

The image features a dense, vibrant background of tropical plants. Large, dark green monstera leaves with characteristic holes are interspersed with palm fronds and palm-like plants with long, thin, brownish-orange leaves. The overall color palette is rich and natural, with various shades of green and earthy browns. In the center, a white circle contains the text "Canary Club" written in a black, elegant cursive script.

*Canary
Club*

Canary Club

LUNCH N' LOUNGE

Choose 2 courses for 105 pp / 3 courses for 129 pp

STARTERS

Choose two

TROPICOLA SEABASS (s)

Coconut Milk, Aji Amarillo, Passion Fruit

CRISPY RICE SALMON

OR AVOCADO (g/s/v)

Salmon or Avocado, Miso Tartare Sauce

NIGIRI TUNA OR CHUTORO* (g/s)

Chutoro 50AED Supplementary Charge

Blue Fin Tuna & Sushi Rice

POMELO & AVO SALAD (s/n)

Red Chillies, Toasted, Peanuts, Coriander,
Tamarind Dressing

CALIFORNIA SALAD (ve)

Palm Hearts, Frisee, Asparagus, Baby Gem

UNAGI ROLL (s/g)

Bbq Eel, Mango, Avocado, Cucumber

SALMON ABURI (s/g)

Torched Salmon, Crab Meat, Shrimp Tempura, Aioli

CALIFORNIA ROLL (g/s)

Fresh Salmon Avocado, Chives, Ponzu Mayo

BRAISED SHORT RIB TACO (g/d)

2 Piece Hard-shell, Iceberg Lettuce, Guacamole
and Sour Cream

MAINS

Choose one

• FROM THE GRILL •

STEAK & FRIES

Striploin, Home-Cut Fries, Cactus Chimichurri

CURED ROASTED SALMON (d/s)

Enoki Mushroom, Snow Peas Salad with Herb Oil

MISO CHILEAN SEABASS (s/g)

Chilean Seabass, Miso, Mirin Marinade, Corn Puree

CHARCOAL CHICKEN

Spatchcock Chicken, Chili, Honey, Lemon

• BOWLS •

(Choice of Black Rice, Sushi Rice, Quinoa)

SALMON POKE BOWL (g/s)

Cucumber, Wakame, Edamame, Bean Sprouts, Mango, Avocado, Ponzu

TUNA POKE BOWL (g/s)

Cucumber, Wakame, Edamame, Bean Sprouts, Mango, Avocado & Miso Dressing

GRASS FED SIRLOIN BOWL (g)

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

VOLCANO TOFU BOWL (g/v)

Charred Cauliflower, Sweet Potato, Pumpkin seeds

DESSERTS

Choose one

FLOURLESS CHOCOLATE CAKE (n/d) - Almond Tuile, Vanilla Ice-Cream

CHURRO TARTE TATIN (g/d) - Seasonal Spice Compote, Vanilla Ice-Cream, Chocolate Sauce

TRES DE LECHE (d/g) - Yuzu Cream, Passion Fruit Gel, Sesame Tuile, Raspberry Sorbet

FEELING CHEEKY

WINE SELECTION

ORGANIC PINOT GRIGIO, VINUVA

Sicily, Italy - GLS 45 | BTL 210

LE ROSÉ, LAPOSTOLLE

Apalta Valley, Chile - GLS 60 | BTL 290

SYRAH, POUR LE VIN, FAIM DE LOUP

Pays d'Oc, France - GLS 50 | BTL 245