

catch
RESTAURANT
& LOUNGE

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BUSINESS LUNCH MENU

Choose From One Appetizer, Main Course and Dessert

Avocado Salad

Tofu, Shaved Green Asparagus, Ponzu Sauce

Fried Calamari

Szechuan pepper, Coriander

Spicy Salmon

Wasabi Tobiko, Scallion, Lime

Spicy Miso Soup

Tofu, Noodles & Nori Seaweed

Salmon 'Miso' Marinated

Sautéed Bok Choy & Tomato Condiment

BBQ Corn Fed Baby Chicken

Pickled Carrot, Yuzu Mashed Potato & Roasted Chicken Jus

Grilled Wagyu Beef

Braised Pineapple, Yam Puree & Truffle Sesame Beef Jus

Wok-Fried Noodles

With Beans Sprout & Garlic Chives

Perle Du Japon

Fresh Mango, Lime Sorbet, Passion & Coconut Foam

Pineapple Cheese Cake

Coconut Biscuit, Cream Cheese Cake & Pina Colada Ice Cream

Mochi Ice Cream

Ice Cream Wrapped with Sticky Rice Layer

Set Menu - AED 119

12 to 4pm Sunday – Thursday

DESSERT

Pineapple Cheese Cake 49

Coconut Biscuit, Cream Cheese Cake & Pina Colada Ice Cream

Perle Du Japon 49

Fresh Mango, Lime Sorbet, Passion & Coconut Foam

Chocolate Fondant 49

Vanilla Ice Cream & Raspberry Sauce

Pavlova 49

Tropical Fruits & Passionfruit Curd

Melting Chocolate Sphere 69

Chocolate Brownies, Kumquat Compote,
Served with Hot Chocolate Sauce

Or

Flambéed with Rum

Sliced Fresh Fruits 59

Watermelon, Pineapple, Papaya, Red Fruits & Passion Fruit

Japanese Mochi Ice Cream 59

Ice Cream Wrapped with Sticky Rice Layer

Selection of Sorbet & Ice Cream 39

Sorbet: Mango, Strawberry, Lychee

Ice Cream: Vanilla, Chocolate, Coconut Yuzu

Chef's Platter to Share 149

A Combination of Desserts, Mochi Ice Cream & Exotic Seasonal Fruits

POST DINNER RECOMMENDATIONS

Cockburn's Fine Ruby Port 35

Palazzina Moscato Passito 50

Espresso Martini 70

Vodka, Coffee Liqueur, Espresso & Sugar Syrup

Manhattan 65

Bourbon, Sweet Vermouth & Angstura Bitters

Chateau Du Breuil Fine Calvados 40

Hine Cognac VSOP 50

ALL PRICES ARE SUBJECT FOR 6% TOURISM FEE & 4% MUNICIPALITY FEE

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts
- Chef Roudy Petersen

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APPETIZERS

Sea Bass Ceviche 69

Pickled Onion, Sweet Potato & Bell Pepper Dressing

Salmon Tataki 79

Shallot & Lime Dressing, Salmon Roe

Burrata Cheese 79

Cherry Tomato & White Balsamic Dressing

Yellowtail Carpaccio 89

Shiso-Yuzu Condiment, Jalapeno Dressing

Fried Calamari 59

Szechuan pepper, Coriander

Shanghai Dumpling 69

Chinese white Wild Mushrooms & Bamboo Shoot

Dim Sum Basket 79

Scallop, Prawn, Crab & Chive, Mushroom, Asparagus

Fried Spicy Prawns 89

Dried Chili, Caramelized Cashew Nuts

Wagyu Beef Tacos 69

Black Pepper, Red Cabbage Coleslaw, Spring Onion

Crab Burger 89

Avocado Tartare & Banana Chips

Braised Short Ribs 79

Pomelo, Pickled Carrot, Sesame Seeds

Caviar 30 gr 569

Russian Garnish, Sour Cream & Buck Wheat Blinis

Oysters "Prat Ar Coum" 29 per Pc

Ponzu Sauce & Lemon

SOUP

Shellfish Bisque 59

Crab Ravioli, Sautéed Spinach & Tomato Compote

Spicy Miso Soup 59

Tofu, Noodles & Nori Seaweed

SALAD

Jumbo Crab 89

Avocado & Yellow Tomato Dressing

Avocado 59

Tofu, Shaved Green Asparagus, Ponzu Sauce

Organic Quinoa 69

Red Bell Pepper Coulis, Watermelon & Feta Cheese

Crispy Chicken 59

Pomelo, Bean Sprouts, Apple & Ginger Dressing

Asian Mix 49

Black Radish & Yuzu Dressing

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SUSHI

