

SHARED FOR THE TABLE

Sizzling Hot Rock

Sliced Sirloin, Micro Radish

Signature Chicken Lollipops

"Buffalo Style", Blue Cheese Sauce

Nuggets of Short Rib

Hummus, Natural Jus

Hummus Flatbread

Kibbeh Bits, Roasted Pine Nuts, Truffle Yogurt

Chicken Shawarma Bites

Grilled Chicken, Datterini Tomatoes, Tzatziki

Falafel Bites

Edamame, Puy Lentils, Garlic Thoom

TNT Shrimp

Lightly Battered, Spicy Japanese Mayo

Mac N Cheese

Truffle Oil, 3 Cheese Dipping Sauce

FARMED GREENS

Crispy Duck and Watercress Salad

Fresh Pomegranate, Soya Sesame Dressing

Caesar Salad

Crisp Romaine Lettuce, Parmesan Croutons
Add Chicken 46 / Add Shrimp 17.25 each

Chinese Chicken Salad*

Clementines, Cashews, Honey Mustard Dressing

Kale & Quinoa Salad*

Almond Flakes, Broad Beans, Red Grapes, Raisins, Butter Milk Pepper Dressing

CARAMEL SLIDERS

Petite Kobe Sliders

Aged Cheddar, Balsamic Red Onions

Surf N Turf Sliders

Wagyu Beef, Caramelized Onions, TNT Shrimp

Pulled Chicken Sliders

Spicy Pulled Slow Cooked Chicken Breast

Mixed Slider Trio

Choose Any Three

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CARAMEL SUSHI

Miso Glazed Black Cod Bites

Pickled Daikon & Carrot, Crisp Kataifi Filo

Lobster Hand Roll

Sesame Soy Paper, Sriracha Mayo

Crispy Buffalo Roll

Buffalo Chicken, Nori, Sushi Rice

Sashimi Flat Bread

Sushi Grade Tuna, Ponzu Mayo, Truffle Oil

Spicy Tuna

Chili Oil, Crispy Rice, Garlic Ponzu

Baked Truffle Crab Roll

Tempura, Green Chili Wasabi Mayo

Crab Hand Roll

Sesame Soya Paper, Sushi Rice

Crunchy Tuna Roll

Tempura, Seared Yellow Fin Tuna

Dynamite Roll

Tempura U-10 Tiger Prawns, House TNT sauce

SIDES

Creamed Spinach

Black Truffle Cream

Baked Mac & Cheese

Parmesan Herb Crust

Pommes Frites

Garlic, Parmesan

Truffle Corn

Grilled Corn, Truffle Cream

Lobster Mash

Bisque, Chive Butter

Forest Mushrooms

Butter Emulsion, Fine Herbs

MAINS

Slow Braised Short Rib

3-Hour Slow Cooked, Root Vegetables

Lime Chicken

Yogurt Marinated, Grilled Zucchini and Eggplant

Steak & Frites

Tenderloin, Pommes Frites

Surf & Turf

Surf - 8 oz Grilled Wagyu Strip Loin, Herb Butter
Turf - 4 oz Poached Lobster Thermidor, Mornay Sauce

SEAFOOD

Seared Chilean Sea Bass

Rock Shrimp Risotto, Lobster Broth

Grilled Lobster with Lemon Chili

Shallots, Green Chili Beurre Blanc

1/2 Lobster

Full Lobster

Pan Roasted Salmon "Skin On"

Farro Risotto, Roasted Eggplant, Barolo Reduction

PASTA / RICE

Shrimp Risotto

Gulf Bay Shrimp, Baby Spinach, Lemon Zest

Short Rib Pappardelle

Black Truffles, Horseradish Cream

Chicken Alfredo

Marinated Chicken, Parmesan Cream Sauce

Spicy Lobster Spaghetti

San Marzano Sauce, Cherry Tomatoes

Coriander Shrimp Rice

Sautéed Shrimp, Coriander Puree

* This item contains nuts or ingredients made with nuts

*All prices are in UAE Dirhams and are inclusive of both a 7% authority fee and 5% VAT.

caramel

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DESSERT MENU

Upside Down Caramel Banana

Oven Baked Bananas, Banana Ice Cream, Caramel Sauce

Dark Chocolate Fondant

Cappuccino Ice Cream

Key Lime Pie

*Graham Cracker Crust, Key Lime Custard,
Lime Zest*

Crème Brûlée

Chef's Special Flavor of the Week

Baked Alaska

*Sponge Cake, Fresh Strawberries, Meringue,
Strawberry Ice Cream*

Nutella Cheesecake

Oreo Cookie Crust, Nutella Cream Cheese

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3 COURSE BUSINESS LUNCH

A CHOICE OF APPETIZER

Salmon Avocado Roll

Spring Onion

Sriracha Shrimp

Honey Sriracha Glaze

Roasted Sweet Potato Salad

Cherry Tomato, Pumpkin Seeds, Feta, Lemon Balsamic

A CHOICE OF MAINS

Grilled Prawn Risotto

U15 Tiger Prawn, Spinach, Asparagus

Tuna Steak

Wasabi Mash

Classic American Cheeseburger

Flame Grilled Wagyu

Grilled Chicken Roulade

Baby Carrots, Patty Pan, Parsnip

A CHOICE OF SIDES

Pommes Frites

Forest Mushrooms

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