

SUNDAY

BRUNCH



SOLARIS

TATTO
SKY POOL



SOLARIS AED 625

Dining with 3 hours free flow drinks



COCKTAILS

APEROL SPRITZ | MARGARITA | MOJITO
PASSION FRUIT MARTINI | AMERICANO

WINE

WHITE | EMOTIVO PINOT GRIGIO
ROSÉ | CUVÉE SABOURIN
RED | EMOTIVO ITALIAN RED

BEER

CORONA

SPIRITS

KETEL ONE | BACARDI | TANQUARY | JOHNNIE WALKER RED LABEL

All packages include tea, coffee, soft drinks and water





ECLIPSE AED 795

Dining with 3 hours free flow drinks



COCKTAILS

ESPRESSO MARTINI | PALOMA | APEROL SPRITZ | MARGARITA
MOJITO | PASSION FRUIT MARTINI | AMERICANO

WINE

MOËT & CHANDON CHAMPAGNE
WHITE | EMOTIVO PINOT GRIGIO
ROSÉ | MINUTY PRESTIGE
RED | EMOTIVO ITALIAN RED

BEER

CORONA

SPIRITS

GREY GOOSE | BACARDI | TANQUARY NO. TEN
JOHNNIE WALKER BLACK LABEL

All packages include tea, coffee and water





M E N U



FINE DE CLARE OYSTERS 6 Pieces

Yuzu soy ginger dressing served with red chilli and Tabasco. 185

SUSHI SHOWCASE

Unlimited selection of Sushi, Sashimi and Maki Rolls.

WAVE ONE

SUGAR SALT CRISPY SQUID Green sweet chilli and pomegranate.

CHICKEN SATAY SKEWERS Honey and coconut. (N)

SALT & SOUR VEGETABLE TEMPURA Lemon ponzu and soba noodle. (V)

WAVE TWO

Choose One

SEA BASS FILLET Miso glaze and red chilli and daikon.

CHINESE BBQ CHICKEN Chilli and sweet soy.

AGED RIBEYE Szechuan butter and Asian slaw.

Each served with steamed Ibuki rice

SALT & PEPPER FRIES 44

BROCCOLINI (VG) 64

WAVE THREE

SIGNATURE DESSERT COLLECTION (V) (N)

Cherry Blossom, Year of the Fire Horse, Chinese Lantern, ice cream and sorbet.

(VG) Vegan option available, ask your server (V) Vegetarian (N) Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.



M E N U



V E G E T A R I A N

S I G N A T U R E S U S H I

A selection of sushi and sashimi.

W A V E O N E

SALT & SOUR VEGETABLE TEMPURA Lemon ponzu and soba noodle. (VG)

SESAME AND GINGER SALAD Kohlrabi, crispy eddo and pink radish.

W A V E T W O

KING OYSTER CHINESE CURRY Crispy leeks and pak choi. (VG)

Served with steamed lbuki rice



SALT & PEPPER FRIES 44

BROCCOLINI (VG) 64

W A V E T H R E E

SIGNATURE DESSERT COLLECTION (N)

Cherry blossom, year of the snake, Chinese lantern, ice cream and sorbet.

(VG) Vegan option available, ask your server (V) Vegetarian (N) Contains nuts

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