





Updated July 2018

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# Starters & Salads

## From the Antipasto & Oriental Chef's Stage

Asian Sampling Plate Peking duck spring rolls, vegetable samosas & fried prawns	155
<b>Vietnamese Rice Paper</b> Filled with shrimps & chili kaffir lime dressing	80
Mixed Lettuce Salad (V) Balsamic vinaigrette & goat cheese crostini	64
Wasabi Tempura Tempura battered prawns with wasabi coating	96
<b>Beef Carpaccio</b> Capers, onions, parmesan, arugula & focaccia crostini	80
Caesar Salad "Teatro"	64
Shaved parmesan & creamy garlic dressing Grilled chicken BBQ salmon	75 85
<b>Tartar</b> Atlantic salmon or tuna, tomato, olive oil, caviar, crème fraiche & pickled cucumber	95
Crab Cakes Special cocktail sauce	92
<b>Som Thom</b> Green papaya salad from Bangkok	64
<b>Teatro Vegetable Spring Rolls (V)</b> Mango-dijon dip	64
<b>Burrata (V)</b> Datarino tomatoes, taggiasca olives, basil & extra virgin olive oil	110
Lump Crab Salad Tossed with coconut, lime & micro cress	96
<b>Seared Scallops</b> Mandarin essence, ponzu & celeriac puree	114
<b>Naked Chicken Pandan</b> Pineapple pandan relish	92
<b>Peking Duck Spring Rolls</b> Plum hoisin sauce	70
<b>Buffalo Chicken Wings</b> Served with Asian coleslaw	80

Served with Asian coleslaw

### (A) Contains Alcohol (V) Vegetarian

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# From the Soup Kettle

<b>Tom Yam Soup</b> Spicy hot sour broth with lemongrass, basil & shrimps	70	
<b>Miso Soup (V)</b> Traditional Japanese soup with tofu & spring onions	50	
Wild Mushroom Cappuccino (V) Truffle foam & sumac dust	65	
<b>Roasted Pumpkin Veloute (V)</b> Spinach tortellini, parmesan wafer & pumpkin seed oil	60	
Hot & Sour Soup Szechuan style with chicken, shrimps & tofu	65	
Pizza from the Wood Oven Thin & Crispy		
<b>Pizza Regina Margherita (V)</b> Fresh tomatoes & mozzarella cheese	100	
<b>Pizza Bianca ai Funghi (V)</b> Assorted mushrooms, garlic cream & truffle oil	112	
<b>Pizza Diavola</b> Tomato sauce, beef pepperoni, capsicum, chili flakes & provolone cheese	100	
<b>Pizza Quattro Formaggi (V)</b> Tomato sauce with gorgonzola, buffalo mozzarella, provolone & parmesan cheese	117	
<b>Pizza Salmon</b> Smoked salmon, capers, mozzarella & mascarpone cheese	125	
Pasta and Risotto		
<b>Lobster Linguini</b> Lobster chunks tossed with house made linguini, cream & basil	170	
<b>Risotto ai Funghi di Bosco (V)</b> Organic rice with trio of forest mushrooms, black truffle & crisp parmesan	125	
<b>Tortelloni ai Crostacei</b> Hand craft tortelloni filled with crustacean, scallop, scampi in smoked tomato confit broth .	125	
Gnocchi Gorgonzola Tossed in gorgonzola cream & topped with herb grilled chicken	112	
<b>Penne Arrabbiata (V)</b> Tomato sauce, garlic & parmesan	95	
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## From the European Rotisserie

<b>Australian Lamb Loin (A)</b> Mediterranean grilled vegetables	190
<b>Vitello al Gorgonzola</b> Grilled veal tournedos with gorgonzola cream sauce	205
Filetto Rossini Seared foie gras & garlic mashed potato	292
<b>Surf &amp; Turf "Teatro"</b> Petit prime filet au poivre & grilled lobster tail	292
<b>Nori Seaweed Salmon</b> Wasabi potato puree & miso-ponzu glaze	165
Grilled Hammour Mediterranean vegetables & fennel essence	180
<b>Gamberoni alla Griglia</b> Grilled jumbo prawns with roasted artichokes	207
<b>Miso Sea bass (A)</b> Chilean sea bass marinated with miso	235
<b>Veal Chop Milanese</b> Parmesan coated veal chop served with burrata, spaghetti in tomato basil sauce	207
Grilled Seafood Platter Lobster, prawns, scallops & hammour	310
<b>Teatro Peking Duck on the Bone</b> Peking duck "Teatro" style	182
Grilled Corn Fed Chicken Supreme with potato, onion ragu & sautéed Chanterelle mushrooms	170

