

REVOLVER
DUBAI

LOVE BITES

Burrata & Truffle Tartlet

Chicken Karaage & Caviar

Lamb Arancini & Kafir Lime

BE A LITTLE CRUDO

Yellow Tail Carpaccio, *tamarind ponzu, chilli relish*

Salmon Sashimi, *radish & rasam*

AvoMame Salad, *avocado, edamame & baby gem*

King Crab Leg, *pickled papaya & yuzu*

Hokkaido Scallop Ceviche, *corn & green mango*

WILL YOU MAKI ME?

Goan Prawn Balchao

Bombay Soft Shell Crab

Spicy Wagyu Handroll

Asparagus Tempura

Avocado & Green Chilli

SIGNATURE SMOKED TARTAR

Chutoro Tuna

MB 9 Wagyu

Avocado

SMALL BULLETS

Bang Bang Burrata, *sesame-peanut & savoury churros*

Charred Leek, *truffle & pinenuts*

Courgette Flower, *stuffed crab & tomato chutney*

Fresh Paneer, *spinach & pickled shishito*

Heart of Fennel, *coconut & ginger velouté*

Grilled Octopus, *black sesame*

Smoked Tiger Prawn, *black pepper & curry leaf*

Charred Chicken, *pickle & kohlrabi*

Wagyu Scotch Egg *(add caviar)*

Duck Bao, *chettinad spice & hoisin*

BIG GUNS

Vegetable Shashlik, *Bombay chimichurri*

Portobello Mushroom Steak, *brown butter hummus*

Black Cod, *mango habanero*

Snapper on Fire, *spiced tamarind*

Lobster Manchurian, *Boston lobster & Tangra spices*

Baby Chicken, *yuzu yoghurt & red chilli koshu*

Lamb Chops, *sauce Kashmir*

MB9 Wagyu Sirloin (300g), *nihari & bearnaise*

Spiced Rubbed Veal Chop, *goan cafreal*

Black Vinegar Brisket, *jalapeno polenta*

REVOLVER CLAYPOT RICE

Seafood & Tender Coconut

Kid Goat & Rendang

Wild Mushroom & Truffle

NEED SOME DOUGH?

Butter Chicken & Gruyere Kulchette

Pulled Lamb Birria Paratini

Truffle & Morel Kulchette

Caviar & Comte Kulchette

Paneer & Cheddar Paratini

Potato & Chickpea Kulchette

SWEET EMOTION

Textures of Yuzu, *yoghurt & burnt citrus*

Coorg Filter Coffee Cake

Chocolate Fondant (for two), *Hokkaido milk ice-cream*

Revolver Crème Brulée, *vanilla masala chai*

Mango Sticky Rice, *coconut & pandan*

Selection of Gelato & Sorbet