MALIBU
SKY LOUNGE

DINE WITH A *View*
PRESENTS

A Skyline
STATE OF MIND

STARTERS & RAW BAR

Spicy Tiger Prawns Tempura (G, S): 95
(The Director's Cut)
Gulf Tiger prawns in light tempura with aji amarillo mayonnaise, spring onion and sesame.

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.

Scallop Aguachile (S, G): 95
Hokkaido scallops with cucumber, coriander and onion in spicy citrus aguachile, served with tortilla crisps and inspired by Southern California's Baja seafood culture.

Malibu Crab Wedge Salad (S, G, N): 95
Crisp iceberg, cherry tomatoes, beef bacon, crispy shallots and almonds with sesame dressing and XO sauce.

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

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

Tuna Tartare (S, G): 85
Chilled yellowfin tuna with aji amarillo ponzu, cucumber and wakame, served with tortilla crisps.

Beef Ribeye Kushiyaki (G): 135
(The Director's Cut)
Layered Angus MB2 ribeye skewers glazed with teriyaki and truffle, finished with wasabi mayonnaise, chives and bonito flakes.

SUSHI

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.

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.

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

Spicy Crab Roll (S, G): 95
Spicy crab meat, avocado, cucumber and mango with aji amarillo mayonnaise, chilli oil, crispy quinoa and passion-fruit pearls.

Spicy Salmon Roll (SE, G): 95
Salmon, avocado and cucumber with togarashi, lime-wasabi mayonnaise and crisp tempura flakes.

Tuna Katsuobushi Roll (S, G, D): 95
(The Director's Cut)
Torched yellowfin tuna, avocado, cucumber and cream cheese with teriyaki, mayonnaise and bonito flakes, a smoky sushi roll.

SOUP

Htet's Prawn & Crab Laksa (S, G): 70
Tiger Prawns, crab meat and rice noodles in fragrant coconut laksa broth.

Wild Mushroom Miso Soup (V, G): 55
Miso and mushroom broth with shiitake, tofu and spring onion.

TACOS

Ribeye Tacos 2pcs: 95
(The Director's Cut)
Warm corn tortillas with marinated Angus MB2 ribeye, avocado, pickled onion, coriander and smoky jalapeño sauce.

Chicken & Cheese Tacos (D, G) 2pcs: 85
Warm flour tortillas with ancho chilli-marinated chicken, cheddar cheese, spicy avocado sauce, grilled pineapple, pickled onion and tatemada sauce.

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

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

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

MAINS

Malibu Baked Miso Salmon (S, G): 165
(The Director's Cut)
Miso-glazed salmon with soba noodles, pak choy, fragrant dashi broth and pickled ginger.

XO Wok Fry Prawns & Scallops (S, G,): 165
Tiger prawns and Hokkaido scallops wok-tossed with XO sauce, crisp vegetables, chilli and Asian mushrooms.

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.

Wagyu Tenderloin MB6 200gm (D,G): 325
Wagyu MB6 tenderloin grilled to preference with two sides and a choice of chimichurri, black pepper or smoky jalapeno tatemada sauce.

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.

Fire Roasted Adobo Seabass (S, G, D): 160
Annatto and ancho chilli-marinated seabass baked and flame-finished with fresh slaw and crispy potato puff.

Pan Seared Seabass (S, G, D): 170
Pan seard seabass with golden crispy skin, potato puffs, zucchini and yuzu-chilli lemon butter sauce.

Malibu Grilled Lamb Chops (D, G): 185
(The Director's Cut)
Miso-anticucho lamb chops with smoky eggplant stew, broccolini and fresh chimichurri.

Roasted Lemon Grass Baby Chicken (G): 135
Lemongrass-roasted baby chicken with Asian slaw, furikake and coconut rice.

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.

Dulce De Leche Soufflé (G, D, N): 55
Baked-to-order dulce de leche soufflé with vanilla ice cream and Valrhona dulce chocolate.

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

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

Lemongrass Crème Brûlée (D): 50
Silky custard infused with fresh lemongrass beneath a thin caramel crust.

Malibu Pavlova (D): 50
(The Director's Cut)
Crisp meringue with a soft centre, tart blueberry compote, fresh basil and toasted coconut flakes.

Baked Alaska (D): 50
An Amircan favorite golden torched meringue encasing strawberry, vanilla and chocolate ice creams, layered with fresh banana and served with tangy berry compote.

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

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

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