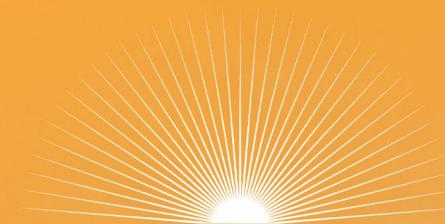


SUNDAY

BRUNCH



SOLARIS

TATTU
SKY POOL



S O L A R I S A E D 6 2 5

Dining with 3 hours free flow drinks



C O C K T A I L S

APEROL SPRITZ | MARGARITA | MOJITO
PASSION FRUIT MARTINI | AMERICANO

W I N E

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

B E E R

CORONA

S P I R I T S

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

SPRITS

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.

W A V E O N E

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)**

W A V E T W O

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**

W A V E T H R E E

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. 

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. 

Served with steamed Ibuki rice

SALT & PEPPER FRIES 

BROCCOLINI  

W A V E T H R E E

S I G N A T U R E D E S S E R T C O L L E C T I O N

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

 Vegan option available, ask your server  Vegetarian  Contains nuts

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