

# EAUZONE

— ONE&ONLY ROYAL MIRAGE —

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## LUNCH, DINNER & YUM CHA

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*As the sun reaches its zenith, Eauzone transforms into a serene escape, where the air is filled with whispers of exotic spices and distant shores. The midday light dances across the azure waters, inviting you to indulge in flavors that tell stories of far-off lands. Each dish is a passage, each flavor a secret, waiting to be uncovered. From refreshing bites to bolder, daring choices, lunch at Eauzone is a journey a moment suspended between light and shadow, where the ordinary melts away into the extraordinary.*



ONE&ONLY ROYAL MIRAGE • DUBAI

A KISMET MENU • ONE&ONLY ROYAL MIRAGE

# HOW TO READ THIS MENU

*Every code below appears beside a dish only when the house prints it there.*

## THE LINE BENEATH A DISH

Grilled Tiger Prawns *(TN)(SF)(F)(SD)*

Jumbo Tiger Prawns, Spicy Tomato Cashew, Pickled Onion, Coriander Oil, Charred Chilli, Cashew Crackling, Crispy Ginger

Codes in claret are allergens the kitchen's own ingredients name. This is not a complete allergen declaration – tell your host before you order, not after.

## THE ALLERGENS THIS MENU DECLARES

*(C)* Celery

*(D)* Dairy

*(E)* Egg

*(F)* Fish

*(G)* Gluten

*(L)* Lupine

*(MO)* Molluscs

*(M)* Mustard

*(P)* Peanut

*(R)* Raw

*(SE)* Sesame

*(SF)* Seafood

*(S)* Soybeans

*(SD)* Sulphur Dioxide/Sulphites

*(TN)* Tree Nuts

*(V)* Vegetarian

*(VG)* Vegan

*(A)* Alcohol

## OF THE KITCHEN

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness.

Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.

## OF THE PRICES

All prices are in AED and inclusive of applicable municipality fee, service charge and VAT.

# LUNCH & DINNER

## LIGHT BITES

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| Edamame, Salty <i>(S)(V)(VG)</i><br>Maldon Sea Salt                                                               | 35 |
| Edamame, Jalapeño <i>(S)(V)(VG)</i><br>Jalapeño Dressing                                                          | 45 |
| Corn Rib <i>(S)(D)(SE)</i><br>Corn Rib, Gojuchang, Lime Zest, Ricotta                                             | 55 |
| Atlantic Lobster Tacos <i>(C)(E)(SF)(S)</i><br>Canadian Lobster, Coriander Leaves, Wasabi Pickled, Cocktail Sauce | 70 |
| Crispy Rice with Spicy Salmon <i>(F)(G)(R)(SE)(S)</i><br>Fresh Salmon, Avocado, Spicy Miso Sauce                  | 60 |

## STARTERS & SALADS

|                                                                                                                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Asian Black Garlic Mixed Salad <i>(SE)(G)(S)</i><br>Lettuce Mix, Black Garlic Dressing, Sesame Seeds, Crispy Rice, Cucumber, Spring Onion, Avocado, Red Radish                                             | 70  |
| Charred Baby Gem <i>(SE)(E)(G)</i><br>Charred Baby Gem, White Sesame Truffle Dressing, Egg, Crouton, Parmesan Crisp, Asparagus<br>– Add Grilled Prawn (SF) • 35<br>– Add Cajun Spiced Chicken (SD)(G) • 25 | 75  |
| Seabass & Coconut Milk Ceviche <i>(F)(R)(S)</i><br>Seabass, Cherry Tomato, Mango, Coriander Leaves, Red Onions, Cucumber, Sweet & Sour Sauce, Coconut Milk, Crispy Corn                                    | 100 |
| Thai Noodles Beef Salad <i>(F)</i><br>Charred Beef, Glass Noodles, Nam Jin Sauce, Cilantro, Onion, Black Fungus, Kaffir Lime Leaves                                                                        | 110 |
| Chicken Satay <i>(P)(S)(SE)(G)</i><br>Marinated Chicken Skewer, Peanut Sauce, Chicken Floss, Pickled Cucumber                                                                                              | 95  |

