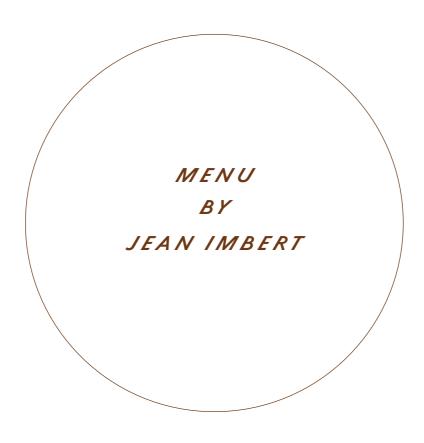


All prices are in uae dirhams and include a 7% municipality fee, 10% service charge and 5% vat.



Available 12pm-5pm daily

Served with shallots, chives, capers, egg, creme fraiche and house made blinis

475 / 925

550 / 1100

CAVIAR

Kaviari Krystal 30G/50G - f, g, d

Kaviari Oscietra 30G/50G - F, G, D

CRUDO BAR	
Dibba Bay #2 oysters 1pc/3pcs/6pcs - s Locally farmed, served with raspberry mignonette & lemon	165
High Society sushi platter (24pcs) - s, F 2pcs each of premium salmon sashimi, yellow tail sashimi, akami bluefin tuna sashim 4pcs each of The Lana volcano rolls, spicy tuna rolls, vegetable rolls 2pcs each of otoro nigiri, alfonsino nigiri, yellowtail nigiri	850 i
Sashimi (4pcs-each) - F	
Premium salmon	95
Yellowtail hamachi	//5
Chu toro bluefin tuna	/35
Sushi rolls (8pcs-each)	
The Lana volcano – S, F,G	145
Salmon, takuan, tobiko, Alaskan king crab, mayonnaise, teriyaki sauce	
Spicy tuna – S, F, G	145
Ehime bluefin tuna, cucumber, asparagus, red yuzu kosho, spicy mayonnaise	
Vegetable roll – v, G	95
Mixed vegetables, miso mayonnaise	
Nigiri (4pcs-each) - F, G	
Blue fin tuna Otoro & Oscietra caviar	225
Alfonsino & yuzu kosho	165
Unagi & teriyaki sauce	95
Premium salmon & salmon roe	125
Hamachi crudo – F, G Blood orange shallot dressing, peach, red plum, chilli, polifemo extra virgin olive oil	/35
Tuna tataki – F, G	165
Aji Amarillo sauce, ponzu, crispy tuna, chilli threads, coriander cress, yuzu wasabi oil	,03

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.

 $V-Vegetarian\ |\ VG-Vegan\ |\ S-contains\ Shellfish\ or\ Seafood\ |\ F-contains\ Fish\ N-contains\ Nuts\ |\ D-contains\ Dairy\ |\ G-contains\ Gluten$

Available 12pm-5pm daily

TO SHARE

Charred edamame – S, F, G Served with XO sauce	65
Croque truffle – V, D, G Sliced fresh black truffle, truffle paste, Comté cheese, Mornay sauce	125
Taleggio arancini (3pcs)- V, D, G Porcini mushroom, calabrese salsa	95
Katsu sando – D, G Wagyu tenderloin, gochujang mayonnaise, Japanese bread	175
Beef fillet 'Anticucho' skewers (3pcs) - G Smoked chimichurri	150
Organic chicken 'Anticucho' skewers (3pcs) Harissa, fermented garlic mayonnaise	125
Fried 'JI' calamari – s, g, d Kimchi mayonnaise	125
Beef corn tacos (2pcs)- G Braised beef cheeks, pico de gallo, bacon jam, chipotle mayo, coriander, lime	95
Red corn tacos (2pcs) - G Charred grilled chicken, pineapple, avocado, fermented chilli sauce	90
P.W. HS Shrimps #2 (3pcs) – S, D Fermented lemon butter sauce, wild garlic, red prawn oil, chives	175
Atlantic Lobster – s, d Whole Atlantic lobster, garlic butter sauce, grilled lemon, hoba leaf	4/5
High Society fruit platter - vG, Seasonal refreshing fruits	225
Selection of European cheese – V, N, D, G Accompanied by baby figs, quince fruit paste, muscat grapes, crackers	225

