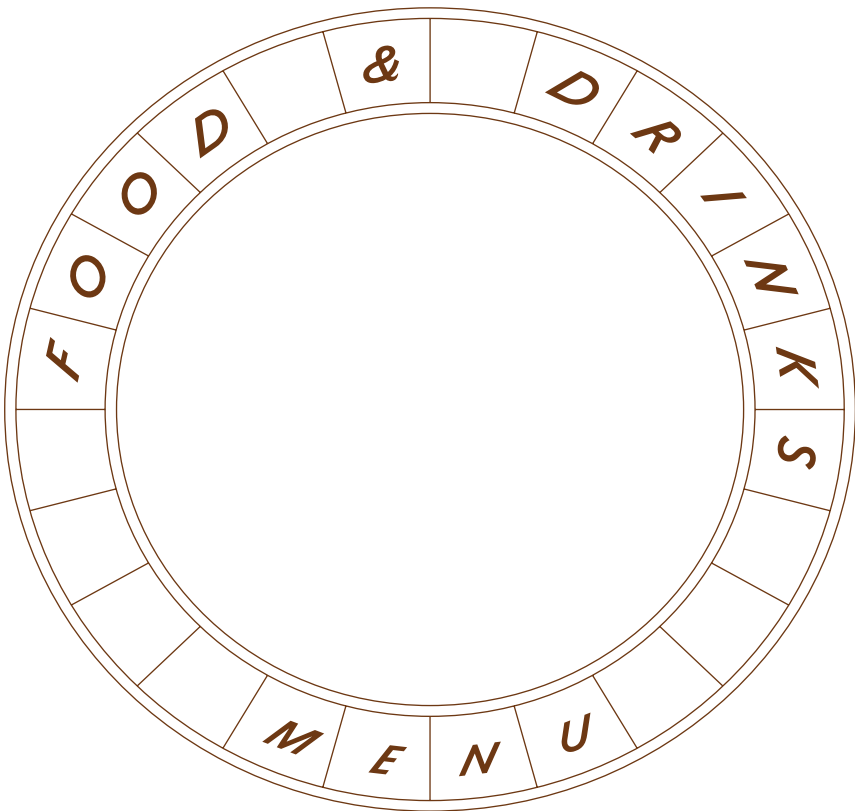


HIGH SOCIETY



All prices are in uae dirhams and include a 7% municipality fee, 10% service charge and 5% vat.



MENU
BY
JEAN IMBERT

LUNCH MENU

Available 12pm-5pm daily

CAVIAR

Gourmet House Beluga 30G - F, G, D	2,530
Gourmet House Oscietra 30G/50G - F, G, D	550 / 1,100

Served with shallots, chives, capers, egg, crème fraîche & house made blinis

CRUDO BAR

Dibba Bay #2 oysters 1pc/3pcs/6pcs - s	35 / 85 / 165
----------------------------------------	---------------

Locally farmed, served with raspberry mignonette & lemon

High Society sushi platter (24pcs) - S, F, G	980
----------------------------------------------	-----

2pcs each of premium salmon sashimi, yellow tail, akami bluefin tuna
4pcs each of The Lana volcano roll, spicy tuna roll, vegetable roll
2pcs each of otoro nigiri, salmon nigiri, yellowtail nigiri

Sashimi (4pcs-each) - S, F, G	
Premium salmon	110
Yellowtail hamachi	135
Chu toro bluefin tuna	160

Sushi rolls (8pcs-each)	
The Lana volcano - S, F, G	170
Salmon, takuan, tobiko, Alaskan king crab, mayonnaise, teriyaki sauce, tempura battered	
Spicy tuna - S, F, G,	170
Ehime bluefin tuna, cucumber, asparagus, red yuzu kosho, spicy mayonnaise	
Vegetable roll - V, G	110
Mixed vegetables, miso mayonnaise, shiso leaf	

Nigiri (4pcs-each) - F, G	
Blue fin tuna Otoro & Oscietra cavia	245
A5 Wagyu beef nigiri & Oscietra caviar	350
Unagi & teriyaki sauce	110
Premium salmon & salmon roe	145

Tuna tartare - F, G	285
---------------------	-----

Bluefin tuna, yuzu tiger milk, avocado purée, red meat radish

V - VEGETARIAN | VG - VEGAN | S - CONTAINS SHELLFISH OR SEAFOOD | F - CONTAINS FISH
N - CONTAINS NUTS | D - CONTAINS DAIRY | G - CONTAINS GLUTEN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.
FOR DETAILED ALLERGEN INFORMATION, SIMPLY ASK AND WE WILL BE DELIGHTED TO ASSIST.
GLUTEN-FREE ITEMS AVAILABLE ON REQUEST.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUDE A 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.

