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📷 NOBUDUBAI

More information about dietary requirements



DESSERTS

Chocolate Bento Box <small>(D)(E)(SE)</small>	75
<i>Chocolate Fondant, Matcha Ice Cream</i>	
Nobu Cheesecake <small>(D)(E)(G)(SE)</small>	75
<i>Oat Cookie, Mango, Pineapple Yuzu Sorbet</i>	
Miso Cappuccino <small>(D)(E)(N)</small>	70
<i>Pecan Crumble, Miso Custard, Vanilla Ice Cream & Coffee Foam</i>	
Assorted Homemade Mochi <small>(D)(N)</small>	105
<i>Chef's Selection (3 pcs)</i>	
Mix Berries and Oolong Tea Usugiri <small>(D)(E)(G)(SE)</small>	80
<i>Vanilla Chiffon Cake, Goma Ganache, Mix Berries Compote, Blackcurrant Sorbet</i>	
Chestnut Namelaka <small>(D)(E)(N)</small>	80
<i>Silky Chestnut Custard, Caramelized Pop Soba, Coffee Ice Cream</i>	
Mochi Doughnut <small>(D)(E)(G)(N)</small>	90
<i>Crispy Mochi Dough, Lotus Praline, Hojicha Ice Cream</i>	
Pineapple Lychee and Shiso Vacherin <small>(SU)(V)</small>	85
<i>Citrus Meringue, Coconut Lychee Cake, Yuzu Sorbet</i>	
Seasonal Exotic Fruit Selection <small>(V)</small>	135
Selection of Ice Cream and Sorbet <small>(D)(E)(N)(V)</small>	60

DESSERT & FORTIFIED WINES

Donnafugata Kabir 2020 <i>Passito de Pantelleria, Italy</i>	175
Spínola PX Muy Viejo Solera 1918 <i>Xerez, Spain</i>	220
Dow's Vintage Port 2011 <i>Porto, Portugal</i>	350
Château d'Yquem 2005 <i>Sauternes, France</i>	2350

SAKE INFUSIONS

	120
Banana & Butter <small>(D)</small>	
<i>Melted butter warmth with ripe banana sweetness. Rich and smooth</i>	
Strawberry & Miso <small>(SO)</small>	
<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, Iri Genmaicha, Hojicha	
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.

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.

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

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