

BITES & SALADS

Fritto Misto ^{D, E, G, M, MO} <i>Crispy Calamari, Togarashi, Siracha Mayo</i>	95
Fish & Chips ^{D, E, F, G, M} <i>Red Mullet Fillet, Green Peas, Tartar Sauce</i>	85
Chilled Oysters (3 Pcs & 6 Pcs) ^{MO, R} <i>Served with Condiments</i>	60 / 110
Dynamite Shrimp ^{MO, M} <i>Gulf Prawns Tempura, Sliced Scallion, Herb Salad</i>	85
Guacamole ^{GF} <i>Tortilla Chips & Sour Cream</i>	78
Smoked Salmon Carpaccio ^{D, F, MO} <i>Rocket Lettuce, Pickled Onions, Blinis , Capers</i>	85
Greek Salad ^{D, V} <i>Cucumbers, Tomatoes, Olives, Feta, Oregano Vinaigrette</i>	75
Burrata ^{D, TN, V} <i>Heirloom Tomato Carpaccio, Basil Oil, Aged Balsamic, Sea Salt Flakes</i>	95
Kale Caesar ^{D, TN, V} <i>Parmesan Crisp, Anchovy Dressing, Soft-Boiled Egg, Croutons</i>	75
Lazuli Salad ^{V, S} <i>Asparagus, Parsley, Crispy Leeks, Black Rice, Miso-Lime Dressing</i>	75
IN BREAD	
Wagyu Sliders ^{D, E, G} <i>Caramelized Shallot, Marinated Tomato, Comté Cheese, Béarnaise, Potato Bun</i>	99
Chicken Shawarma ^{D, G} <i>Vegetable Pickle , Garlic Sauce, French Fries</i>	95
Steak Sandwich ^{D, E, G, M} <i>Flank Steak, Paprika, Capsicum</i>	95
Bresaola Pizza ^{D, G} <i>Italian Beef Bresaola, Burrata, Rocket Leaves</i>	110
Margarita Pizza ^{D, G} <i>Tomato Sauce, Mozzarella Cheese, Basil Leaves</i>	95

Enhance your meal - 45

French Fries
Sweet Potato Fries
Truffle & Parmesan Fries

CAVIAR STURIA

Baeri 15gm ^{R, F, G} 290
Baeri 30gm ^{R, F, G} 520
Oscietra 50gm ^{R, F, G} 1060 <i>Served With Classic Accompaniments: Blinis, Crème Fraîche, Finely Chopped Shallots, Hard-Boiled Egg Whites and Yolks, And Lemon Wedges</i>

ON THE GRILL

Wagyu Sirloin ^{D, G} 295 <i>Grilled Wagyu Sirloin, Charred Padrón Peppers, Béarnaise Sauce</i>
Miso-Glazed Salmon ^{D, G, F} 135 <i>Green Pea, Umami Mashed Potatoes, Crispy Mushroom</i>
Baby Chicken ^{D, G} 130 <i>Chicken Marinated In Spiced Yogurt, Cucumber Raita, Herb Salad</i>

Marinated Grilled Lamb Chops ^{D, G} 155 <i>Served With Creamy Tzatziki Sauce Pita Bread, Herb Salad</i>
Grilled Main Lobster ^{D, G} 292 <i>Garlic Herb Butter, Charred Lemon Wedges, Herb Salad</i>

SWEET TIDES TREATS

Sliced Watermelon Platter 65
Lazuli Sundae ^{D, E, TN, V} 55 <i>Vanilla Ice Cream, Chocolate Sauce, Caramelized Hazelnut, Mikado Stick</i>
Frozen Fruits ^{D, E, G, V} Lemon Sorbet 60 <i>Pineapple & Ginger</i>
65 <i>Passion Fruit Sorbet</i>
75 Frozen Fruits Basket ^{D, E, G, V} 180 <i>Lemon Sorbet, Pineapple & Ginger, Passion Fruit Sorbet</i>

PROSECCO & CHAMPAGNE

Da luca Prosecco <i>Veneto/Italy</i>	72/360
Laurent Perrier Brut <i>Champagne/France</i>	90/400
Louis Roederer Cristal <i>Champagne/France</i>	6000
Louis Roederer Cristal Rosé <i>Champagne/France</i>	8000
Perrier Jouet Grand Brut <i>Champagne/France</i>	750
Perrier-Jouët Blason Rosé NV <i>Champagne/France</i>	1300
Billecart-Salmon <i>Brut Rosé Champagne N.V./France</i>	1400
Dom Pérignon Rosé <i>Champagne/France</i>	4500

WHITE WINE

Sauvignon Blanc <i>Sea Change, Languedoc</i>	63/320
Riesling <i>Dr. Loosen, Mosel, Germany</i>	73/330
Pinot Grigio <i>Corte Giara, Veneto, Italy</i>	76/340
Le “Petit” Chardonnay <i>Laroche, Languedoc, France</i>	76/340
Macon-Buissieres Chardonnay <i>Maconnais, France</i>	420
Riesling, Private Bin <i>Villa Maria, Germany</i>	445
Recanati Reserve Chardonnay <i>Galilee, Isarel</i>	595
Chardonnay <i>Shaw & Smith, Australia</i>	710
Riesling Grosses Gewachs, <i>Felsenberg, Nahe, Germany</i>	1200

ROSÉ WINE

Cuvée Henri Fabre <i>Côtes De Provence, France</i>	60/340
Ulimatte <i>Côtes DeProvence, France</i>	105/530
Esprit Gassier <i>Côtes De Provence, France</i>	430
M De Minuty <i>Côtes De Provence, France</i>	450
Whispering Angel <i>Chateau D'Esclans, Côtes De Provence, France</i>	560
M De Minuty (1.5 L) <i>Côtes De Provence, France</i>	700

