

## APPETIZERS

### **Sea Bass Ceviche 69**

Pickled Onion, Sweet Potato & Bell Pepper Dressing

### **Burrata Cheese 89**

Cherry Tomato, Black Grapes & White Balsamic

### **Yellowtail Carpaccio 79**

Shiso-Yuzu Condiment & Jalapeno Dressing

### **Avocado 69**

Pickled Japanese Daikon, Spinach & Avocado oil

### **Organic Quinoa 79**

Red Bell Pepper Coulis, Watermelon & Feta Cheese

### **Asian Mix 59**

Red Radish & Jalapeno Dressing

### **Caviar 30 gr 619**

Russian Garnish, Sour Cream & Buckwheat Blinis

### **Gillardeau Oyster No 3 49 per piece**

With Japanese Dressing

### **Fried Calamari 69**

Szechuan Pepper, Coriander

### **Rock Shrimps 79**

Spicy Mayonnaise & Chives

### **Gyoza Dumpling 79**

Chinese White Wild Mushrooms & Spicy Sweet Corn

### **Seafood Truffle Pasta 119**

Spaghetti & Truffle-Crustacean Emulsion

### **Fried Spicy Prawns 99**

Dried Chili, Caramelized Cashew Nuts

### **Beef Tacos 79**

Black Pepper, Red Cabbage Coleslaw, Spring Onion

### **Crab Burger 99**

Avocado & Banana Chips

### **Braised Short Ribs 89**

Pomelo, Pickled Carrot, Sesame Seeds

## SOUP

### **Shellfish Bisque 69**

Crab Ravioli, Sautéed Spinach & Tomato Compote

### **Spicy Miso Soup 69**

Tofu, Noodles & Nori Seaweed

## SUSHI

### **CATCH SIGNATURE Sushi Platter 209**

Mixed Selection of Maki & Sashimi

#### **California Roll 79**

Jumbo Crab Meat, Orange Tobiko & Spicy Mayonnaise

#### **Spicy Tuna 89**

Avocado, Pickled Cucumber & Kimchi Sauce

#### **Spicy Salmon 79**

Wasabi Tobiko, Scallion, Lime

#### **Local Hit 79**

Prawn Tempura & Wagyu Beef, Cream Cheese, Teriyaki Sauce

#### **Spider Roll 79**

Crispy Soft-Shell Crab, Avocado & Baby Gem

#### **Prawn & Kimchi Roll 99**

Pickled Radish, Spicy Mayonnaise & Orange Tobiko

#### **Vegetarian Roll 59**

Pickled Shitake Mushroom, Avocado & Yuzu Chili Sauce

#### **Blow-Torch Dynamite Roll 89**

Creamy Crab & Orange Tobiko, Teriyaki Sauce

#### **Fountain Roll 89**

Salmon, Crab Stick Tempura & Spicy Citrus-Siracha Sauce

### **NIGIRI SUSHI / SASHIMI**

#### **3 PIECES / 3 PIECES**

**Yellowfin Tuna 60 / 66**

**Yellowtail 65 / 70**

**Sea Bass 57 / 63**

**Salmon 59 / 62**

## MAIN DISHES

### Hokkaido Scallops 199

Pumpkin Risotto, Caviar, Yuzu & Saffron Sauce

### Chilean Sea Bass 179

Baked in a Cocotte, Mushroom, Broccolini & Thai Lemongrass Broth

### Black Cod 189

Pickled Green Papaya

### Canadian Lobster 419

Miso-Chive Butter & Chimichurri Sauce

### King Crab 229

Creamy Spicy Sauce & Spring Onion

### Grilled Prawns 199

Edamame & Ginger Puree, Kimchi Lemon Butter Sauce

### Corn Fed Baby Chicken 129

Pickled Carrot, Yuzu Mashed Potato & Roasted Chicken Jus

### Lamb Cutlets with Vadouvan 199

Wok-Fried Noodles, Mint-Garlic Dressing

## FROM THE GRILL

### Sea Bass 149

### Scottish Salmon "Miso" Marinated 149

### Yellowfin Tuna Steak 159

All grilled Fish are served with Sautéed Bok Choy & Tomato Condiment  
Lemon Butter Sauce, Saffron & Yuzu Butter Sauce, Lobster with Turmeric Butter Sauce

