



LAH LAH

NIGHT BRUNCH MENU

7 PM – 10 PM

STARTERS TO SHARE

TORNADO SUSHI PLATTER (CR, F, S, R, M, E, G)

Crunchy Salmon Maki
Roasted Unagi Hosomaki
Salmon Nigiri with Jalapeño
Chef Selection Sashimi

DIM SUM PLATTER

Chicken Siu Mai (G)
Prawn Har Gow (G, CR)

VEGETABLE SPRING ROLLS (VG, S, G)

Fried Spring Roll, Sweet Chili Sauce

CRISPY CALAMARI (M, G, E, SS)

Asian Spices, Salt Pepper, Truffle Mayo

LAH LAH CHILI PRAWNS (M, G, CR)

Iceberg Lettuce, Spicy Mayo, Sesame Seeds

SZECHUAN CHICKEN WINGS (S, N, G)

Szechuan Pepper, Dried Chili, Onion

WAGYU BEEF TATAKI (S, LF, G)

Searred Wagyu, Yuzu Ponzu, Garlic Chips, Coriander, Jalapeño



MAIN COURSE TO SHARE

STEAMED SEABASS IN BANANA LEAVES (LF)

Ginger, Lemongrass, Kafir lime leave, Shitake Mushroom, Onion, Oriental Sambal

FIVE SPICES LAMB CUTLETS (S, SS)

Lamb Rack, Asian Spices, Broccolini, Sweet Potato Puree, Sesame Seeds

THAI GREEN CHICKEN CURRY

Chicken, Thai Eggplant, Bamboo Shoot, Snow Pea, Sweet Basil, Coconut

WOK FRIED BROCCOLINI (S, VG, G)

Broccoli, Garlic, Oyster Mushroom Sauce

DESSERT PLATTER TO SHARE

TROPICAL FRUIT

Watermelon, Honey Melon, Dragon Fruit, Pineapple, Grapes

CHERRY CHEESECAKE (M, E)

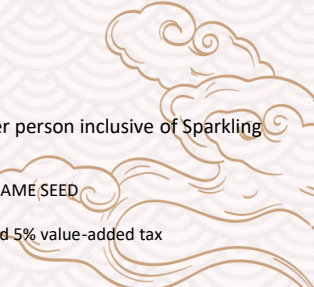
ICE LOLLIPOPS



AED 295 inclusive of Soft Beverages | AED 395 inclusive of House Beverages | AED 425 per person inclusive of Sparkling

Should you have allergies, please inform your waiter
(CR)CRUSTACEANS (C)CORIANDER (N)NUTS (S)SOY (R)RAW (E) EGG (SS) SESAME SEED
(VG)VEGAN (LF)LACTOSE FREE(G)GLUTEN M(MILK) (F) FISH

All prices in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% value-added tax



LAH LAH

BRUNCH DRINKS MENU

WINE SELECTION

RED

Jean De Vigne, Rouge, South of France

WHITE

Jean De Vigne, Blanc, South of France

ROSE

Italia, Pinot Grigio, Rosé, Pavia, Italy

SPIRITS

Tito's Vodka, Tanqueray Gin, Bacardi Rum,
Johnny Walker Red Label Whisky,

SELECTED BOTTLED BEERS

COCKTAILS

LAH LAH Mary

Twisted Marry with Vodka Infused in Lemongrass, Tomato Juice, Sour and Spicy

Asian Gin Smashed

Gin Infused in Galangal, Kafir Lime Leave Smashed, Sweet and Sour

Blushed Geisha

Tequila, Grapefruits Juice, Honey