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Available daily 12pm-5pm

SALADS

D.O.P. Burrata cheese – v, d, G Figs, heirloom cherry tomato, pickled cherry tomato, pomegranate, basil leaves, Xérès vinaigrette	125
Heirloom carrot & elderflower - vG Mandarin, fennel, heirloom radish, radicchio, cervil, parsley, mint, elderflower vinaigrette	145
High Society Caesar – D, G Koji chicken breast, baby gem lettuce, croutons,veal bacon, aged parmigiano, ceasar dressing	155
Jean Imbert garden salad – v, G, N Mixed green lettuce, Datterini tomatoes, avocado, radish, cucumber, pomegranate, mint, chia seeds & nut cracker, lemon dressing	/35
PLATS	
Double smashed wagyu beef burger – D, G American cheese, dill pickles, lettuce, tomato, mayonnaise, brioche bun, fries	145
HS Club sandwich – D, G Grilled koji marinated chicken breast, chipotle mayonnaise, baby gem lettuce, fondue cheese, confit tomato, wholemeal toast, fries	175
Mancini spaghetti lobster arrabiatta - s, G Lobster bisque, tomato sauce, tarragon, basil, parsley, chilli, garlic	255
Linguine vongole – S, F, G Scoglio sauce, clams, Oscietra caviar, parsley, chilli	2/5
Wild mushroom risotto- D Ferron Carnaroli rice, porcini puree, black truffle, arugula leaves	/85
The Signature HS Bowl – F, G Sushi rice, mango, avocado, edamame, sesame seeds, pickled radish, cucumber, wakame, nori, ponz	zu
With tofu	155
tuna V	185
Korean chicken	175

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Available daily 12pm-5pm

PIZZAS

Fig & bresaola – D, G Pomodoro, figs, bresaola, stracciatella, thyme, basil	145
Black truffle – v, d, G Fondue cheese, mozarella, fresh black truffle, arugula leaves	/60
Margherita – V, D, G San Marzano tomatoes, confit cherry tomatoes, buffalo mozarella, fresh basil	/35
Burrata di Puglia by Mr. A – v, d, G San Marzano tomatoes, roasted cherry tomatoes, burrata, oregano	150

DESSERTS - V

Chocolate Fondant – D, G	85
Salted caramel ice cream	
m . 1 . 1	
Tropical Japanese roll cake - D, G	90
Japanese sponge, lime chantilly, exotic marmalade, exotic pastry cream, tropical sauce	
Chocolate chip cookie bowl - N, D, G	90
Brownie, chocolate chip cookie, vanilla bean ice cream, chocolate sauce	
Selection of Mochidoki - N, D, G	85
Seasonal ice cream & sorbets - N, D	<i>30</i>
Served by the scoop	

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Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist. Gluten-free items available on request.

Available 5pm-12:30am daily

Served with shallots, chives, capers, egg, creme fraiche and house made blinis

475 / 925

550 / 1100

CAVIAR

Kaviari Krystal 30G/50G - f, g, d

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Sashimi (4pcs-each) - F	
Premium salmon	95
Yellowtail hamachi	//5
Chu toro bluefin tuna	/35
Sushi rolls (8pcs-each)	
The Lana volcano – S, F, G	145
Salmon, takuan, tobiko, Alaskan king crab, mayonnaise, teriyaki sauce	, , 0
Spicy tuna – s, F, G	145
Ehime bluefin tuna, cucumber, asparagus, red yuzu kosho, spicy mayonnaise	
Vegetable roll – v, G	95
Mixed vegetables, miso mayonnaise	
1)	
Nigiri (4pcs-each) - F, G	
Blue fin tuna Otoro & Oscietra caviar	225
Alfonsino & yuzu kosho	/65 95
Unagi & teriyaki sauce Premium salmon & salmon roe	125
Fremium samon & samon foe	125
Hamachi crudo - F, G	/35
Blood orange shallot dressing, peach, red plum, chilli, polifemo extra virgin olive oil	
T 1 ·	
Tuna tataki - F, G	165
Aji Amarillo sauce, ponzu, crispy tuna, chilli threads, coriander cress, yuzu wasabi oil	

