

# F.R.N.D.S

Led by our French chef, Matthis Grosjean, FRNDS presents a refined culinary dialogue where classic French and Italian traditions meet world-class Japanese craftsmanship. Each dish is thoughtfully composed to highlight purity of flavour, balance, and seasonality.

Please enquire with your waiter regarding today's seafood and meat selections at our display.

## Mediterranean

### Raw

<b>OYSTERS FINE DE CLAIRE (MO)</b>	<b>30 per piece</b>
<b>OSETRA MALOSSOL PREMIUM CAVIAR (D) (G) (F)</b>	<b>600</b>
<i>Mini blinis, sour cream, butter</i>	
<b>ANGUS BEEF TARTAR (M) (E)</b>	<b>125</b>
<i>Australian grain fed black Angus tenderloin, capers, cornichons, Dijon mustard, homemade potato chips, perfect egg</i>	
<b>BLUE FIN TUNA TARTAR (F)</b>	<b>165</b>
<i>Avocado, heirloom tomato confit, citrus dressing, Osetra Malassol Premium caviar</i>	
<b>SMOKED BEEF CARPACCIO (D)</b>	<b>130</b>
<i>Prepared at your table</i>	
<i>Black Angus beef tenderloin, parmesan, xérés dressing</i>	

### Cold Starters

<b>KING CRAB ECLAIR (G) (D) (F) (C) (E)</b>	<b>135</b>
<i>King crab, lemon caviar, homemade mayonnaise, green apple, grapefruit, tomato concasse, tarragon chips, guacamole</i>	
<b>FOIE GRAS TERRINE (A) (G)</b>	<b>110</b>
<i>Foie gras, orange marmalade, ginger bread toast</i>	
<b>VITELLO TONNATO (F) (E) (M) (D) (G)</b>	<b>145</b>
<i>Veal tenderloin, black truffle, croutons, capers, smoked vitello tonnato sauce</i>	
<b>CHARCUTERIE PLATTER (G)</b>	<b>145</b>
<i>Cecina, beef bresaola IGP, Tipo Milano, carne fesa salada, wagyu coppa, salame picante, cornichons, pickled onion, sourdough toast</i>	
<b>ARTISANAL CHEESE SELECTION (G) (D)</b>	<b>155</b>
<i>Fourme d'Ambert Aop French blue cheese, melusine goat cheese, Tome de Savoie Aoc, Camembert, Comte 18 month Aoc, homemade orange chutney</i>	

<b>FISH SOUP "A LA MARSEILLAISE" (F) (C) (D) (MO)</b>	<b>90</b>
<i>Lobster bisque, local fish, potatoes, "saffron rouille" toast</i>	

### Salads

<b>BEETROOT SALAD (D) (N)</b>	<b>95</b>
<i>Baby beetroot, goat cheese, raspberry dressing, pine nuts</i>	
<b>KING CRAB SALAD (C)</b>	<b>135</b>
<i>King crab, avocado, baby gem, mango, Uzbek tomatoes, grapefruit, coriander vinaigrette</i>	
<b>SALAD "A LA NIÇOISE" (F) (E)</b>	<b>110</b>
<i>Bluefin tuna mi-cuit, Taggiasca olives, poached quail eggs, Uzbek tomatoes, mini romano, red pepper confit, cherry tomato confit, anchovy dressing</i>	
<b>BURRATA SALAD (D)</b>	<b>185</b>
<i>Recommended for 2 persons</i>	
<i>300gr Italian burrata, grilled artichoke, Uzbek tomatoes, grilled asparagus, mixed leaves, balsamic cream</i>	
<b>SALADE VERTE (D)</b>	<b>55</b>
<i>Mixed leaves, fennel, celery, sugar snaps, cherry vinaigrette</i>	

### Hot Starters

<b>GRATIN DE CRABE (D) (C) (G) (M)</b>	<b>165</b>
<i>Crab flambe, Dijon mustard, lobster bisque, bechamel, Comte 18 month Aoc, chapelure</i>	
<b>SCALLOPS À LA NORMANDE (D) (C) (A)</b>	<b>155</b>
<i>Seared scallops, apple, calvados, cider, apple chips</i>	
<b>FOIE GRAS PASSION (G) (E) (D)</b>	<b>185</b>
<i>Seared foie gras, passion fruit sauce, green apple, grapes, ginger bread toast</i>	

