

Mi Amie.

D U B A I

Culinary Journey

Mi Amie Dubai invites guests on an elevated culinary journey, artfully blending the vibrant flavours of Japanese and Latin cuisine.

Discover a menu designed to delight and surprise, featuring the finest cuts of meat, expertly prepared fresh seafood, and innovative sharing plates that celebrate this unique fusion with refined creativity.

Set against the stunning backdrop of Dubai's skyline, Mi Amie offers a rooftop oasis where exceptional food, exquisite drinks, and live theatre come together to create an unforgettable destination in the heart of Jumeirah.

Please feel free to ask our staff for any recommendations!

Aperitivo Accompaniments

Classic Edamame (VG) (H) (GF) (LF) <i>Maldon Sea Salt or Truffle Salt</i>	48
Bluefin Tuna Belly Sashimi 'Otoro' - 6 Pieces (R) (S) (LF) 🐟 <i>Grated Wasabi, Soya Sauce</i>	98
Fresh Sashimi Platter - 9 Pieces (R) (S) (LF) 🐟 <i>Salmon, Yellowfin Tuna, Wild Seabass</i>	118
Fine De Claire Oysters - 2 Pieces (R) (LF) (SF) <i>Mignonette, Lemon</i>	58

Starters

<i>Mi Amie</i> Wild Seabass Carpaccio (R) (GF) 🐟 <i>Coconut Milk, Lime Dressing, Passionfruit</i>	108
Black Angus Beef Carpaccio (N) (GF) (D) <i>Basil Pesto, 24 Months Aged Parmesan, Arugula, EVO</i>	158
<i>Mi Amie</i> Burrata Salad (V) (H) (D) 🌿 <i>Aji Amarillo Dressing, Fresh Figs, Heirloom Tomato, Red Quinoa</i>	98
Baby Spinach Salad (VG) (H) (GF) (LF) 🌿 <i>Roasted Bell Pepper Vinaigrette</i>	78
Seaweed Salad (V) (SE) (LF) (VG) (S) <i>Iceberg Lettuce, Sesame Vinaigrette</i>	58
Pan-Fried Foie Gras (D) (E) <i>Toasted Brioche, Fig Chutney</i>	128
Soft Sauteed Wok-Fried Prawns (SF) <i>Fragrant Garlic, Spanish Water Bread, Colorful Tomatoes, EVO</i>	118
Braised Beef Rib Croquettes (D) (E) <i>Manchego Cheese, Black Truffle</i>	138
<i>Mi Amie</i> Mi Amie Vegan Soup (VG) (H) 🌿 <i>Roasted Bell Pepper, Tomato, Mixed Lentils, Mograbia, Puffed Rice</i>	58

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Please inform us of any allergies or dietary requirements before ordering.

(N) Nuts (GF) Gluten Free (V) Vegetarian (H) Healthy (VG) Vegan (R) Raw Food (S) Soy (E) Egg (D) Dairy (SF) Shellfish
(SE) Sesame (🐟) Sustainably farmed Fish (LF) Lactose Free (🌿) Finest Local and Sustainable Ingredients (Mi Amie) Signature Dishes

Familiar Favourites

Spider Roll - 8 Pieces (SF) (SE) (E)	128
<i>Tempura Soft Shell Crab, Cucumber, Avocado, Spicy Mayo</i>	
California Roll - 8 Pieces (SF) (H) (E)	128
<i>Alaskan Crab, Cucumber, Avocado</i>	
<i>Mi Amie</i> Superfood Veg Roll - 8 Pieces (V) (VG) (H) (LF)	98
<i>Avocado Cream, Quinoa, Kale, Blueberry</i>	
Spicy Yellowfin Tuna Rolls - 8 Pieces (R) (SE) (E) 🐟	118
<i>Black Tobiko, Spicy Mayo</i>	
<i>Mi Amie</i> Blow-Torched A5 Wagyu Sushi - 8 Pieces (R) (SE) (S) (E)	178
<i>Grated Black Truffle, Honey Teriyaki Glaze</i>	
Chef's Selection of Sushi - 16 Pieces (SF) (S) (R) (E) 🐟	338
Fine De Claire Oysters - 12 Pieces (R) (LF) (SF) 🐟	328
<i>Mignonette, Lemon</i>	