PLEASE NOTE THAT ALL MENU ITEMS ARE NOT PERMITTED FOR TAKE AWAY.

LUNCH MENU

Available 12pm-5pm daily

TO SHARE

Charred edamame – S, F, G Served with XO sauce	70
Croque truffle – V, D, G Sliced fresh black truffle, truffle paste, Comté cheese, Mornay sauce	145
Katsu sando – D, G Westholme Wagyu tenderloin, gochujang mayonnaise, Japanese bread	185
Katsu sando & Caviar – D, G, F Westholme Wagyu tenderloin, oscietra caviar, winter black truffle, gochujang mayonnaise, Japanese bread	385
Beef fillet ‘Anticucho’ skewers (3pcs) – G Smoked chimichurri	190
Organic chicken ‘Anticucho’ skewers (3pcs) Harissa, fermented garlic mayonnaise	185
Fried ‘JI’ calamari – S, G, D Kimchi mayonnaise	140
Beef tacos (2pcs) – G, D Braised beef cheeks, pico de gallo, bacon jam, chipotle mayo, coriander, lime	110
Chicken tacos (2pcs) – G, D Char-grilled chicken, pineapple, avocado, fermented chilli sauce	110
P.W. HS Shrimps #2 (3pcs) – S, D Fermented lemon butter sauce, wild garlic, red prawn oil, chives	215
Atlantic lobster – S, D Whole Atlantic lobster, garlic butter sauce, grilled lemon, hoba leaf	405
High Society fruit platter – VG Seasonal refreshing fruits	225
Selection of cheese – V, N, D, G Accompanied by baby figs, quince fruit paste, muscat grapes, crackers	255

V – VEGETARIAN | VG – VEGAN | S – CONTAINS SHELLFISH OR SEAFOOD | F – CONTAINS FISH
N – CONTAINS NUTS | D – CONTAINS DAIRY | G – CONTAINS GLUTEN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.

FOR DETAILED ALLERGEN INFORMATION, SIMPLY ASK AND WE WILL BE DELIGHTED TO ASSIST.

GLUTEN-FREE ITEMS AVAILABLE ON REQUEST.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUDE A 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.

PLEASE NOTE THAT ALL MENU ITEMS ARE NOT PERMITTED FOR TAKE AWAY.

LUNCH MENU

Available 12pm-5pm daily

SALADS

- D.O.P. Burrata cheese – V, D, G 145
Figs, heirloom cherry tomato, pickled cherry tomato, pomegranate, basil leaves,
Xérès vinaigrette
- Heirloom carrot & Alaskan King Crab – S 170
Mandarin, shaved fennel, heirloom raddish, radicchio, fresh mint,
elderflower vinaigrette
- High Society Caesar – D, G 160
Koji chicken breast, baby gem lettuce, croutons, veal bacon, aged parmigiano,
cesar dressing
- Jean Imbert garden salad – VG 160
Datterini tomatoes, avocado purée, radish, cucumber, pomegrenate, mint rainbow carrots ,
lemon dressing

PLATS

- Double smashed wagyu beef burger – D, G 170
American cheese, dill pickles, lettuce, tomato, mayonnaise, brioche bun, fries
- HS Club sandwich – D, G 205
Grilled koji marinated chicken breast, chipotle mayonnaise, baby gem lettuce, fondue cheese,
confit tomato, white toast, fries
- Mancini spaghetti lobster arrabiatta – S, G 295
Lobster bisque, tomato sauce, tarragon, basil, parsley, chilli, garlic
- Truffle Mancini Maccheroni – D, V, G 185
Parmesan cream, freshly shaved winter black truffle, aged balsamic
- The Signature HS Bowl – F, G
- Sushi rice, mango, avocado, edamame, sesame seeds, pickled radish, cucumber, wakame, nori, ponzu
- | | | |
|------|----------------|-----|
| With | Tofu | 180 |
| | Tuna | 215 |
| | Korean chicken | 205 |

V – VEGETARIAN | VG – VEGAN | S – CONTAINS SHELLFISH OR SEAFOOD | F – CONTAINS FISH
N – CONTAINS NUTS | D – CONTAINS DAIRY | G – CONTAINS GLUTEN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.
FOR DETAILED ALLERGEN INFORMATION, SIMPLY ASK AND WE WILL BE DELIGHTED TO ASSIST.
GLUTEN-FREE ITEMS AVAILABLE ON REQUEST.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUDE A 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.

PLEASE NOTE THAT ALL MENU ITEMS ARE NOT PERMITTED FOR TAKE AWAY.