### Soup

<b>ONION SOUP (A) (E) (G) (D)</b>	<b>65</b>
<i>Slow cooked onions, port, gruyère cheese, puff pastry</i>	

# Fish Display

Any whole fish from the ice display

**BAKED**  
in salt crust

**GRILLED**  
on our natural charcoal  
robata

## Pasta & Risotto

<b>RISOTTO</b> <b>AL PARMIGIANO REGGIANO 24 MESI (D) (A)</b>	225
<i>Prepared at your table</i>	
<i>Parmigiano Reggiano 24 Months wheel, Remy Martin 1738, truffle, olive oil "huile d'olive de Provence AOC", porcini &amp; morel</i>	
<b>PISA RISOTTO (D)</b>	145
<i>Cecina, Tuscan red wine, rocket leaves</i>	
<b>TRUFFLE RISOTTO (D)</b>	150
<i>Homemade truffle cream, black truffle</i>	
<b>KING CRAB SPAGHETTI (D) (G) (C) (E)</b>	225
<i>Crab meat, salmon roe, homemade spaghetti, cream sauce, zucchini, asparagus</i>	
<b>SPAGHETTI ALLA BOLOGNESE (D) (G) (E)</b>	135
<i>Housemade spaghetti, traditional beef ragù, tomato sauce, aromatic herbs, Parmigiano Reggiano</i>	

## Seafood

<b>SEA BASS EN PAPILLOTE (F) (D)</b>	180
<i>Oven baked sea bass en papillote style, potatoes, carrot, broccolini, fennel, sauce vierge</i>	
<b>BLUE FIN TUNA STEAK (F) (M) (E)</b>	245
<i>Grilled tuna, mixed vegetables, tonnato sauce, basquaise sauce</i>	

## Pizza

<b>TRUFFLE (G) (D)</b>	130
<i>Artichoke, black truffle, blue cheese, smoked scamorza</i>	
<b>BURRATA (G) (D)</b>	135
<i>Italian burrata, Uzbek tomatoes, artichoke, mozzarella di bufala, smoked scamorza, basil</i>	
<b>PEPPERONI (D) (G)</b>	110
<i>Tomato sauce, mozzarella di bufala, parmesan, beef pepperoni, meat balls, red capsicum</i>	
<b>MARGHERITA (G) (D)</b>	90
<i>Tomato sauce, mozzarella di bufala, basil</i>	
<b>BIANCO (G) (D)</b>	115
<i>Bresaola, roquette, parmesan, mozzarella di bufala, smoked scamorza, mornay sauce, truffle oil</i>	

## Meat

<b>THE TOMAHAWK</b> <i>Recommended for 2 persons</i>	1 090
<i>Australian dry aged Kūwami Wagyu tomahawk 9+ MB, chimichurri sauce, cut table side</i>	
<b>RIBEYE STEAK (A)</b>	440
<i>250gr Australian Kūwami Wagyu beef ribeye 7+ MB, port-red wine shallot confit, potatoes grenaille in persillade</i>	
<b>STEAK DIANE (A) (D)</b>	295
<i>Prepared at your table</i>	
<i>Black Angus beef tenderloin, Remy Martin 1738, mashed potatoes, peppercorn sauce</i>	
<b>BAVETTE STEAK (D) (N)</b>	175
<i>300gr flank steak, chimichurri sauce</i>	
<b>BEEF CHEEKS PROVENCAL (A) (D)</b>	195
<i>12 hours cooked beef cheeks, veal bacon, ginger, orange, white mushrooms, fennel, tomatoes</i>	
<b>GRILLED YELLOW CHICKEN (D)</b>	285
<i>Recommended for 2 persons</i>	
<i>Organic corn-fed yellow chicken, kumquat and chicken jus</i>	
<b>RACK OF LAMB (D) (N)</b>	295
<i>220gr New Zealand lamb, vegetables and parmesan millefeuille, basil pesto, lamb jus</i>	
<b>BEEF ROSSINI (A) (D)</b>	295
<i>200gr Australian grain fed black Angus tenderloin, foie gras, black truffle, perigueux sauce with port</i>	