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Available 5pm-12:30am daily

TO SHARE

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Croque truffle – V, D Sliced fresh black truffle, truffle paste, Comté cheese, Mornay sauce	125
Taleggio arancini (3pcs)- v, d, G Porcini mushroom, calabrese salsa	95
Katsu sando - D, G Wagyu tenderloin, gochujang mayonnaise, Japanese bread	175
Beef fillet 'Anticucho' skewers (3pcs) - G Smoked chimichurri	/50
Organic chicken 'Anticucho' skewers (3pcs) Harissa, fermented garlic mayonnaise	125
Fried 'JI' calamari – s, G Kimchi mayonnaise	/25
Beef corn tacos (2pcs)- G Braised beef cheeks, pico de gallo, bacon jam, chipotle mayo, coriander, lime, pickled	95 red onion
Red corn tacos (2pcs) - G Charred grilled chicken, pineapple, avocado, fermented chilli sauce	90
P.W. HS Shrimps #2 (3pcs) - s, D Fermented lemon butter sauce, wild garlic, red prawn oil, chives	175
Atlantic Lobster – s, d Whole Atlantic lobster, garlic butter sauce, grilled lemon, hoba leaf	4/5
High Society fruit platter - vg, Seasonal refreshing fruits	225
Selection of European cheese – v, N, D, G Accompanied by baby figs, quince fruit paste, muscat grapes, crackers	225

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Available 5pm-12:30am daily

TO SHARE

Fig & bresaola - D, G

Black truffle - V, D, G

Pomodoro, figs, bresaola, stracciatella, thyme, basil

D.O.P. Burrata cheese – V, D, G Figs, heirloom cherry tomato, pickled cherry tomato, pomegranate, basil leaves, Xérès vinaigrette	125
$\label{eq:continuous} \begin{tabular}{ll} \textbf{Jean Imbert garden salad} & - v_{G,N} \\ \textbf{Mixed green lettuce, Datterino tomatoes, avocado, radish, cucumber, pomegranate, mint, chia \& nut cracker, lemon dressing \\ \end{tabular}$	/35
Double smashed wagyu beef burger - D, G American cheese, dill pickles, lettuce, tomato, mayonnaise, brioche bun, fries	145
Seared Chilean seabass – F, D, S Yuzu kosho beurre blanc, noir de noir caviar, lime oil, chives, charred leek purée	295
Nishi-Awa A5 wagyu tenderloin - D Porto jus, scallion espuma, pave potatoes	450
Miso & orange salmon – F, G, D Pickled heirloom carrots & daikon, yuzu hollandaise, Japanese spices	195
PIZZAS	

Fondue cheese, mozarella, fresh black truffle, arugula leaves

Margherita V.D.G.

Margherita – v, d, G

145

160

San Marzano tomatoes, confit cherry tomatoes, buffalo mozarella, fresh basil

Burrata di Puglia by Mr. A - v, d, G

San Marzano tomatoes, roasted cherry tomatoes, burrata, oregano

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Available daily 5pm-12:30am

DESSERTS - V

Chocolate Fondant - D, G	85
Salted caramel ice cream	
Tranical Iananasa rall calca a a	90
Tropical Japanese roll cake - D, G	90
Japanese sponge, lime chantilly, exotic marmalade, exotic pastry cream, tropical sauce	
01 1 1 1 1 1	
Chocolate chip cookie bowl - N, D, G	90
Brownie, chocolate chip cookie, vanilla bean ice cream, chocolate sauce	
Selection of Mochidoki - N, D, G	85
Seasonal ice cream & sorbets - N, D	30
Served by the scoop	

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