

喜迎新春

CHEF'S CHINESE NEW YEAR SELECTION

吉拉多 四号生蚝 Gillardeau No. 4 Oyster HALF-DOZEN DOZEN	210 420	奶油白菜 Creamy Lobster Soup with Napa Cabbage	85
西伯利亚贝利 鱼子酱 Siberian Baerii Caviar 30g	420	三文鱼刺身 魚生 Chinese Style Salmon Sashimi Chilli Vinegar Dressing	85
蒜蓉粉絲蒸北海道扇貝 Steamed Hokkaido Scallop with Glass Noodles 60 EACH			

SMALL PLATES

Steamed Edamame (V)	25	ME Shanghai Crispy Calamari	75
Spicy Edamame (V)	30	Sesame Prawns on Toast - 2 Pcs	45
Tuna Tataki Chili Ponzu	120	ME Evgeny's Wagyu Beef Sub	215
Shishito Padron Peppers (V)	70	Kowloon Shrimp Tempura	195
ME Yellowtail Carpaccio with Black Truffle	95	Spicy Chicken Popcorn with Dried Chili	95
ME Lobster Corn Shells - 3 Pcs	110	Popcorn Radish Tofu with Spicy Nuts (V)	68
Peking Duck Corn Shells - 3 Pcs	90	ME Roast Duck with Foie Gras & Caviar	375
ME Ground Wagyu Beef Corn Shells - 3 Pcs	110	Short Rib Gyoza Sudachi Ponzu	85

精美前菜

"In the Year of the Snake, embrace reflection,
seek wisdom, and transform within."

SALADS

ME Crispy Duck Salad with Pine Nuts & Cress	130	ME Avocado, Salted Cucumber & Roasted Nuts Salad (V)	75
Papaya Salad with Crispy Soft Shell Crab	95	ME King Crab & Apple Salad	150
Aubergine Salad with Tomato & Spring Onion (V)	60		

风味沙拉

SOUPS

Hot & Sour Soup with Mushrooms (V)	70	Sweetcorn Soup (V)	45
Blue Swimmer Crab & Sweetcorn Soup	75	Miso Soup with Mushrooms & Tofu	50
King Crab & Black Truffle Soup	80		

一品上汤

SUSHI, SASHIMI & OSHIZUSHI

Sashimi 5 Kinds - 15 Pcs	240	Kunafa Shrimp Maki	85
Sushi Nigiri 5 Kinds - 5 Pcs	185	ME Toro Tataki Ponzu	160
Wagyu Beef, Sea Urchin & Caviar - 2 Pcs	285	California Maki with Tobiko	95
Yellowtail Maki	75	Vegetarian Maki (V)	65
Crispy Crab Maki	85	California Caviar Maki	395
ME Spicy Bluefin Tuna Oshizushi 10 Pcs 16 Pcs	140 240		

寿司,刺身,押寿司

ME CHEF'S SPECIALS

Prices are in AED and are subject to a 7% DIFC authority fee and 5% VAT.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about any dietary requirements that you may have. We are able to cater to food intolerances however due to the nature of some of our dried and fermented ingredients we might be unable to cater to certain allergies.

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泰式辣酱龙虾 Wok Whole Lobster in Prik Phao Sauce	560	担担麵 Longevity Dan Dan Soup Noodles	75
芳香烧烤羊排 Lamb Spare Ribs	188	金元宝包 Duck Pepper Bao	75

POULTRY

家禽

Cantonese Style Roast Duck	265	Sweet & Sour Chicken with Mixed Peppers	130
ME Roast Duck with Truffle Sauce & Mini Baos	225	Chicken Kung Pao with Cashew Nuts	130
ME Shredded Duck with Chinese Garlic & XO Sauce	165		

MEAT

肉

Szechuan Beef with Mixed Vegetables	170	Japanese Wagyu Beef A5 (200G)	600
ME Beef with Garlic & Black Pepper Sauce	185	ME Smoked Slow Cooked Wagyu Beef	340
Beef Tenderloin with Soy Ginger Sauce (200G)	185	ME Sumiyaki Wagyu Beef Kushiyaki (300G)	460
ME Braised Beef Short Rib Shanghai Style	195	ME Mongolian Lamb Chops - 3 Pcs	225

SEAFOOD

海鲜

ME Tiger Prawns in Chili Sauce	195	ME Silver Cod with Yuzu Miso Sauce	185
ME Sweet & Sour Prawns with Mixed Peppers	180	Salmon Steak with Teriyaki Sauce	130
ME King Crab Leg with Wasabi Gratin	365 675	Seabass (800g)	245
Lobster Noodle in Yuzu Pepper Cream	265	Grilled - Charcoal	
Lobster with Singapore Sauce (Half Whole)	280 560	Steamed - Cantonese Style	

VEGETABLES

时令蔬菜

Aubergine in Chili Bean Sauce (V)	65	Bok Choy with Ginger & Garlic Sauce (V)	55
Mixed Vegetables with Crispy Garlic (V)	60	Grilled Corn on The Cob (V)	40
ME Tenderstem Broccoli in Oyster Sauce (V)	55	ME Seasonal Vegetables with Ponzu Sauce (V)	70
Japanese Aubergine in Ma-Po Sauce (V)	85		

NOODLES & RICE

亚洲主食

Singapore Noodles with Chicken & Prawns	75	Prawn Egg Fried Rice	65
Vegetarian Soy Noodles (V)	70	Truffle & Mushroom Kamameshi (V)	135
Steamed Jasmine Rice (V)	25	Unagi Kamameshi	175
Egg Fried Rice (V)	55	ME Wagyu Beef & Truffle Kamameshi	195
Vegetarian Fried Rice (V)	60		

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