## Side Dishes

<b>TRUFFLE FRIES (D) (G)</b>	65
<i>Homemade fries, truffle and blue cheese sauce</i>	
<b>MIXED GREENS (M)</b>	45
<b>GRILLED OR STEAMED VEGETABLES (D)</b>	45
<b>MASHED POTATOES (D)</b>	45
<b>WILD BLACK RICE (D)</b>	45
<b>ASPARAGUS HOLLANDAISE (D) (E)</b>	45
<b>AVOCADO SLICES</b>	35
<b>TOMATO AND CUCUMBER</b>	45
<i>Farm Uzbek tomatoes and organic cucumbers sliced</i>	

(A) - Alcohol | (C) - Crustaceans | (E) - Egg | (F) - Fish | (G) - Gluten | (D) - Dairy | (L) - Lupin | (M) - Mustard | (MO) - Molluscs | (N) - Nuts | (S) - Spicy

Prices are in AED inclusive of 7% municipality fee, 5% VAT

# Japanese

## Rolls

<b>CALIFORNIA (C) (F) (E)</b> <i>King crab, tobiko, masago, Japanese mayo, rice pops, avocado, cucumber</i>	<b>125</b>	<b>WARM KANI (C) (E) (G) (F) (SS)</b> <i>King crab, salmon, avocado, spicy mayo, tempura crumbs, tobiko, chives, sesame seeds</i>	<b>150</b>
<b>NIKU ROLL (G) (SS) (SB)</b> <i>Wagyu striploin A8, takuan, avocado, onion crisp, ginger teriyaki sauce</i>	<b>120</b>	<b>F.R.N.D.S. (F) (G) (SB) (MO) (SS) (D)</b> <i>Foie gras, black caviar, bluefin tuna, scallops, salmon, gold leaf, avocado, furikake, white radish</i>	<b>165</b>
<b>DENKI ROLL (C) (SB) (G) (SS)</b> <i>Tempura prawn, avocado, mango sauce, teriyaki sauce</i>	<b>95</b>	<b>MAGURO KATSUO (F) (G) (SB) (E)</b> <i>Bluefin tuna, tobiko, bonito mayo, spring onion, rice pops, gold flakes</i>	<b>125</b>
<b>TENGOKU (MO) (F) (D) (G) (SS) (SB)</b> <i>Scallops, smoked eel, black tobiko, truffle cream cheese, avocado, spicy butter, mixed sesame seeds</i>	<b>115</b>	<b>SUSHI FLAMBE (F) (E) (A)</b> <i>Salmon, unagi, green tobiko, truffle, spicy mayo, teriyaki sauce, tajin</i>	<b>110</b>
<b>DRAGON (E) (C) (G) (SS) (F)</b> <i>Soft shell crab tempura, avocado, tobiko, daikon, chives, spicy mayo, furikake</i>	<b>105</b>	<b>SALMON TARTARE (G) (F) (D) (E) (SS)</b> <i>Salmon, unagi, avocado, truffle cheese, sesame seeds, kizami wasabi</i>	<b>120</b>
<b>SPICY TUNA (E) (G) (SS) (F)</b> <i>Akami, spicy mayo, green tobiko, cucumber, spring onion, sesame seeds</i>	<b>110</b>	<b>HOLLYWOOD (F) (D) (SS) (G) (SB)</b> <i>Salmon, mango, cream cheese, avocado, furikake, mixed sesame seeds</i>	<b>95</b>

## Chef's Recommendation

Premium selection of our F.R.N.D.S. nigiri and sashimi

<b>NIGIRI PLATTER</b> 8 signature nigiris <b>260</b>		<b>SASHIMI MORIAWASE</b> 7 fish varieties <b>490</b>
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## Nigiri 1pc / Sashimi