RED WINE

Primitivo <i>Vinuva, Sicily, Italy</i>	58/285
Naturalys Pinot Noir <i>Gerard Bertrand, Languedoc, France</i>	67/300
Vernaiolo Chianti <i>Rocca Delle Macie, Tuscany, Italy</i>	71/320
Cuatro Pasos Bierzo Mencia <i>Martín Códax, Bierzo, Spain</i>	280
Grand Selection, Lapostolle <i>Cabernet Sauvignon, Chile</i>	320
Caro Amancaya Gran Reserva <i>Mendoza, Argentina</i>	450
Irpinia Aglianico IGT <i>Irpinia DOC, Campania, Italy</i>	600
Cotes De Beaune <i>J. Drouhin Burgundy, France</i>	900

Lazuli

(CE) Celery (C) Crustacean (D) Milk & Dairy (E) Egg (F) Fish (G) Gluten (L) Lupine (MO) Mollusk (M) Mustard (P) Peanut (R)Raw (SS) Sesame Seed(S) Soybean (SD) Sulphur Dioxide (TN) Tree Nut (V) Vegetarian (Vegan)
“Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness.”

SIGNATURE COCKTAILS

Homemade Pimm’s Cup	55
<i>Pisco, Orange Liqueur, Vermouth, Peach Bitter, Ginger-Ale, Pepsi</i>	
SO/ Cup #1	55
<i>Strawberry Infused Gin, Lime Sherbet, Rose Lemonade</i>	
Bloody Fantastic	55
<i>Limoncello, Campari, Blood Orange</i>	
Jalapeno Face	65
<i>Reposado Tequila, Mezcal, Elderflower Treacle, Blue Curacao, Lime, Agave, Mango Juice</i>	
Drago	65
<i>Aperol, Limoncello, Pink Dragon Fruit Treacle, Prosecco, Effervescence</i>	
Cocktail of The Day	35
<i>Strawberry Infused Beefeater Pink, Citrus</i>	

CLASSIC COCKTAILS

Aperol Spritz	65
<i>Aperol, Prosecco, Soda</i>	
Mojito	60
<i>Rum, Citrus Juice, Simple Syrup, Mint leaf, Soda</i>	
Margarita	60
<i>Tequila Blanco, Orange Liquer, Citrus Juice</i>	
Pinacolada	60
<i>Rum, Pineapple Juice, Coconut Cream</i>	
Gin Fizz	60
<i>Gin, Citrus Juice, Simple Syrup, Soda</i>	
Old Fashion	60
<i>Bourbon Whisky, Brown Sugar, Angostura Bitter</i>	

MOCKTAILS

Guns N’ Roses	35
<i>Fresh Watermelon Juice, Agave, Rose Lemonade</i>	
O Green World	35
<i>Ginger-Ale, Jalapeno, Citrus, Agave, Mint</i>	
Her Name Was Lola	35
<i>Lychee Juice, Strawberry Treacle, Coconut Cream</i>	

SPIRITS

<u>VODKA</u>	<u>SGL/DBL/BTL</u>	<u>TEQUILA</u>	<u>SGL/DBL/BTL</u>
Ketel One	50/77	Jose Cuervo Tradicional	55/83/990
Grey Goose Essences (Strawberry & Lemongrass)	55/77/990	Avion Silver	60/90/1080
Grey Goose	75/105/1260	818 Blanco	60/90/1080
Belvedere	90/144/1728	Patron Silver	60/90/1080
		Patron Reposado	80/120/1440
		Casamigos Añejo	85/128/1530
		818 Reposado	90/135/1620
		Patron Añejo	90/135/1620
		Komos Reposado	100/150/2500
		818 Añejo	120/180/2160
		Don Julio Reposado	120/180/2160
		Don Julio Añejo	140/210/2520
<u>RUM</u>	<u>SGL/DBL/BTL</u>		
Sailor Jerry’s	50/75/900		
Bacardi Superior	50/75/900		
Bacardi Gold	55/83/990		
Bumbu	65/98/1170		
Diplomatico Reserva	65/98/1170		
Kraken Spiced	55/83/990		
Havana Club 7	65/98/1170		
<u>WHISKEY</u>	<u>SGL/DBL/BTL</u>		
Jameson Original	50/75/900		
Jack Daniel Honey	65/98/990		
Jack Daniel	55/83/900		
J Walker Black	65/98/1170		
Chivas 12yr	60/90/1080		
Macallan 12years	70/105/1260		
<u>GIN</u>	<u>SGL/DBL/BTL</u>		
Tanqueray	50/75/900		
Haymans Sloe Gin	50/75/900		
Beefeater Pink Gin	50/75/900		
Bulldog	55/83/990		
Canaima	55/83/990		
The Botanist	60/90/1080		
Gin Mare	65/98/1170		
Sipsmith London Dry	65/98/1170		
Monkey 47	85/170/1360		
		<u>MEZCAL</u>	<u>SGL/DBL/BTL</u>
		Vida Mezcal	55/83/990
		<u>DIGESTIF</u>	<u>SGL/DBL/BTL</u>
		Limoncello di Capri	45/68
		Jägermeister Cold Brew	40/60/810
		<u>BEER & CIDER</u>	
		Heineken Btl/Draft	45/55
		Corona Btl/ Draft	45/55
		Peroni	45
		Thatcher’s	55

All prices are in UAE Dirham and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

Lazuli