



FOUR HANDS DINNER AT BOCA

'The Best of Dubai: A Dining Experience' Series 4

ON THE TABLE

BREAD

HOME-MADE 'PAN CON EGGPLANT ALLIOLI' (VE)

ICE PACKED SPANISH MANZANILLA OLIVES

Spanish Manzanilla Olives Stuffed with Local Lemon, Calamansi, Orange Zest, Fresh Herbs
(GF)(VE)

STARTERS

NEW STYLE FATTY TUNA SASHIMI

Lime Wafu + Crispy Nori

DRY AGED 'MEATROOT'

Kombucha Glaze, Avocado, Fermented Cherry, Pickled Watermelon (GF)(VE)

SMOKED MACKEREL & MARIGOLD

Organic Coffee & Ginger Jus, Brown Miso, Crispy Rice

MAINS

KAGOSHIMA WAGYU RICE POT

Wagyu Broth

GRILLED OCTOPUS

Confit Local Potato, Jerusalem Artichoke Puree, Black Radish, Caviar (GF)(D)

DESSERT

MATCHA FONDANT

Caramel Miso Ice Cream (D)(V)

(A) Alcohol (D) Dairy (GF) Gluten Free (N) Nuts (S) Shellfish (V) Vegetarian (VE) Vegan