CATCH SIGNATURE Sushi Platter 169

Mixed Selection of Maki & Sashimi

California Roll 75

Jumbo Crab Meat, Orange Tobiko & Spicy Mayonnaise

Spicy Tuna 75

Avocado, Pickled Cucumber & Kimchi Sauce

Spicy Salmon 65

Wasabi Tobiko, Scallion, Lime

Local Hit 105

Prawn Tempura & Wagyu Beef, Cream Cheese, Teriyaki Sauce

Dragon Roll 95

Grilled Eel, Spicy Crab Meat & Teriyaki Sauce

Spider Roll 75

Crispy Soft Shell Crab, Avocado & Baby Gem

Lobster Roll 85

Minced Lobster, Asparagus & Black Tobiko

Prawn & Kimchi Roll 75

Pickled Radish, Spicy Mayonnaise & Orange Tobiko

Catch Vegetarian Roll 49

Pickled Shitake Mushroom, Avocado & Yuzu Chili Sauce

Blow-Torch Dynamite Roll 75

Creamy Crab & Orange Tobiko, Teriyaki Sauce

Crab Gunkan (2 pcs per order) 55

Kani Crab, Avocado, Baby Gem & Yuzu Chili Sauce

NIGIRI SUSHI / SASHIMI

3 PIECES / 3 PIECES

Yellowfin Tuna 59 / 65

Yellowtail 55 / 65

Sea Bass 45 / 55

Salmon 45 / 45

Ebi Prawn 55 / 55

Eel 85 / 95

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MAIN DISHES

Chilean Sea Bass 179

Baked in a Cocotte, Shimeji Mushroom, Edamame & Lemongrass Broth

Black Cod 169

Green Papaya Salad

Pan-Roasted Sea Bass 159

Artichoke Puree, Onion Shells & Black Truffle

Seared Scallops 179

Wild Rice Risotto with Shrimp, Caviar, Yuzu & Saffron Sauce

Canadian Lobster 369

Miso-Chive Butter & Chimichurri Sauce

King Crab 249

With Creamy Spicy Sauce & Spring Onion

Grilled Prawns 189

Edamame & Ginger Puree, Kimchi Lemon Butter Sauce

Sea Bass "Papillote Style" 219

Garnished with Seasonal Vegetables

Braised Wagyu Beef Cheek 249

Wok-Fried Noodles & Sweet Potato Puree

FROM THE GRILL

Local Hammour 119

Salmon "Miso" Marinated 129

Yellowfin Tuna Steak 149

Sautéed Bok Choy & Tomato Condiment with Your Choice of Sauce
'From the Selection Below'

BBQ Corn Fed Baby Chicken 109

Pickled Carrot, Yuzu Mashed Potato & Roasted Chicken Jus

Lamb Cutlets with Vadouvan 269

Ginger Yam Puree & Wok-Fried Broccoli

WAGYU BEEF

Japanese Wagyu Daily Loin Cut 190 g / 499 (Limited Availability)

Australian Wagyu Sirloin (Grade 8) 220 g / 339

Australian Wagyu Tomahawk (Grade 5) for 2 or more 1 kg / 629 (Takes 50 mins)

Served with Grilled Mushroom, Yam Puree, Truffle Sesame Beef Jus, Fresh Wasabi

SAUCES & SIDES

Lemon Butter Sauce, Saffron & Yuzu Butter Sauce, Asian Sauce with Sesame Seeds, Lobster with Curcuma Butter Sauce
Wok-Fried Broccoli with Light Soya Sauce & Sesame 30, Green Beans with Soya Sauce, Ginger 30,
Wok-Fried Noodles with Beans Sprout 35, Edamame Salted or Spicy 35, Sautéed Vegetables 30, Sautéed Mushrooms 35,
Mashed Potato 30, Steamed Rice 30, French Fries 30, Chili Set 30

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CATCH HAPPY HOUR

Catch Lounge Exclusively Everyday 4PM to 9PM

50 % OFF DISCOUNT ON BELOW:

All listed Signature Cocktails, All House Spirits
Selected Wines by the Glass & Selected Bottled Beers

CHOOSE ANY TWO FOR AED 80:

Fried Calamari

Szechuan pepper, Coriander

Rock Shrimps

With Spicy Mayonnaise & Chives

Shanghai Dumpling

Chinese White Wild Mushrooms & Bamboo shoot

Wagyu Beef Tacos

Black Pepper, Red Cabbage Coleslaw, Spring Onion

Spider Roll

Crispy Soft Shell Crab, Avocado & Baby Gem

Wagyu Beef Burger

Caramelized Onion, Homemade Ketchup & French Fries

Spicy Salmon Roll

Wasabi Tobiko, Scallion, Lime

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