

STARTER & RAW BAR

Malibu Seared Tuna (SE, G): 115
(The Director's Cut)
Ancho Chili Crusted Yellowfin Tuna, Cherry Tomato, Edamame, Asian Vinaigrette

Malibu Gulf Prawns Quinoa Salad (S, G): 95
(The Director's Cut)
20/30 Prawns, Avocado, Grapefruit, Shiso Dressing, Shiso Leaves, Mango

Spicy Prawns Tempura (G, S): 95
20/30 Prawns, Spicy Peruvian Aji Amarillo Mayonnaise, Spring Onion, Sesame

Baby Spinach and Truffle (G): 90
Creamy Ponzu Fresh Truffle Dressing, Chives, Sesame Seeds

Tuna Tartare (S, G): 105
Avocado, Radish, Wasabi Soya, Tortilla Chips

Grilled Spanish Octopus, (S, D): 115
Piquillo Pepper Hummus, Avocado, Dried Jalapeno, Olive Salsa Verde

Salmon Ceviche (SE, G): 90
Aji Amarillo Ponzu, Cucumber, Wakame, Balsamic-Truffle Pearls, Spring Onion, Crispy Jalapeno, Tortilla Chips

Mezzeh Platter (G, D, N): 85
Hummus, Quinoa Tabbouleh, Sundried Tomato Muhammara Served with Mini Pita Breads. Great for Sharing

Wagyu MB6 Beef Tataki (G): 145
Ponzu Sauce, Pickled Mustard Seeds, Mustard Cress, Crispy Leek, Red Radish

SUSHI

Salmon Crispy Rice (G, SE, S): 95
Salmon Tartare, Avocado, Togarashi, Chives, Sesame Seeds, Teriyaki Sauce

Malibu Lox (SE, D, G): 95 (The Director's Cut)
Salmontini Smoked Salmon, Cream Cheese, Cucumber, Avocado, Ponzu Sauce

California Roll (S, G): 75
Crab Stick, Avocado, Cucumber, Tobiko, Cream Cheese, Mayonnaise

Spicy Salmon Roll (SE, G): 90
Salmon, Avocado, Cucumber, Togarashi, Lime and Wasabi Mayonnaise, Tempura Flakes

Tuna Crispy Rice (G, SE, S): 95
Tuna Tartare, Avocado, Togarashi, Chives, Sesame Seeds, Teriyaki Sauce

Avocado-Truffle Roll (V, D, G): 80
Balsamic- Truffle Pearls, Cucumber, Cream Cheese, Wakame

The Devil Inside (S, G): 85
Prawn Tempura, Avocado, Mango, Dynamite Sauce, Tempura Crisps, Teriyaki Sauce

TACOS

Gulf Tiger Prawn Tacos (S, SE, G) 2pcs: 120
Large U10 Prawns Tempura, Flour Tortilla, Yuzu- Aji Amarillo Sauce, Tobiko, Cabbage, Coriander

Cali-Chicken "Gringa" (D, G) 2pcs: 85
Marinated Corn Fed Chicken, Flour Tortilla, Spicy Avocado, Cheddar Cheese, Tatemada Sauce, Grilled Pineapple, Pickled Red Onion, Coriander

Malibu Rib Eye "Volcancito" (G) 2pcs: 135
(The Director's Cut)
Thinly Sliced Marinated MB2 Rib Eye, Crispy Corn Tortilla, Refried Black Beans, Avocado, Pickled Onion, Coriander, Smoky Jalapeno Sauce

(The Director's Cut) Signature Dish

Kindly share any food allergies or intolerances.
(G) Gluten, (D) Dairy, (N) Nuts, (V) Vegetarian, (VG) Vegan, (S) Shellfish, (SE) Seafood.

All prices are in AED and inclusive of 10% service charge, 7% municipality fees and 5% VAT.

MAINS

Pan Seared Seabass (SE, G, D): 165
Potato Dauphine, Fresh Truffle Mayo, Fennel & Herb Salad, Basil Oil

Malibu Baked Miso Salmon (SE, G): 155
(The Director’s Cut)
Soba Noodles, Pak Choy, Dashi Broth, Pickled Ginger

Grilled Gulf Tiger Prawn Anticucho (G, D) 4pcs: 210
Marinated Large U10 Prawns, Pickled Red Onion, Piquillo Pepper Mashed Potato

Black Angus Ribeye MB2 300gr (D): 255
Accompanied by Your Selection of Two Sides and Sauce
Pick Your Favorite: Chimichurri, Black Pepper Sauce, Miso-Panca

Wagyu Tenderloin MB 6 200gm (D): 345
Accompanied by Your Selection of Two Sides and Sauce
Pick Your Favorite: Chimichurri, Black Pepper Sauce, Miso-Panca

Wagyu Striploin MB 6 300gm (D): 325
Accompanied by Your Selection of Two Sides and Sauce
Pick Your Favorite: Chimichurri, Black Pepper Sauce, Miso-Panca

Grilled Lamb Chops (D): 185
Miso-Anticucho Marinade, Eggplant Stew, Broccolini, Chimichurri Sauce

Malibu Gulf Tiger Prawn Laksa (SE, S, G): 145
(The Director’s Cut)
Large U10 Prawns, Seafood Coconut Broth, Rice Noodles, Pak Choy, Soft Boiled Egg

Cali-Baby Chicken (G, D): 130
Marinated Corn Fed Chicken, Mashed Plantain, Mango-Cabbage Slaw, Mild Spicy Panca Sauce

Stir-fry Vegetable Soba Noodles (G, VG): 95
Mixed Asian Vegetables, Pak Choy, Miso-Panca, Shiitake Mushrooms

Add Grilled Corn Fed Chicken: 25

Add Grilled Gulf Prawns: 35
Fresh 20/30 Prawns

SIDES

Sweet Potato Fries (V): 50

Truffle and Parmesan Fries (D): 55

French Fries (V): 45

Chili & Garlic Fries (V): 50

Potato Dauphine (G, D): 60
Puff Potato, Fresh Truffle Mayo

Piquillo Pepper Mashed Potato (V): 40

Asian Mix Salad with Ginger Soy Dressing (G): 35

Grilled Broccolini (G): 40

Steamed Japanese Rice (V): 35

DESSERTS

Malibu Pavlova (D, G, N): 50
(The Director’s Cut)
Strawberry Compote, Coconut Flakes

Lemon Citrus Cheesecake (D, G, N): 45
Lemon Pearls, Basil

Dulce De Leche Soufflé (G, D, N): 55
Tahitian Vanilla Ice Cream, Valrhona Dulce Chocolate

Smash & Mix Black Sesame Ice Cream (D, G, N): 50
Sesame Tuile, Almond Crumble

Mochi Ice Cream (D): 75
Pick Your Favorite: Matcha Green Tea, Saffron, Strawberry

Exotic Fruit Platter (VG): 80

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MALIBU
SKY LOUNGE

DINE WITH A *View*
PRESENTS

A Skyline

STATE OF MIND