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# LUNCH & DINNER

## SOUPS

|                                                                                                                           |    |
|---------------------------------------------------------------------------------------------------------------------------|----|
| Miso Soup (F)(S)                                                                                                          | 55 |
| Miso Based Clear Soup, Sliced Tofu, Spring Onion, Wakame                                                                  |    |
| Thai Coconut Chicken Soup (C)(F)(G)(S)                                                                                    | 55 |
| Chicken Breast, Chicken Stock, Coconut Milk, Red Chili, Coriander, Asian Mushroom, Galangal, Lemongrass, Lime, Fish Sauce |    |

## HOSO MAKI

|                                              |    |
|----------------------------------------------|----|
| Sake (F)(R)(SE)                              | 65 |
| Fresh Salmon, Sushi Rice, Sesame Seeds, Nori |    |
| Akami (F)(R)(SE)                             | 65 |
| Tuna Lean, Sushi Rice, Sesame Seeds, Nori    |    |
| Avocado (SE)(V)(VG)                          | 40 |
| Avocado, Sushi Rice, Sesame Seeds, Nori      |    |
| Kappa (SE)(V)(VG)                            | 35 |
| Cucumber, Sushi Rice, Sesame Seeds, Nori     |    |

*Eauzone hoso maki, nigiri and sashimi are served with wasabi (M), pickled ginger, and soy sauce (S)(G)*

## NIGIRI & SASHIMI

### NIGIRI SELECTION · 2 PIECES

|                       |    |
|-----------------------|----|
| Sake Nigiri (F)(R)    | 65 |
| Akami Nigiri (F)(R)   | 75 |
| Hamachi Nigiri (F)(R) | 60 |
| Ebi Nigiri (SF)(R)    | 60 |

### SASHIMI SELECTION · 2 PIECES

|                         |    |
|-------------------------|----|
| Norwegian Salmon (F)(R) | 65 |
|-------------------------|----|

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# LUNCH & DINNER

## NIGIRI & SASHIMI • CONTINUED

|                            |    |
|----------------------------|----|
| Bluefin Tuna (F)(R)        | 75 |
| U15 Tiger Prawn (SF)       | 60 |
| Japanese Yellowtail (F)(R) | 60 |

*Eauzone hosu maki, nigiri and sashimi are served with wasabi (M), pickled ginger, and soy sauce (S)(G)*

## EAUZONE SIGNATURE ROLL

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| Seaweed and Goma Dressing Roll (G)(SE)(S)(V)(VE)                                                  | 70  |
| Japanese Seaweed (Wakame), Hijiki Seaweed, Sesame Seeds, Togarashi, Sesame Dressing, Blue Flower  |     |
| Spicy Tuna Roll (F)(G)(R)(S)(SE)                                                                  | 120 |
| Tuna Lean, Fish Roe, Sesame Seeds, Rocoto chilli, Avocado, Spring Onion                           |     |
| California Roll (E)(F)(G)(R)(SE)(SF)(S)                                                           | 125 |
| Crab Meat, Mango, Fish Roe, Avocado, Cucumber, Sesame Seeds, Creamy Spicy Mayo                    |     |
| Tiger Prawns Tempura Roll (E)(G)(M)(SE)(SF)                                                       | 100 |
| Black Tiger Shrimps, Asparagus, Tempura Crumbs, Sesame Seeds, Wasabi Mayo                         |     |
| Garden Roll (SE)(S)(VG)                                                                           | 60  |
| Romain Lettuce, Asparagus, Cucumber, Avocado, Sesame Seed, Baby Spinach, Dry Seaweeds, Yuzu Juice |     |

*Eauzone signature rolls are served with wasabi (M), pickled ginger, and soy sauce (S)(G)*

## MAINS SEAFOOD

|                                                                                                                        |     |
|------------------------------------------------------------------------------------------------------------------------|-----|
| Grilled Tiger Prawns (TN)(SF)(F)(SD)                                                                                   | 185 |
| Jumbo Tiger Prawns, Spicy Tomato Cashew, Pickled Onion, Coriander Oil, Charred Chilli, Cashew Crackling, Crispy Ginger |     |
| Curried Seabass (F)(MO)                                                                                                | 175 |
| Creamy Curry, Coconut Cream, Mussels Ragout, Ikura Pearl                                                               |     |
| Glazed Miso Salmon (S)(F)                                                                                              | 180 |
| Fresh Salmon Fillet, Miso Glazed, Pumpkin Puree, Sautéed Spinach                                                       |     |