## WAGYU BEEF

### Japanese Wagyu 190 g / 659 (Limited Availability)

### Australian Wagyu Sirloin (Grade 8) 220 g / 349

### Australian Wagyu Tenderloin (Grade 5) 200 g / 249

All Steaks are served with Mushroom & Beef Jus

## SAUCES & SIDES

34, Green Beans with Soya Sauce 30,

Wok-Fried Noodles with Bean Sprouts 36, Edamame Salted or Spicy 35, Sautéed Vegetables 37, Sautéed Mushrooms 34,

Mashed Potato 35, Steamed Rice 30, French Fries 32, Chili Set 29

ALL PRICES ARE INCLUSIVE OF 3.5% TOURISM FEE, 2% MUNICIPALITY FEE & 5% VAT  
PLEASE MAKE US AWARE OF ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES YOU MAY HAVE  
- Chef Roudy Petersen

## **CATCH HAPPY HOUR**

Catch Lounge Exclusively Everyday 4:00 pm to 8:00 pm

### **50 % DISCOUNT ON BELOW:**

**Selected Cocktails, All House Pouring Spirits  
Selected Wines / Prosecco by the Glass, Selected Bottled Beer**

### **CHOOSE ANY TWO FOR AED 99:**

#### **Fried Calamari**

Szechuan Pepper, Coriander

#### **Rock Shrimps**

Spicy Mayonnaise & Chives

#### **Gyoza Dumpling**

Chinese White Wild Mushrooms & Spicy Sweet Corn

#### **Beef Tacos**

Black Pepper, Red Cabbage Coleslaw, Spring Onion

#### **Crab Burger**

Avocado & Banana Chips

#### **Spider Roll**

Crispy Soft Shell Crab, Avocado & Baby Gem

#### **Spicy Salmon Roll**

Wasabi Tobiko, Scallion, Lime

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## **BUSINESS LUNCH MENU**

### **Mozzarella Cheese**

Tomato ,Sterwberry & Old Aged Balsamic

### **Japanese Crispy Chicken**

Wasabi Mayonnaise ,Coriander & Lime

### **Spicy Salmon Maki Roll**

Orange Tobiko ,Scallion & Avocado

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### **Channel Bass "Thai" Marinated**

Coconut Chutney,Carrots & Turmeric Butter Sauce

### **Braised Short Ribs**

Roasted Sweet Potato Puree & Green Peas

### **Wok-Fried Noodles**

Bean Sprouts, Edamame & Mint-Garlic Dressing

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### **Coconut**

Coconut Panna Cotta, Tapioca, Mango & Passion Emulsion

### **Chocolate Fondant**

Vanilla Ice Cream & Raspberry Sauce

### **Mochi**

Ice Cream Wrapped with Sticky Rice Layer

**1 Appetizer + 1 Main Course @ AED 119**

**+ 1 Dessert @ AED 129**

**12:00 pm – 4:00 pm Sunday – Thursday**

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## DESSERT

### **Black Forest 59**

Amarena Vanilla Cream, Chocolate & Cherry Sorbet

### **Coconut 49**

Coconut Panna Cotta, Tapioca, Mango & Passion Emulsion

### **Mochi 59**

Ice Cream Wrapped with Sticky Rice Layer

### **Cheese Cake 49**

Confit Pineapple & Pina Colada Ice-Cream

### **Chocolate Sphere 65**

Chocolate Brownies, Kumquat Compote, Served with Hot Chocolate Sauce

Or

Flambéed with Rum

### **Fruits Salads 49**

Vanilla, Lemongrass Syrup & Mango Sorbet

### **Ice Cream 40**

Selection of Three:

Coconut-Yuzu

Vanilla

Chocolate

### **Sorbet 35**

Selection of Three:

Blackberry-Lime

Mandarin

Mango

## POST DINNER RECOMMENDATIONS

### **Palazzina Moscato Passito 55**

### **Espresso Martini 50**

Vodka, Coffee Liqueur, Espresso & Sugar Syrup

### **Martinez 50**

Gin, Sweet Vermouth & Maraschino Liqueur

### **Cockburn's Fine Ruby Port 40**

### **Chateau Du Breuil Fine Calvados 55**

### **Hine Cognac VSOP 65**

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