



DINING REDEFINED

PLAY RESTAURANT + LOUNGE

Chef Reif believes food is about love, passion, humility
and joy.

It's a Playful Cuisine here that we serve in PLAY + you
never know what you will have today.

Bon Appétit...

PARTAGER

GRILLED EDAMAME (V) Soybeans + harissa	25	TRUFFLE HUNTING (A) Foie gras pate + jasmine tea jelly + pear chutney	145
STEAMED EDAMAME (V) Soybeans + smoked salt	25	LOBSTER ROLL 'really' (A) Fried bun + sautee lobster + potato béchamel	62
OLIVES (V) Assorted marinated Greek olives + black garlic	38	AIR CRACKERS King crab relish + lychee espuma	55
DUCK GYOZA Duck leg confit + miso + chili ponzu	68	PITA SURPRISE Lightly seared wagyu beef + truffle butter	55
SNAILS IN THE GARDEN Lime shallot butter + parmesan soil	68	STEAMED BUN Braised beef + spiced dip + cucumber	50
FRIED GYOZA (V) Edamame + savoy cabbage + yuzu honey sauce	58	SHIRO Seafood miso soup + nameko + yuzu peeled	
SEAFOOD GYOZA Miso black cod + seafood + citrus miso	68	LITTLE PUMPKIN (V) Light cream soup + truffle mashed tortellini + eringi mushroom	38

*All prices are in UAE Dirhams and are inclusive of 10% Dubai Municipality fees and 10% Service Charge

CRUDO

LOCH FYNE SALMON TARTARE

Reif selection caviar + prawn crackers

125

RAW WAGYU

Thinly sliced + truffle sesame dressing + lime tenkatsu

85

CEVICHE

Assorted raw seafood + percebe + crispy baby squid

125

HAMACHI

Sliced yellowtail + herb aji Amarillo sauce

70

PEI TEE

Marinated beef tartare + fried shallots + crispy veal pancetta

62

MAGURO

Lightly seared tuna + lime truffle soy + Japanese herb salad

78

CURE

Cured Loch Fyne salmon + avocado puree + pickled beets

68

LUC E

ELIE'S (V)

Fresh tortilla + sliced avocado + green chili mayonnaise

48

BABY GEMS (V)

Grilled baby romaine lettuce + avocado + honey sesame dressing

48

CRISPY DUCK

Fried duck confit + seasonal salads + pomelo + sesame plum dressing

58

GRAINY (V)

Multi grains + pomegranate dressing + myzithra cheese

45

ACEITE

ROCK SHRIMPS

Citrus salt + spiced dip

65

BETTER THAN CHOW

Strips of fried beef tenderloin + spicy sweet sauce +
mashed potato

125

TRUFFLE FRIES

Truffle salt + parmesan cheese + fresh grated black
truffle

42

JARDINER

ASPARAGUS (V)

Grilled + truffle yuzumiso

38

HOKKAIDO SWEET CORN

Grilled + ras el hanout butter + lime

42

FUKUOKA SWEET POTATO

Baked + yuzu chive cream + teriyaki reduction + myzithra
cheese

40

WILD MUSHROOMS (V)

Sautéed + chives

38

ZESTO

ROCK SHRIMP RISOTTO Seafood broth + shimeji mushroom + edamame	158	FISH IN A BAG Japanese red snapper + assorted olives + veal pancetta	142
FRIED GNOCCHI (V) Potato dumpling + tomato sauce + basil pesto	62	76 HOURS Wagyu beef ribs + spicy goma dressing + spring onion salad	225
RISOTTO BARREL (V) 24 month aged + seasonal wild mushroom + shaved fresh black truffle For 2 person		WHOLE BABY CHICKEN Corn fed + yoghurt saffron + sour cream jalapeno	135
JAPANESE HOT POT Spicy marinated toothfish + seafood dashi + serrano butter For 2 person	225		

BINCHOTAN

MARISCOS

WHOLE MAINE LOBSTER Lime ponzu butter + lemon confit	395
SEABASS Fresh herb dressing + semi dried tomatoes + olives	118
BLACK COD 'NEW STYLES' Marinated cod + fried + grilled skewers + citrus miso	158
JUMBO TIGER PRAWN Harissa + red chili pepper	138
LEGINE Marinated patagonian toothfish + sour aji Amarillo sauce + onion salad	195
LOCH FYNE SALMON Jalapeno miso + cured turnip	125

TIERRA

RHUG ESTATE FARM LAMB Ras el Hanout marinade 2pcs organic rack + aubergine pickled + tapenade	128
JOHN STONE RIBEYE 6 weeks dry - aged 250gm + chipotle mayonnaise + fried leeks	158
JOHN STONE FILLET 6 weeks dry - aged 180gm + black peppercorn + sauce + pommery mustard	168
VERCELLI VEAL RIBS Slow cooked veal back ribs + sweet paprika glazed	165
WAGYU STRIPLOIN G9+ Master kobe 250gm + truffle ponzu mayonnaise + Cevennes onion puree	385
WAGYU FILLET G9+ Master kobe 180gm + sweet spicy tahini soy + pickled vegetables	395

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RAW BAR

SASHIMI 3 pcs / NIGIRI 2 pcs

SUSHI

TUNA	58
BOTAN EBI	52
SEA BREAM	42
OBSIBLUE PRAWN	52
FATTY TUNA BELLY	78
JAPANESE YELLOWTAIL	--
SALMON	42
FRESH SCALLOPS	58
JAPANESE SNAPPER	58
JAPANESE EEL	45
SEA BASS	42

CHEF'S SIX	140
Chef's selection 6pcs sashimi /sushi	
WAGYU GUNKAN	125
Raw marinated beef + oscietra caviar + grated fresh truffle	
CHEF'S GARDEN (V)	72
Chef's selection vegetable sushi 6pcs	
HAMACHI GUNKAN	85
Yellowtai sashimii + yuzu koshu mayonnaise + fresh ialapeno	
OTORO GUNKAN	
Fatty tuna belly + rice crackers + wasabi tobiko	

URAMAKI

16/20 Ebi tempura + teriyaki reduction + tobiko	70	CRISPY CRISP Crispy salmon skin + tamago + oriental relish	65
KRUSTY KRAB Fresh king crab + Hokkaido cheese + parmesan cheese	80	HANFUKU Spicy Chu Toro + yuzu tobiko + chilli mayonnaise	76
SAKE INKED Spicy salmon tempura + squid ink miso sauce + ikura	68	AVOCADO (V) Tenkatsu + gari + yuzu koshu mayonnaise	45
SEASONAL VEGETABLES (V) Assorted seasonal vegetables + wafu sauce	45	UNAGRAS Japanese unagi + foie gras foam + cucumber	72
KORE Lightly seared wagyu + tenkatsu + sesame sauce	72	RICE-LESS Smoked salmon + Hokkaido cream cheese + jalapeno sauce	65