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# LUNCH & DINNER

## MAINS MEAT & POULTRY

|                                                                                                    |     |
|----------------------------------------------------------------------------------------------------|-----|
| Black Pepper Stir Fried Beef Tenderloin <i>(G)(S)(D)(MO)</i>                                       | 195 |
| Angus Beef Tenderloin, Black Pepper Sauce, Capsicum, Snow Peas, Spring Onion, Crispy Glass Noodles |     |
| Robata Lamb Chop <i>(F)(M)(S)(SE)</i>                                                              | 180 |
| Australian Lamb Rack, Mustard Miso Sauce, Smoked Eggplant Puree, Grilled Vegetables                |     |
| Chicken Percik <i>(D)</i>                                                                          | 170 |
| Coconut Milk, Turmeric, Percik Sauce, Coriander Leaves, Lime                                       |     |

## MAINS RICE & NOODLES

|                                                                                                                              |                |
|------------------------------------------------------------------------------------------------------------------------------|----------------|
| Beef Chao Fan <i>(E)(G)(MO)(SE)(S)</i>                                                                                       | 135            |
| Angus Beef Tenderloin with Jasmine Rice, Seasonal Vegetables, Oyster Sauce, Sesame Oil                                       |                |
| Pad Thai (Veg, Chicken or Prawn) <i>(P)(G)(F)(SF)(S)(E)</i>                                                                  | 95 / 110 / 125 |
| Stir Fried Rice Noodles, Egg, Bean Sprouts, Fish Sauce, Pad Thai Sauce, Roasted Peanuts, Tofu                                |                |
| Stone Bowl Rice                                                                                                              |                |
| Sizzling Stone Pot Rice, Carrots, Tofu, Potato, Baby Corn, Spring Onion, Edamame Bean, Hijiki, Chili Garlic Sauce, Soy Sauce |                |
| – Chicken (G)(SE)(S) • 110                                                                                                   |                |
| – Prawns (G)(SE)(SF)(S) • 120                                                                                                |                |
| – Vegetables (G)(SE)(S)(V)(VG) • 100                                                                                         |                |

## SIDES

|                                                     |    |
|-----------------------------------------------------|----|
| Wok Bok Choy <i>(MO)(S)(SE)(G)</i>                  | 45 |
| Bok Choy, Oyster Sauce, Crispy Shallot              |    |
| Grilled Asparagus <i>(MO)(SF)(F)</i>                | 58 |
| Asparagus, Xo Sauce                                 |    |
| Garlic Broccolini <i>(G)(S)(SE)(V)</i>              | 55 |
| Broccolini, Soy Sauce, Crispy Garlic                |    |
| Egg Fried Rice <i>(E)(SE)(V)</i>                    | 40 |
| Jasmine Rice, Egg, Carrot, Spring Onion, Sesame Oil |    |

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# LUNCH & DINNER

## SIDES • CONTINUED

Steamed Rice 20

## SIGNATURE DISH

Duck Croquettes *(S)(E)(G)* 120 / 50\*

Honey Soy, Chives Aioli, Cucumber, Ginger Floss, Red Cabbage, Black Garlic, Fried Shallot

Platter of Nigiri & Sashimi *(F)(R)(MO)(SF)* 180 / 90\*

6 Pieces

Umi No Megumi Platter (Sharing) *(E)(F)(G)(R)(SE)(SF)(S)* 500 / 300\*

Sake Nigiri, Akami Nigiri, Hamachi Nigiri, Sake Sashimi, Akami Sashimi, Hamachi Sashimi, Tiger Prawn Roll, California Roll

Wagyu Beef & Prawn Tempura Yuzu Truffle Roll *(E)(G)(SE)(SF)(S)* 145 / 60\*

Australian Wagyu Beef, Prawn Tempura, Avocado, Microgreens, Sweet Citrus Truffle Dressing

