

# CRUSTACEAN

JEDDAH

## *Chef's Special Menu*

*Available from 5:30PM to 7:30PM*

*SAR 198 per person*

AMUSE BOUCHE (G, F, M, SS, S) 42 Cal

*Tuna Tartar, Sesame Rice Cracker, Black Tobiko*

## *Starter*

*Choice of*

LITTLE GEM (E, F, M) 795 Cal

*Eight-Herb Green Goddess, Crispy Taro, Hydro Watercress, Cabbage, Roma Tomato*

TUNA CIGARS (G, F, M, SS, S) 335 Cal

*Instant Smoke, Feuille De Brick, Avocado Silk, Onions, Tobiko Caviar*

CRISPY ORGANIC CHICKEN ROLL (G, C, F, SS) 210 Cal

*Pastry Wrapper, Black Mushrooms, Jicama, Vermicelli, Lemon Chili*

## *Palette Cleanser*

LYCHEE SORBET (M) 26 Cal

## *Main Course*

*Choice of*

FILET MIGNON SHAKEN BEEF (G, C, F, M, Md, Ss, S) 961 Cal

*Wok Flame Onions, Green bean, Red Bell pepper, Petite watercress and Twice cooked Potatoes*

GRILLED TIGER PRAWNS (G, C, E, Ss, S, M) 415 Cal

*Served with AV's Famous Garlic Noodles™*

LEMON CHICKEN (G, E, M, Md) 802 Cal

*Angel Vermicelli, Fresh Kale*

## *Sweets*

*Choice of*

CLASSIC BANANA A LA MODE (G, E, M) 559 Cal

*Banana tempura, Baileys Caramel, Tahitian Vanilla Bean Ice Cream*

LYCHEE PARFAIT (G, E, M) 812 Cal

*Passion Fruit, Assorted Berries, Raspberry, Meringue, Coconut Foam*

WARM BEIGNETS (G, E, M) 473 Cal

*Vietnamese Coffee Crème Anglaise*

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts

(P) Peanuts (S) Soybean (Ss) Sesame (Ss2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT