

Feed Me Deluxe menu

ROUND 1

Krupuk Bawang

Colorful vegan krupuk, served with peanut dip

Beef Tataki

Steak marinated in dashi with yakiniku, edamame beans, and togarashi tenkasu crisp

Chicken Gyoza

Japanese dumplings filled with chicken, white cabbage, and spring onion, dipped in teriyaki sauce with crispy quinoa

ROUND 2

Bimi Miso

Bimi in a miso caramel sauce, with a crispy peanut-chili oil

Sea Bass Crudo

Raw sea bass with prickly pear vinaigrette, mint, cucumber, canchita, kaffir lime and rice crisp

Char Sieuw

Slow cooked pulled pork in a char sieuw marinade, with spring onion, sesame and lemon

ROUND 3

Crispy Calamari Bao Bun

Fluffy bao buns with crispy calamari, shredded Vietnamese salad with chimichurri, chili, and coriander

Prawn Dumplings

Dumplings filled with shrimp, served with ponzu, sesame seeds, and china rose

Frietje Streetfood Style

Fresh thick-cut fries from Van Koot, served with Thai basil mayo & Parmesan

Dishes are served when they are ready

Start your evening with a bang with one of our cocktails:

Pina Colada 9.5

Coconut rum | pineapple | vanilla

Clover Club 9.5

Yuzu gin | lemon | raspberry

Pornstar Martini 9.5

Vodka | vanilla | passion fruit

Arancia Rossa Spritz 8.5

Blood orange liqueur | cava | sparkling water

Paloma 9.7 / Alcohol-free option 6.5

(Alcohol-free) tequila | grapefruit juice | lime | sparkling water | lava salt

Something sweet?

You can choose from these desserts:

Caramel Fudge Brownie 6.5

Chocolate brownie with pecans, caramel sauce, and popcorn ice cream

Pornstar Martini Cheesecake 5.5

With passion fruit-vanilla coulis and meringue

The Dubai Dessert 9.5

Tartelette filled with chocolate ganache, with pistachio cream and kataifi dough crisp

Mixed Dessert 7.5

The best from the sweet menu, to share with the table

Vegetarian Feed Me Deluxe Menu

ROUND 1

Krupuk Bawang

Colorful vegan krupuk, served with peanut dip

Veggie Gyoza

Japanese dumplings filled with white cabbage, spring onion, and spinach, dipped in teriyaki sauce with crispy quinoa

Holy Guacamole

Avocado with pico de gallo, coriander, lime, and tortilla chips for dipping

ROUND 2

Vietnamese Watermelon Salad

Watermelon salad with wakame, mint, peanuts and nuoc cham dressing

Tostada Oyster Mushroom

Crispy corn tortilla topped with pulled oyster mushroom, avocado, little gem and crispy garlic

Bimi Miso

Bimi in a miso caramel sauce with crispy peanut-chili oil

ROUND 3

Bao Bun Vegan Shrimpz

Steamed bao bun with vegan shrimp, shredded Vietnamese salad with chimichurri, chili, and coriander

Pimentos de Padron

Pimentos de Padron with sea salt

Sticky Tofu

Sticky gochujang tofu, sweet and sour red onion, carrot, cucumber, served with white rice

Dishes are served when they are ready

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Clover Club 9.5

Yuzu gin | lemon | raspberry

Pornstar Martini 9.5

Vodka | vanilla | passion fruit

Arancia Rossa Spritz 8.5

Blood orange liqueur | cava | sparkling water

Paloma 9.7 / Alcohol-free option 6.5

(Alcohol-free) tequila | grapefruit juice | lime | sparkling water | lava salt

Something sweet?

You can choose from these desserts:

Caramel Fudge Brownie 6.5

Chocolate brownie with pecans, caramel sauce, and popcorn ice cream

Pornstar Martini Cheesecake 5.5

With passion fruit-vanilla coulis and meringue

The Dubai Dessert 9.5

Tartelette filled with chocolate ganache, with pistachio cream and kataifi dough crisp

Mixed Dessert 7.5

The best from the sweet menu, to share with the table