

Canary Club

LUNCH & LOUNGE

MONDAY TO FRIDAY 12PM - 4PM

Choose any 2 courses for 99 pp / 3 courses for 120 pp

STARTERS

TROPICOLA SEABASS (s)

Coconut Milk, Aji Amarillo, Passion Fruit

CANARY GUACAMOLE (ve)

Lime, Jalapeño, Root Chips

POMELO & AVO SALAD (s/n)

Red Chillies, Toasted Peanuts, Coriander, Tamarind Dressing

CALIFORNIA SALAD (v/e)

Palm Hearts, Frisée, Asparagus, Baby Gem

MISO EGGPLANT SKEWER (g)

UNAGI ROLL (s/g)

Bbq Eel, Mango, Avocado, Cucumber

BRAISED SHORT-RIB TACO (d/g)

Iceberg, Avocado & Sour Cream

MAINS

MISO SALMON BOWL (g/s)

Green Mango, Fennel, Coriander, Wakame, Nori

VOLCANO TOFU BOWL (n/g/ve)

Charred Cauliflower, Sweet Potato, Pumpkin Seeds, Brazilian Nut Aioli

FREE RANGE CHICKEN BOWL (n/g)

Broccolini, Avocado, Sweet Potato, Pumpkin Seed, Brazilian Nut Aioli

GRASS FED SIRLOIN BOWL (g)

Snow Peas, Kale, Pickled Onions, Roasted Bell Pepper, Rice Puffs, Galbi Sauce

CURED ROASTED SALMON (s)

Enoki Mushroom, Snow Peas Salad with Herb Oil

STEAK & FRIES

Striploin, Home-cut Fries, Cactus Chimichurri

DESSERTS

FLOURLESS CHOCOLATE CAKE (n/d)

Almond Base, Baked Meringue, Sea Salt

CHURRO TARTE TATIN (n/g/d)

Seasonal Spiced Compote, Vanilla Ice Cream, Chocolate Sauce

WHITE CHOCOLATE CHEESECAKE (n/d)

Cream Cheese, Coconut Sponge, Chocolate Flakes

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g - gluten | d - dairy | n - nuts | ve - vegan | s - seafood/shellfish | a - alcohol