

N O É P E

Raw Bar

6 Fine de Claire Oysters from Brittany, France S	155	Beef Carpaccio D	85
Lemon, raspberry mignonette		Togarashi rub, wasabi crème, cured egg yolk, chili oil, sesame	
Seafood Platter for Two S	375	Sake Aburi (3pcs)	80
Lobster, prawns, mussels, clams, condiments		Torched salmon nigiri, sustainable beluga caviar	
Hamachi Tiradito	95	California Roll S E	80
Passion fruit leche de Tigre, compressed green apple, crushed pink peppercorn		Crab, tobiko, avocado, mayonnaise	
Usuzukuri	105	Deep Fried Salmon Maki G D	90
Salmon, tuna, yellow tail, yuzu and soy dressing, shaved summer truffles, green pepper		Teriyaki, kimchi mayo, mango, tobiko, cream cheese	
Spicy Crab Tartare S E	105	Dragon Maki G S	90
King crab, spicy mayo, yuzu truffle dressing, beluga caviar, pickled red radish		Prawn tempura, teriyaki sauce, Japanese mayonnaise, avocado	
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Sashimi Platter, Chef Selection S G	195 (12 pcs)		255 (18 pcs)
Sushi Platter, Chef Selection S G	165 (12 pcs)		220 (18 pcs)

GREENS

Mesclun Lettuce V	65	Snow Pea Salad V S	65	Super Salad V	75
Jalapeño, avocado, cucumber, seaweed		Shaved snow peas, edamame, green apple, umami dressing, nori		Avocado, quinoa, peach, beetroot, apple cider dressing	

OUR SIGNATURES

Noepe Lobster Roll G D S E	105
Braised lobster meat, wasabi cocktail sauce, chives, charred corn	
Grilled Seafood Platter	550
Lobster, sea bass, scallop, mussels, prawns, Mesclun salad, garlic butter, sauce vierge, beurre blanc	
Wagyu Beef Sliders D G E	85
Provolone, dijonnaise, house pickle, potato bun	
Sticky Smoked Short Ribs G N	95
Gochujang glaze, sesame seeds, spring onion, edamame, grapefruit	
Rib Eye Steak Sandwich G E D	105
Ciabatta, rib eye, caramelized onions, house dried tomatoes	
Surf & Turf Burger S D G E	125
Canadian lobster, caramelized onion, mustard mayo, lettuce, provolone	
Quinotto V	85
Tomato sauce, arugula, candied datterino, charred baby corn	

Sharing Bites

Fried Calamari G S E	85
Confit lemon aioli, curry dust, lime	
Grilled King Prawns S D	95
Peach, mango, piquillo, coriander	
Octopus S D	85
Red bell pepper glaze, violet artichoke, charcoal crisp, rucola	
Yellow Chicken Karrage G E	80
Japanese style fried chicken, truffle mayonnaise	
Fried Ravioli D G E	80
Black truffle dressing, shitake and chicken	
Horta D	90
Cod, sea asparagus, shallot, garlic, puffed rice	
Crispy Prawn Tempura G D S	85
Wasabi Pea dust, spicy mayo	

CHOICE OF STEAK

Mulwarra Beef Fillet D	235
200g 120 days grain fed, truffle jus	
Wagyu Beef Ribeye D	270
250g MBS 5; truffle jus	
Japanese Wagyu D	480
200g Hokkaido Wagyu, grade A5, MBS 7+; truffle jus	
Usda Prime Tomahawk Steak 580	
1.2kg D E Potato puree, charred asparagus, truffle jus	

Side Dishes

French Fries V	35
Pomme Puree V D	35
Asparragus with gratinated Hollandaise V D E	35

SNACKS

Marinated Olives V	30	Charcuterie Board P G	125	Cheese Platter G N D	115
Chickpeas Fritters D V	25	Selection of pork cold cuts, mustard, pickles		Four types of cheese, dried fruits and nuts, crackers, jam, honey	
Cassava Chips V	25				
Plantine Chips V	25				

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A Alcohol

N Nuts

S Shellfish

G Gluten

D Dairy

E Egg

V Vegetarian

P Pork

All prices are expressed in UAE Dirhams, inclusive of 10% Service Charge, 7% Municipality and 5% VAT