Soft Shell Crab Roll *(E)(F)(G)(R)(SE)(SF)(S)* 125 / 50\*

Soft Shell Crab Tempura, Tobanjan Sauce, Salmon Roe, Spring Onion, Sesame Seeds

Salmon Cream Cheese Roll *(E)(D)(F)(G)(R)(SE)(SF)* 110 / 30\*

Fresh Salmon, Tiger Prawns, Lime Zest, Tare Cream, Cream Cheese, Tobiko

Charcoal Grilled Whole Seabass 1kg *(F)(SF)(G)(SE)* 288 / 120\*

Seabass, Seafood Sauce, Smoked Tamarind Chilli Sauce, Asian Slaw, Charred Lime

Hoisin Duck *(S)(D)* 175 / 80\*

Grilled Duck Breast, Hoisin Orange Glaze, Broccolini

Szechuan Wagyu Beef *(S)(SE)* 345 / 170\*

Ribeye, Char-Roasted Tomato Mash, Fresh Asian Herbs, Garlic Chips, Szechuan Sauce, Broccolini

*\*A la Carte / Supplement*

## DESSERTS

Vanilla Cappuccino *(D)(E)(G)(TN)* 65

Layers Of Coffee Ganache, Chocolate Crumble, Pecan Nuts, Vanilla Ice Cream, And Milk Emulsion

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## DESSERTS • CONTINUED

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| Chilli Chocolate Mousse <i>(D)(E)(G)(SE)</i>                                                     | 65 |
| Spicy Chocolate Mousse, Sesame Tuille, Chocolate Crumble, Red Fruit Sauce, Chocolate Cream Sauce |    |
| Coconut Pandan Crepe Brulee <i>(E)(D)(G)</i>                                                     | 65 |
| Pandan Crepe, Pandan Custard, Vanilla Ice Cream, Coconut Jelly                                   |    |
| Mango Sticky Rice <i>(D)(G)(E)</i>                                                               | 70 |
| Glutinous Rice, Fresh Mangoes, Mango Coulis, Coconut Vanilla Sauce                               |    |
| Mochi Ice Cream <i>(D)(E)(S)(TN)</i>                                                             | 60 |
| 3 Pieces. Sweet Rice Flour Dough Filled With Ice Cream                                           |    |
| Fresh Seasonal Fruits <i>(V)(VG)</i>                                                             | 80 |
| Selection Of Seasonal Fruits And Berries                                                         |    |

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# YUM CHA

## DIM SUM SELECTION

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### Chicken Wonton Soup *(S)(SE)(G)(E)*

Chicken Wonton, Carrot, Spring Onion, Mushroom

### Lobster Money Bag *(G)(S)(SE)*

Lobster, Chives, Wonton Skin

### Chicken Siu Mai *(SE)(G)(S)(E)*

Chicken, Wonton Skin, Tobiko

### Duck Gyoza *(G)(SE)(S)(E)*

Duck, Crispy Skin

### Vegetable Dumpling *(G)(S)(SE)(V)*

Assorted Vegetables, Chives

### Spinach & Vegetable Dim Sum *(G)(SE)(S)(VE)*

Crystal Skin, Vegetables, Spinach

### Salted Egg Bun *(G)(E)(D)*

Charcoal Bun, Salted Egg

### Prawn Spring Roll *(G)(SF)(E)(F)*

Prawn Meat, Chives, Tobiko

### Egg Tart *(G)(E)*

Egg Pudding, Crusted Tart

### Tong Sui *(VE)*

Sweet Flavoured Syrup, Goji Berry, Dates, White Fungus, Longan

## SERVED WITH DIPPING SELECTION

### Ginger Black Vinegar *(V)*

### XO Sauce *(SF)(S)*

### Sweet Chilli *(V)*

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# YUM CHA

## COCKTAILS

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### Jasmine Gin Fizz

Gin, Jasmine Tea, Lemon Juice, Sugar, Soda. Light, Floral And Refreshing

### Lychee & Rose Spritz

Vodka, Lychee Juice, Rose Syrup, Prosecco. Elegant And Slightly Sweet

### Oolong Old Fashioned

Bourbon, Oolong Tea Reduction, Bitters. Smooth With A Tea Twist

### Lemongrass Mojito

Rum, Lemongrass, Mint, Lime, Sugar. Fresh And Aromatic

### Spicy Ginger Margarita

Tequila, Ginger, Lime, Chilli. A Vibrant Contrast To Dim Sum

## MOCKTAILS

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### Lychee Iced Green Tea

Green Tea, Lychee, Mint

### Yuzu Lemonade

Yuzu, Lemon, Honey, Soda

### Mango & Jasmine Cooler

Mango Juice, Jasmine Tea, Lime

## HOT BEVERAGES

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### Jasmine Tea

Hot Jasmine Tea

### Oolong Tea

### Green Tea

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