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📷 NOBUDUBAI

DESSERTS

Chocolate Bento Box <i>(D)(E)(SE)</i> <i>Chocolate Fondant, Matcha Ice Cream</i>	75
Nobu Cheesecake <i>(D)(E)(G)(SE)</i> <i>Oat Cookie, Mango, Thai Sorbet</i>	75
Miso Cappuccino <i>(D)(E)(N)</i> <i>Miso Custard, Pecan Crumble, Vanilla Ice Cream & Coffee Foam</i>	70
Assorted Homemade Mochi <i>(D)(N)</i> <i>Chef's Selection (3 pcs)</i>	105
Lucuma Soufflé <i>(D)(E)</i> <i>Warm Lucuma Soufflé, Passionfruit Shichimi Sorbet</i>	75
Chocolate Matcha Mille Feuille <i>(D)(E)(G)(N)</i> <i>Caramelized Matcha Puff Pastry, Chocolate Cremeaux, Matcha Cream, Pistachio Ice Cream</i>	80
Mochi Doughnut <i>(D)(E)(G)(N)</i> <i>Crispy Mochi Dough, Lotus Praline, Hojicha Ice Cream</i>	90
Coffee and Kinako Mont Blanc <i>(N)(V)</i> <i>Vegan Coffee Meringue, Chestnut Mousse, Coffee Jelly, Kinako Cake, Yuzu Sorbet</i>	75
Seasonal Exotic Fruit Selection <i>(V)</i>	135
Selection of Ice Cream and Sorbet <i>(D)(E)(N)(V)</i>	60

DESSERT & FORTIFIED WINES

Donnafugata Kabir 2020 <i>Passito de Pantelleria, Italy</i>	175
Spínola PX Muy Viejo Solera 1918 <i>Xerez, Spain</i>	280
Dow's Vintage Port 2011 <i>Porto, Portugal</i>	350
Château d'Yquem 2005 <i>Sauternes, France</i>	2350

SAKE INFUSIONS

120

Banana & Butter <i>(D)</i> <i>Melted butter warmth with ripe banana sweetness. Rich and smooth</i>
Strawberry & Miso <i>(SO)</i> <i>Ripe strawberries soaked in umami miso. Sweet, tangy and utterly addictive</i>
Pineapple & Pandan <i>Sharp pineapple sparkled with fragrant pandan leaf for a burst of tropical chaos</i>
Passion Fruit & Paprika <i>Zingy passion fruit set ablaze with smoky paprika spice</i>
Wakamomo & Honeybush Chocolate Tea <i>Young peach coolness with a warm swirl of chocolate tea. Soft, sultry, layered</i>
Mandarin & Coffee <i>Crisp mandarin brightness is jolted awake by roasted coffee notes</i>

AVANTCHA TEA

39

Organic Japanese Sencha, Matcha Iri Genmaicha, Chamomile
Organic English Breakfast, Organic Ginger Breeze

COFFEE

Espresso, Filter Coffee	36
Double Espresso	41
Cappuccino, Latte	38

Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

Dishes indicated with (A) – Alcohol, (C) – Celery, (D) – Dairy, (E) – Egg, (F) – Fish, (G) – Gluten, (L) – Lupin, (MU) – Mustard, (N) – Nuts, (R) – (Raw), (S) – Shellfish, (SE) – Sesame, (SO) – Soybean, (SU) – Sulphites, (V) – Vegetarian.

Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

All prices are in AED inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT where applicable