### Hot & Spicy

Thai Green or Red Curry	
Jasmine Rice	
Chicken	119
Prawns	150
Duck	130
Vegetables	100
Butter Chicken	155
Chicken tikks in tomato & cream of cashew gravy with saffron rice	

Chicken tikka in tomato & cream of cashew gravy with saffron rice

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	Teatro Where Eastern Cooking Meets Western Cuisine
<b>Lamb Shank</b> Slowly braised with a blend of ginger, garlic, onion, fresh tomato & kashmiri aromatic spices	182
<b>Vegetable Handi (V)</b> Mix vegetable & paneer in fresh spiced thick onion tomato gravy	100
<b>Goan King Fish Curry</b> Fragrant spices & coconut gravy	175
<b>Veal Vindaloo</b> Veal chunk cooked in hot Indian spiced gravy with potato & long grain basmati rice	160
<b>Tandoori</b> From the Clay Oven	
<b>Reshmi Murg Tikka</b> Bean salad & garlic yoghurt	122
<b>Tandoori Jinga</b> Jumbo prawns marinated in Indian spices & yoghurt	205
<b>Chicken Tikka</b> Chicken breast marinated in tandoori masala	122
Lamb Seekh Kebab A Teatro favourite!	150
Laziz Mahi Tikka Hammour marinated in tandoori spices served with spinach rice	155
Asian Noodles & Rice From the Wok	
<b>Teatro Jasmine Fried Rice</b> Shrimps, chicken, carrots & mixed capsicum	53
<b>Pad See Ew</b> Rice noodles with Wok tossed mixed seafood	145
<b>Lotus Blossom</b> Stir-fried egg noodles with choice of shrimp, duck or chicken	122
<b>Buddha's Delight</b> Stir-fried prawns, mussels, scallops, calamari & clams with soba noodles	130
<b>Black Pepper Beef Noodles</b> Wok-fried beef strips with egg noodles, onions, capsicum, black & white pepper sauce	133
<b>Malaysian Prawn Laksa</b> Prawns, coconut gravy & noodles	155
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### WOK & STIR-FRY

From the Eastern Stage served with Jasmine rice

Wok Crab Stir-fried mud crab with choice of szechuan, pepper or yellow curry sauce	315
<b>Stir-fried Lobster</b> Choice of black bean, pepper or szechuan sauce	265
Khai Pad Med Stir-fried chicken with cashew nut & oyster sauce	130
<b>Siam</b> Steamed hammour fillet with Thai vegetables salad & Thai fish dressing	140
Kung Pao Prawns Stir-fried jumbo prawns with dried chillies & peanuts	202
Side Orders (V)	
House Cut Steak Fries	50

House out steak thes	50
Mixed Thai Vegetables	55
Mashed Idaho Potato	35
Baby Bok Choy with Black Mushrooms	55
Dal Makhani or Dal Palak	45
Garlic Toast	30
Green Asparagus with Hollandaise Sauce	60
Steamed Seasonal Vegetables	40
Jasmine Rice	30
Assorted Naan Breads	45
Pappadums	25

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### SUSHI & SASHIMI STAGE MENU