Robata Specials

<i>Mi Amie</i> Australian Lamb Cutlet (GF)	138
<i>Five Spice, Chili Mint Sauce</i>	
Padrón Peppers (SF) (GF)	68
<i>Sea Salt, Olive Oil, Bonito</i>	
<i>Mi Amie</i> Caribbean Spiced Scottish Salmon (D) (S) 🐟	128
<i>Greek Yoghurt, Herbs, EVO</i>	
Organic Chicken Yakitori (S) (SE) (E) 🍵	98
<i>Spring Onion, Sesame</i>	
<i>Mi Amie</i> Wagyu Beef Ribeye 7+ (S)	178
<i>Malabar Black Pepper Sauce</i>	
<i>Mi Amie</i> Miso-Glazed Chilean Sea Bass (D) 🐟	168
<i>Crispy Leek, Miso Foam</i>	
Atlantic Octopus (SF) (E)	138
<i>Potato Crisp, Smoked Aioli, Parsley, Lemon Oil</i>	
<i>Mi Amie</i> Crispy Duck Breast (S)	128
<i>Tiki Tiki Plum Sauce, Amarena Cherry</i>	

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Mains

Mi Amie Spaghetti Alle Vongole Veraci (SF) (D) <i>Fresh Clams, Garlic, Chili Flakes, Crab</i>	148
Burrata Tortellini (V) (E) (D)  <i>Fresh Spinach, Vegetable Ratatouille, Confit Tomato Sauce, Herb Oil</i>	138
Paccheri Alla Norma (V) (E) (D)  <i>Eggplants, Colorful Tomatoes, Fresh Basil, EVO</i>	128
Mi Amie Rare Seared Bluefin Tuna Steak 'Barbados' (S)  <i>Strawberry, Mango, Lime Salsa</i>	238
Grilled Canadian Lobster (SF) (D) <i>Beurre Blanc Sauce, Fresh Lemon, 700-800 Grams</i>	388
Mi Amie Pollo a la Brasa, Ají Verde (H) (D) (S)  <i>Peruvian Style Whole Baby Chicken, Green Sauce</i>	158
30 Days Dry Aged Flame Grilled Cowboy Steak (E) (D) <i>Hand Cut French Fries, Maître d'Hôtel, Béarnaise Sauce</i>	488
Chargrilled US Beef Ribeye (D) <i>Wild Mushrooms, Natural Jus</i>	318
Chargrilled US Beef Tenderloin (D) <i>Shimeji Mushroom, Natural Jus</i>	268
Japanese A5 Wagyu Striploin Marble '9-12' (D) <i>Wild Mushrooms, Natural Jus</i>	588
Slow Cooked USDA Prime Beef Short Rib (D) <i>Mograbia Vegetable Cassoulet, Grilled Broccolini, Braising Jus</i>	208
Cotoletta Di Vitello Alla Milanese (D) (E) <i>Breaded Pan-Fried Veal Escalopes & Mi Amie Spaghetti Al Pomodoro Rocket, Parmesan Sauce</i>	258

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Sides

Wok-Fried Green Asparagus Ragoût (VG) (H) (LF) (S)	58
Stir-Fried Broccolini, Fragrant Garlic (VG) (H) (LF) (S)	68
Butter-Whipped Mashed Potato (D)	58
Handcut French Fries (VG) 🌿	68
Sweet Potato Fries (VG)	58

Never Skip Dessert

<i>Mi Amie</i> Molten Chocolate Cake (D) (N) Vanilla Ice Cream	78
Milk Chocolate Banana Crème Brûlée (D) (N) Fresh Berries, Almond Tuile	68
<i>Mi Amie</i> Passionfruit Mousse (D) (N) Mango, Strawberry Ragoût	68
<i>Mi Amie</i> The Mi Amie Baklava Cheesecake (D) (N) Cream Cheese, Almond Tuile, Puff Pastry	78
Vegan Chocolate Texture (V) (VG) Raspberry Sorbet With Chocolate Soil	68
Fresh Fruit Salad (V) (VG) (H)	68

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