREE-FLOWING CHAMPAGNE
ADDITIONAL AED250 PER PERSON

PERRIER-JOUËT 'GRAND BRUT'