Kon-Bi-Ne-Shon Maki Fresh salmon, fresh tuna with spring onion & spicy sauce	70
<b>Crispy California Maki</b> Crabstick, avocado & cucumber with white tanuki	65
<b>California Maki</b> Crabstick, avocado & cucumber with tobiko	60
<b>Fantasy Roll</b> Unagi, avocado, soya tanuki & teriyaki sauce	65
Ebi Tempura Maki Deep fried shrimp & sesame seeds	70
<b>Spicy Crunchy Tuna</b> Tuna, cucumber and tanuki	75
<b>Passion Torch Roll</b> Tuna, salmon, avocado, mayo & soya reduction	75
<b>Crazy Avocado Salmon Maki</b> Salmon, avocado, ikura and mayonnaise	75
<b>Spider Roll</b> Tempura soft shell crab, avocado & spicy mayonnaise	85
<b>Bansai Roll</b> Tuna, salmon, avocado, cucumber, kani & spicy mayonnaise	75
Rocky Mars Roll Fresh salmon, cream cheese & crisp salmon skin	65
<b>Kani Maki</b> Kani, cucumber, tobiko, chives & wasabi mayo sauce	60
<b>Vegetarian Roll (V)</b> Mango, avocado & cucumber	55
<b>Teatro Roll</b> Fried shrimp, cream cheese & flavored tanuki	70
<b>Rainbow Roll</b> Tuna, salmon, red snapper, ika, kani, avocado, cucumber & tobiko	80
<b>Tsunami Roll</b> Smoked salmon, kani, unagi, tobiko & avocado	80
<b>Lobster Maki</b> Avocado, cucumber & tanuki	100

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#### King & I

Act I Sushi Combo or Som Thom Green papaya salad from Bangkok Act II Crab Cakes with special cocktail sauce or Roasted Pumpkin Veloute' (V) Act III Filetto Rossini or Lotus Blossom or Tandoori Jinga Grand finale Teatro Dessert Sampler

#### AED 410 per person

**Evita** Act I **Beef Carpaccio** or Spicy Tuna Sushi Roll or Chicken Caesar Salad Act II Wasabi Tempura or Pizza Bianca ai Funghi (V) Act III Thai Red Chicken Curry or Laziz Mahi Tikka or Australian Lamb Loin (A) Grand finale **Teatro Dessert Sampler** 

#### AED 375 per person

### Phantom of the Opera

Act I California Sushi Roll or Vegetable Spring Roll Act II Grilled Hammour or Black Pepper Beef Noodles Grand finale Teatro Dessert Sampler

#### AED 275 per person

All above menus include basket of assorted Naan bread with Dal Palak

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All prices are in UAE Dirhams and inclusive of all governmental fees, service charge and applicable

VAT.





# Japanese Cuisine

A La Carte

	Sushi (2 pcs/order)	Sashimi (5 pcs/order)
Sake (Salmon)	41	74
Maguro (Tuna)	45	77
Tai (Red Snapper)	38	62
Hamachi (Yellow Tail)	53	100
Tako (Baby Octopus)	38	67
Suzuki (Sea bass)	53	90
Ikura (Salmon Roe)	38	70
Ebi (Shrimp)	41	68
Unagi (Eel)	51	77
Ika (Cuttelfish)	38	64
Kani (Crabstick)	32	59
Hotate (Scallop)	43	77
Chef's Special N	ew Style Sashimi	
<b>Yellow Tail Samba</b> Sliced hamachi, chili, garlic & special sauce		97
<b>Suzuki Yo Hiyashi</b> Sliced sea bass, suki mono dressing with hiyashi wakami salad		90
<b>Screaming Salmon</b> Sliced salmon with jalapeño & traditional ponzu		80
<b>Yuzu Tuna</b> Sliced tuna with cilantro & yuzu vinaigrette		85
Japanes	e Salads	
Kani Sarada Salad Crabstick & tobiko salad with creamy ginger dress	sing	80
<b>Teatro Tako Salad</b> Tako & kaiso wakame with Japanese salad dressin	g	75
<b>Sakura Salad</b> Marinated tuna & salmon with micro greens & Jap	oanese vinaigrette	97
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# Combo Platter

**Special Combo – 175** 6 Sushi, 4 Sashimi & 4pcs California Maki

> **Regular Combo – 145** 6 Sushi & 4 Sashimi

## Sashimi Platter

**Teatro Sashimi – 192** 9 Kinds of Assorted Sashimi

Matsu Sashimi – 160 6 Kinds of Assorted Sashimi

### Sushi Platter

**Teatro Nigiri – 170** 12 Kinds of Special Assorted Sushi

**Tower Nigiri – 150** 8 Kinds of Special Assorted Sushi

**Daily Specials** Have a delightful treat by asking for our daily specials

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