LUNCH MENU

Available 12pm-5pm daily

PIZZAS

- Yellow tomato & goat's cheese – V, D, G 165
Tomina di capra, garlic confit, thyme, mozzarella, parmesan
- Black truffle – V, D, G 175
Fondue cheese, mozzarella, fresh black truffle, arugula leaves
- Margherita – V, D, G 140
San Marzano tomatoes, heirloom tomatoes, buffalo mozzarella, fresh basil
- Burrata di Puglia by Mr. A – V, D, G 160
San Marzano tomatoes, roasted pickled cherry tomatoes, burrata, oregano

DESSERTS - V

- Chocolate Fondant – D, G 85
Salted caramel ice cream
- Tropical Japanese roll cake – D, G 90
Japanese sponge, lime chantilly, exotic marmalade, pastry cream, tropical sauce
- Chocolate chip cookie bowl – N, D, G 90
Brownie, chocolate chip cookie, vanilla bean ice cream, chocolate sauce
- Selection of Mochidoki – N, D, G 85
- Seasonal ice cream & sorbets – N, D 30
Served by the scoop
- Japanese Musk Melon – V, G 250

V – VEGETARIAN | VG – VEGAN | S – CONTAINS SHELLFISH OR SEAFOOD | F – CONTAINS FISH
N – CONTAINS NUTS | D – CONTAINS DAIRY | G – CONTAINS GLUTEN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.
FOR DETAILED ALLERGEN INFORMATION, SIMPLY ASK AND WE WILL BE DELIGHTED TO ASSIST.
GLUTEN-FREE ITEMS AVAILABLE ON REQUEST.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUDE A 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.

PLEASE NOTE THAT ALL MENU ITEMS ARE NOT PERMITTED FOR TAKE AWAY.

DINNER MENU

Available 5pm-12:30am daily

CAVIAR

Gourmet House Beluga 30G – F, G, D	2,530
Gourmet House Oscietra 30G/50G – F, G, D	550 / 1,100

Served with shallots, chives, capers, egg, crème fraîche & house made blinis

CRUDO BAR

Dibba Bay #2 oysters 1pc/3pcs/6pcs – S	35 / 85 / 165
----------------------------------------	---------------

Locally farmed, served with raspberry mignonette & lemon

High Society sushi platter (24pcs) – S, F, G	980
----------------------------------------------	-----

2pcs each of premium salmon sashimi, yellow tail, akami bluefin tuna
4pcs each of The Lana volcano roll, spicy tuna roll, vegetable roll
2pcs each of otoro nigiri, salmon nigiri, yellowtail nigiri

Sashimi (4pcs-each) – S, F, G	
Premium salmon	110
Yellowtail hamachi	135
Chu toro bluefin tuna	160

Sushi rolls (8pcs-each)	
The Lana volcano – S, F, G	170
Salmon, takuan, tobiko, Alaskan king crab, mayonnaise, teriyaki sauce, tempura battered Spicy tuna – S, F, G,	170
Ehime bluefin tuna, cucumber, asparagus, red yuzu kosho, spicy mayonnaise	
Vegetable roll – V, G	110
Mixed vegetables, miso mayonnaise, shiso leaf	

Nigiri (4pcs-each) – F, G	
Blue fin tuna Otoro & Oscietra cavia	245
A5 Wagyu beef nigiri & Oscietra caviar	350
Unagi & teriyaki sauce	110
Premium salmon & salmon roe	145

Tuna tartare – F, G	285
---------------------	-----

Bluefin tuna, yuzu tiger milk, avocado purée, red meat radish

V – VEGETARIAN | VG – VEGAN | S – CONTAINS SHELLFISH OR SEAFOOD | F – CONTAINS FISH
N – CONTAINS NUTS | D – CONTAINS DAIRY | G – CONTAINS GLUTEN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.
FOR DETAILED ALLERGEN INFORMATION, SIMPLY ASK AND WE WILL BE DELIGHTED TO ASSIST.
GLUTEN-FREE ITEMS AVAILABLE ON REQUEST.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUDE A 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.

PLEASE NOTE THAT ALL MENU ITEMS ARE NOT PERMITTED FOR TAKE AWAY.

