

N O É P E

# SUNSET SOIRÉE

AED 250 per person (food only)  
AED 390 per person for food and free-flowing selected drinks for 2 hours

## TO SHARE

### Classic Edamame (V)

Black Truffle, Smoked Maldon Salt

### Katsu Sando (G, D, F, E)

Wagyu Striploin, Brioche Bread, Caviar, Tonkatsu Sauce, Triple Cooked Chips

### Crab Salad (G, F, SF, SS)

Crab Sticks, Cucumber, Wakame, Salmon Roe, Ginger, Yuzu Ponzu

## MAINS TO SHARE

### Sushi Platter (G, D, E, F, SF)

Selection of Sushi, Sashimi & Maki

### Chicken Yakitori (G, SS)

Burnt Brazilian Lime, Shiso Leave

### Saikyo Miso Black Cod (F, SS)

Edamame, Grilled Pak Choy, Ginger

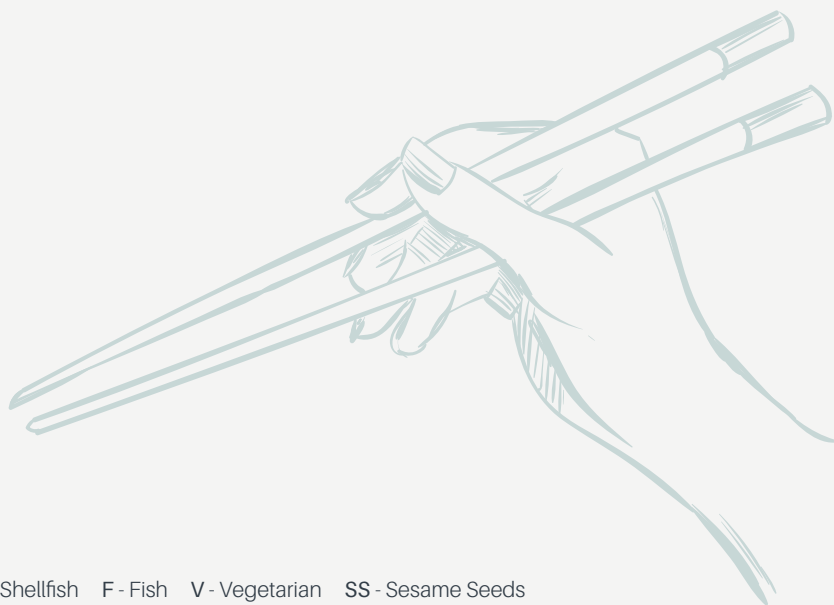
## DESSERT

### Mochi Ice Cream (G, D)

Lychee, Mango, Passion

### Miso Chocolate Tart (G, D, N, E)

Salted Caramel, Vanilla Ice Cream



D - Dairy E - Egg G - Gluten N - Nuts SF - Shellfish F - Fish V - Vegetarian SS - Sesame Seeds  
All prices are in UAE Dirhams, inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT



@noepedxb #noepedxb

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## SELECTION OF BEVERAGES

### COCKTAILS

#### Sterlong

Tequila Reposado Infused Jalapeño, Calamansi Juice, Rosemary Syrup, Orange Liqueur, Egg White (E)

#### Noerochi

Pisco Infused Japanese Rice Wash, Sake, Mango, Coconut Milk

#### Negroni

Gin, Campari, Vermouth

#### Moscow Mule

Vodka, Ginger Beer, Lime

### WINES

Vistaña Sauvignon Blanc, Santa Carolina, Chile

Vistaña Cabernet Sauvignon, Santa Carolina, Chile

Blossom Hill, Pale Rose, Spain

### HOUSE SPIRITS

Ketel One

Bombay Sapphire

Red Label

Bacardi Carta Blanca

Jose Cuervo Blanco

