

PUMPKIN Brunch

Pink-A-Boo Edition

TO START

SOFT SHELL CRAB BAO BUN

Pickled Ginger, Shiso Leaf, Crab Aioli (SH)

PUMPKIN SALAD

Feta Cheese, Roasted Pumpkin Seeds, Orange, Sesame Dressing (N)(D)

KOREAN FRIED CHICKEN

Pickled Mooli (S)

SPICY TUNA MAKI

Carrot, Sriracha, Tobiko, Sesame Oil (S)

A5 WAGYU BEEF TART

Wasabi Egg Yolk Jam, Crispy Wonton (S)

TO FOLLOW

choice of

WAGYU THAI RED CURRY

Wagyu Strip Loin, Roasted Pumpkin, Thai Basil (D)

or

BLACKENED SALMON

Cajun, Mango Salad, Yuzu Dressing, Burnt Lime (S)

comes with

EGG FRIED RICE

Sweet Soy Sauce (VG)(S)

COCONUT CARROTS

Black Sesame Sauce (D)

TO FINISH

choice of

PUMPKIN SPICED CHEESECAKE

Candied Orange (N)(D)

RED VELVET GHOST POP

Raspberry Jam

CHOCOLATE BROWNIE

Caramel, Pecan Nut Crisp, Dulce De Leche (N)(D)

MATCHA PROFITEROLE

Vanilla Matcha Cream (D)

Three hour Free-flow

AED600 PER PERSON

WINES

PIERLANT BLANC DE BLANCS, FRANCE

ROSÉ BY AURA, CÔTES DE PROVENCE, FRANCE

CHARDONNAY, POUR LE VIN 'AVOIR 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

WITCH'S MARGARITA

Butterfly Pea Tea Infused Tequila, Agave, Lime, Raspberry Sea Salt

MOON WALKER

Bourbon Whisky, Pumpkin Spiced Syrup, Lemon, Red Wine

YOU AND EYE

Sparkling Wine, Blueberry & Lychee Puree

BEAR WITH ME

Light & Dark Rum, Pineapple, Cinnamon, Lemon, Cherry

BEERS

HEINEKEN

STELLA ARTOIS

TIGER

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

THREE HOUR FREE-FLOWING CHAMPAGNE

ADDITIONAL AED250 PER PERSON

PERRIER-JOUËT 'GRAND BRUT'