



# BRUNCH

## BITES

**Pan de Queso** (D)  
Cassava cheese bread

**Ceviche Peruano**  
Sea bass ceviche, sweet potato  
cancha corn, coriander, crispy calamari

## STARTERS

• To share •

**Chirashi Maki**  
Hamachi, **tuna**, salmon,  
avocado, cucumber,  
lime, spicy rocoto

**Akami Nigiri** (G)  
Bluefin **tuna**  
Ioin cho pab style

**Ginshake Nigiri** (G)(N)  
King **salmon**, banana miso  
cream, chives

**Patacones Mechados**  
Crispy **plantain**, pulled veal,  
achiote seeds

**Anticucho de Cordero**  
Marinated **lamb** skewers,  
jalapeño miso, yellow chili sauce

**Langostino Meloso** (G)(N)(S)  
**Shrimp**, garlic and  
ginger sauce

## MAIN COURSES

• Choice of one •

**Picanha Brazilian**  
Brazilian-style grilled rump **steak**

**Langostino Tigre a la Parri'**  
Jumbo **prawns**, miso butte,

**Picanha de Cordero** (D)  
**Lamb** leg marinated in yoghurt,  
mint and lime

**Corvina Romesco** (N)  
Fresh **sea bass**, romesco sauce,  
stir-fried green vegetables

**Cachete de Res** (D)  
Slow cooked **beef** cheeks, lulo-red wine  
reduction, spicy carrot purée

**Picanton Caipira** (G)  
Spanish corn-fed baby **chicken**  
marinated in Peruvian chillies

## DESSERTS

• To share •

**Piña Rostizada** (G)(D)  
Roasted caramelized **pineapple**,  
quimbolito cake, coconut sorbet

**Paraíso Tropical** (N)(G)  
**Coconut passion fruit** cream,  
banana pain de gênes, passion fruit jelly,  
fresh mango and banana



(D) Dairy (S) Shellfish (G) Gluten (N) Nuts



# BRUNCH



## COCKTAILS

• All cocktails except Sangria can be made No ABV •

### Paloma Naranja

Tequila Blanco, Mango Jalapeño Agave,  
Lime, Franklin and Sons Grapefruit Soda

### Jungle Mule

Pisco, Chicha Morada, Lemon,  
Ginger Beer

### Sangria Blanca

Tanqueray London Dry, Carpano Bianco,  
Lemon, Tropical Fruit Wine, Aloe Vera

### Jabuticaba

Ketel One Vodka, Jabuticaba, Pineapple,  
Timur Berry, Honey, Lemon

## SPIRITS & BEER

Vodka • Tequila • Whiskey • Gin • Beer

## CHAMPAGNE

NV Veuve Clicquot, Brut  
Champagne, France

## WINE

### White

2024 Viña Palomeras Blanco  
Navarra, Spain

### Rosé

2024 M de Minuty, Château Minuty  
Provence, France

### Red

2019 Crianza, Navajas  
Rioja, Spain



## AMAZONIAN OASIS

• AED 495 •

Water, Juices, Soft Drinks  
and Mocktails

## JUNGLE SPIRITS

• AED 595 •

Wine, Beer and  
Cocktails

## TROPICAL BUBBLES

• AED 795 •

Wine, Beer, Cocktails and  
Champagne

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.*