DINNER MENU

Available 5pm-12:30am daily

TO SHARE

Charred edamame – S, F, G Served with XO sauce	70
Croque truffle – V, D, G Sliced fresh black truffle, truffle paste, Comté cheese, Mornay sauce	145
Katsu sando – D, G Westholme Wagyu tenderloin, gochujang mayonnaise, Japanese bread	185
Katsu sando & Caviar – D, G, F Westholme Wagyu tenderloin, oscietra caviar, winter black truffle, gochujang mayonnaise, Japanese bread	385
Beef fillet ‘Anticucho’ skewers (3pcs) – G Smoked chimichurri	190
Organic chicken ‘Anticucho’ skewers (3pcs) Harissa, fermented garlic mayonnaise	185
Fried ‘JI’ calamari – S, G, D Kimchi mayonnaise	140
Beef tacos (2pcs) – G, D Braised beef cheeks, pico de gallo, bacon jam, chipotle mayo, coriander, lime	110
Chicken tacos (2pcs) – G, D Char-grilled chicken, pineapple, avocado, fermented chilli sauce	110
P.W. HS Shrimps #2 (3pcs) – S, D Fermented lemon butter sauce, wild garlic, red prawn oil, chives	215
Atlantic lobster – S, D Whole Atlantic lobster, garlic butter sauce, grilled lemon, hoba leaf	405
High Society fruit platter – VG Seasonal refreshing fruits	225
Selection of cheese – V, N, D, G Accompanied by baby figs, quince fruit paste, muscat grapes, crackers	255

V – VEGETARIAN | VG - VEGAN | S – CONTAINS SHELLFISH OR SEAFOOD | F - CONTAINS FISH
N – CONTAINS NUTS | D – CONTAINS DAIRY | G – CONTAINS GLUTEN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.
FOR DETAILED ALLERGEN INFORMATION, SIMPLY ASK AND WE WILL BE DELIGHTED TO ASSIST.
GLUTEN-FREE ITEMS AVAILABLE ON REQUEST.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUDE A 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.

PLEASE NOTE THAT ALL MENU ITEMS ARE NOT PERMITTED FOR TAKE AWAY.

DINNER MENU

Available 5pm-12:30am daily

TO SHARE

D.O.P. Burrata cheese – V, D, G 145

Figs, heirloom cherry tomato, pickled cherry tomato, pomegranate, basil leaves,
Xérès vinaigrette

Jean Imbert garden salad – VG 160

Datterini tomatoes, avocado purée, radish, cucumber, pomegranate, mint rainbow
carrots, lemon dressing

Truffle Mancini Maccheroni – D, V, G 185

Parmesan cream, freshly shaved winter black truffle, aged balsamic

Double smashed wagyu beef burger – D, G 170

American cheese, dill pickles, lettuce, tomato, mayonnaise, brioche bun, fries

Seared Chilean seabass – F, D 340

Yuzu kosho beurre blanc, noir de noir caviar, lime oil, chives, charred leek purée

Nishi-Awa A5 wagyu tenderloin – D, G 520

Porto jus, scallion espuma, pave potatoes

PIZZAS

Yellow tomato & goat's cheese – V, D, G 165

Tomina di capra, garlic confit, thyme, mozzarella, parmesan

Black truffle – V, D, G 175

Fondue cheese, mozzarella, fresh black truffle, arugula leaves

Margherita – V, D, G 140

San Marzano tomatoes, heirloom tomatoes, buffalo mozzarella, fresh basil

Burrata di Puglia by Mr. A – V, D, G 160

San Marzano tomatoes, roasted pickled cherry tomatoes, burrata, oregano

V – VEGETARIAN | VG – VEGAN | S – CONTAINS SHELLFISH OR SEAFOOD | F – CONTAINS FISH
N – CONTAINS NUTS | D – CONTAINS DAIRY | G – CONTAINS GLUTEN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.
FOR DETAILED ALLERGEN INFORMATION, SIMPLY ASK AND WE WILL BE DELIGHTED TO ASSIST.
GLUTEN-FREE ITEMS AVAILABLE ON REQUEST.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUDE A 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.

PLEASE NOTE THAT ALL MENU ITEMS ARE NOT PERMITTED FOR TAKE AWAY.

DINNER MENU

Available 5pm-12:30am daily

DESSERTS - V

Chocolate Fondant – D, G Salted caramel ice cream	85
Tropical Japanese roll cake – D, G Japanese sponge, lime chantilly, exotic marmalade, pastry cream, tropical sauce	90
Chocolate chip cookie bowl – N, D, G Brownie, chocolate chip cookie, vanilla bean ice cream, chocolate sauce	90
Selection of Mochidoki – N, D, G	85
Seasonal ice cream & sorbets – N, D Served by the scoop	30
Japanese Musk Melon – V, G	250

V – VEGETARIAN | VG – VEGAN | S – CONTAINS SHELLFISH OR SEAFOOD | F – CONTAINS FISH
N – CONTAINS NUTS | D – CONTAINS DAIRY | G – CONTAINS GLUTEN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING.
FOR DETAILED ALLERGEN INFORMATION, SIMPLY ASK AND WE WILL BE DELIGHTED TO ASSIST.
GLUTEN-FREE ITEMS AVAILABLE ON REQUEST.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUDE A 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.

PLEASE NOTE THAT ALL MENU ITEMS ARE NOT PERMITTED FOR TAKE AWAY.