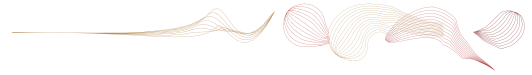
<b>SUZUKI (F)</b> <i>sea bass</i> 20 / 65	<b>SAKE (F)</b> <i>salmon</i> 25 / 65	<b>AKAMI (F)</b> <i>red tuna</i> 30 / 85	<b>TORO (F)</b> <i>fatty tuna</i> 35 / 105	<b>IKURA (F)</b> <i>salmon roe</i> 60 / 105
<b>FOIE GRAS NIGIRI</b> <i>orange chutney</i> 45	<b>HOTATE (MO)</b> <i>scallop</i> 30 / 95	<b>UNAGI KABAYAKI (F) (SB) (G)</b> <i>smoked eel</i> 30 / 95		

## Crispy Rice Sushi 1pc

<b>AKAMI (E) (F) (G)</b> <i>tuna</i> 25	<b>UNAGI KABAYAKI (E) (F) (G)</b> <i>smoked eel</i> 25	<b>SAKE (E) (F) (G)</b> <i>salmon</i> 20
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(S) – Spicy | (F) – Fish | (C) – Crustaceans | (M) – Mustard | (SS) – Sesame seeds | (D) – Dairy | (G) – Gluten  
(MO) – Molluscs | (SB) – Soybean | (E) – Egg | (L) – Lupin | (CE) – Celery

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## Cold Dishes

<b>SHIROMI USUZUKURI</b> (F) (SB) (G)	90
<i>Sea bass, yamamomo, ponzu</i>	
<b>TORO YUZU HONEY</b> (F) (M)	165
<i>Fatty tuna sashimi, smoked miso, yuzu honey dressing, Osetra Malossol Premium caviar</i>	
<b>HOKKAIDO HOTATE TARTARE</b> (MO) (G) (SB)	165
<i>Hokkaido scallops, seaweed, ikura, orange yuzu dressing, rice crisps</i>	

## Salads

<b>SOFT SHELL CRAB SALAD</b> (E) (G) (C) (SS) (F)	100
<i>Tempura soft shell crab, tobiko, mixed lettuce, cherry tomatoes, truffle mayo, yuzu dressing, furikake</i>	
<b>KAISO SALAD</b> (SS) (N) (G) (SB)	85
<i>Sea weed, bamboo shoot, gomadare dressing, almond flakes, pickled radish, sesame seeds</i>	

## Robata Grill

<b>MISO BLACK COD</b> (F) (SB) (G) (A)	215
<i>Black cod, den miso, hajikame shoga</i>	

## Hot Dishes

<b>SHIRO MISO SOUP</b> (SB) (G) (F)	35
<i>Tofu, nameko mushrooms, wakame, miso paste, spring onion</i>	
<b>SOFT SHELL CRAB SANDO</b> (G) (C) (E) (D) (SS)	115
<i>Tempura soft shell crab, takuan, kimchi, cucumber, yoghurt truffle mayo</i>	
<b>CHICKEN KATSU SANDO</b> (G) (D) (SB) (E) (L) (M) (MO)	90
<i>Chicken katsu, pickled cucumber, onion, katsu sauce</i>	
<b>EBI TEMPURA</b> (G) (C) (E)	65
<i>Prawns tempura, yuzu tobiko mayo, tempura sauce</i>	
<b>YASAI TEMPURA</b> (G) (E)	65
<i>King oyster mushrooms, enoki mushrooms, white asparagus, pumpkin, sweet potatoes, snow peas, truffle mayo, tempura sauce</i>	
<b>SEA SALT EDAMAME</b>	30
<b>SPICY EDAMAME</b>	30
<i>Kimchi and sriracha</i>	



## Yakitori / Kushiyaki



<b>MOMO NIKU</b> (G) (SB)	<b>EBI</b> (C) (SB) (G)	<b>TEBASAKI</b> (G) (SB)
<i>Chicken thighs, teriyaki sauce</i>	<i>Shrimps, teriyaki sauce</i>	<i>Chicken wings, teriyaki sauce</i>
65	65	65

