MALIBU
SKY LOUNGE

A Skyline

STATE OF MIND



STARTERS & SALADS

Crispy Calamari (S, G): 85
Lightly fried calamari with smooth wasabi mayonnaise and fresh lemon.

Watermelon and Stracciatella Salad (G, D, V): 80
Lime-compressed watermelon, local stracciatella, cucumber, basil, crisp croutons and truffle-balsamic pearls.

Caesar Salad (G, D, S): 70
Crisp romaine, aged Parmesan, beef bacon and golden croutons in house Caesar dressing.

Add Grilled Corn Fed Chicken: 35
Tender corn-fed chicken breast grilled to order, offering a clean protein addition.

Add Grilled Gulf Tiger Prawns (S): 45
Succulent Gulf Tiger prawns lightly seasoned and grilled to order.

Mezzeh Platter (G, N, V): 85
Silky hummus, fire-roasted baba ganoush and sundried tomato muhammara with warm mini pita.

Malibu Prawn Ceviche (S, G): 85
(The Director's Cut)
Poached prawns and crab in spicy citrus aguachile with cucumber, jalapeño, tobiko and pickled onion, inspired by Baja California seafood culture.

RAW BAR & SUSHI

Oysters Dibba Bay No.3 (S) 3pcs: 80
Three freshly shucked Dibba Bay oysters with classic mignonette and lemon.

Oysters & Tartare (S): 95
Three freshly shucked Dibba Bay oysters topped with spicy tuna tartare, tobiko and chives, combining local shellfish with Japanese-Californian raw-bar energy.

Spicy Salmon Roll (S, G): 95
(The Director's Cut)
Salmon, avocado and cucumber with togarashi, lime-wasabi mayonnaise and crisp tempura flakes.

The Devil Inside (S, G): 85
Crisp prawn tempura, avocado and mango with dynamite sauce, teriyaki and tempura flakes, combining Japanese crunch with Malibu's tropical energy.

Oysters Dibba Bay No.3 (S) 6pcs: 155
Six freshly shucked Dibba Bay oysters with classic mignonette and lemon.

Malibu Poke Bowl (S, G): 110
Salmon or spicy tuna over seasoned sushi rice with edamame, mango,

Avocado-Truffle Roll (V, D, G): 75
Avocado, cucumber, cream cheese and wakame topped with sliced avocado and balsamic-truffle pearls.

California Roll (S, G, D): 75
Crab stick, avocado and cucumber with tobiko, cream cheese and mayonnaise in the iconic Japanese-American roll born from California dining culture.

BURGERS & SANDWICHES

Club Sandwich (G, D): 105
Grilled corn-fed chicken, beef bacon, omelet, tomato and lettuce with house mayonnaise on toasted bread, served with fries.

Malibu Wagyu Smashed Burger (G, D): 135
(The Director's Cut)
Smashed Wagyu beef with cheddar, crisp lettuce and signature sauce in toasted brioche, served with fries.

Vegan Tacos (G, VG) 3pcs: 65
Three flour tortillas with peppers, onion, refried beans and mushrooms, finished with crispy quinoa, avocado sauce and smoky jalapeno sauce.

Chicken Katsu Burger (G, D): 95
Crisp chicken katsu with Asian slaw, signature sauce and sweet mustard in toasted brioche, blending Japanese comfort food with an American burger.

(The Director's Cut) **Signature Dish**

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

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

PASTA

Rigatoni Napolitana (V, G, D): 75
Rigatoni in rich tomato sauce with aged Parmesan, basil and extra virgin olive oil.

Fettuccine Alfredo (D, G): 90
Fettuccine with corn-fed chicken and sautéed mushrooms in creamy Parmesan sauce.

MAINS

Crispy Whole Fried Baby Chicken (G, D): 135
Whole baby chicken fried until crisp and golden with fries, fresh slaw and spicy mayonnaise.

Malibu Baked Miso Salmon Bowl (S, G): 130
(The Director's Cut)

Miso-glazed salmon over sushi rice with edamame, wakame, nori and furikake, finished with teriyaki and wasabi mayonnaise in a balanced West Coast bowl.

Stir-fry Vegetable & Shiitake (G, V): 110
Soba Noodles

Soba noodles wok-tossed with Asian vegetables, pak choy and shiitake in miso-panca sauce.

Add Grilled Corn Fed Chicken: 35
Tender corn-fed chicken breast grilled to order, offering a clean protein addition.

Add Grilled Gulf Tiger Prawns (S): 45
Succulent Gulf Tiger prawns lightly seasoned and grilled to order.

Black Angus Ribeye MB2 300gr (D, G): 270
Black Angus MB2 ribeye grilled to preference with two sides and a choice of chimichurri, black pepper or smoky jalapeno tatemada sauce.

Grilled Lamb Chops (D, G): 185
Miso-anticucho lamb chops with two sides and a choice of chimichurri or smoky jalapeno tatemada sauce, blending Japanese umami with Latin-Californian grill flavours.

SIDES

Sweet Potato Fries (V, G): 50
Sweet potato fries cooked crisp and golden.

French Fries (V, G): 45
Classic potato fries cooked crisp and golden.

Mashed Potato (V, D): 40
Potatoes whipped with butter until silky and smooth.

Grilled Broccolini (G, V): 40
Tender broccolini grilled until lightly charred and finished with a savoury glaze.

Truffle and Parmesan Fries (D, V, G): 55
Golden fries with fragrant truffle and aged Parmesan.

Chili & Garlic Fries (V, G): 50
Golden fries tossed with chilli and roasted garlic, adding bold Asian-inspired heat flavours.

Mesclun Salad with Lemon Dressing (V): 35
Fresh mesclun leaves with bright lemon vinaigrette.

Steamed Japanese Rice (V): 35
Japanese short-grain rice gently steamed until light and fluffy.

DESSERTS

Matcha Cheesecake (G, D): 50
Creamy matcha cheesecake with toasted coconut flakes and refreshing coconut gel.

Malibu Pavlova (D): 50
(The Director's Cut)

Crisp meringue with a soft centre, tart blueberry compote, fresh basil and toasted coconut flakes.

Exotic Fruit Platter (V): 80
Freshly sliced seasonal fruits.

Ice Cream Bowl (D): 60
Your choice of three scoops: vanilla, dark chocolate or strawberry.

(The Director's Cut) **Signature Dish**

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