



At Zenon, we draw inspiration from Greek mythology and global flavours to create a culinary journey that celebrates both tradition and innovation. Our menu, blending Mediterranean and exotic Asian influences, features the world's freshest and most luxurious ingredients, akin to the ambrosia of Olympus.

Named after the ancient Greek deity Zeus, Zenon is where gastronomy meets technology, crafting a modern yet timeless dining experience. Each visit is a unique adventure, with every dish telling a story and every moment becoming part of a shared culinary mythology.

Welcome to Zenon, where ancient lore meets contemporary fine dining.



RAW BAR

MEDITERRANEAN

Oysters Gillardeau

With Ponzu Sauce or Sherry Vinegar (M)(S)(G)(F)

AED 85 / pc

Scallop Ceviche

Passion Fruit Leche De Tigre, Peach and Red Chili (M)

AED 95

Seabass Ceviche

Leche De Tigre, Aji Amarillo, Avocado and Jalapeno (F)

AED 90

Scampi / Langoustine (C)

AED 285 / pc

Carabineros (C)

AED 390 / pc

Langoustine Carpaccio

Orange Dressing (C)(G)(S)

AED 170

Wagyu Beef Tartare

Smoked Egg Yolk, Black Truffle and Toasted Sourdough Bread (G)

AED 185

Red Prawn Tartare

Lime Olive Oil, Stracciatella
and Caviar (C)(D)

AED 285

Red Prawn (Size 1)

Lemon Olive Oil
and Ponzu (C)(S)(G)(F)

AED 195

Red Prawn (Size 4)

With Raspberry Coulis (C)

AED 120/ 6 pcs



RAW BAR

JAPANESE

Salmon Carpaccio

Seaweed, Yuzu and Sesame Dressing (F)

AED 85

Usuzukuri in Soy

Yuzu Sauce and Chili Mayo (F)(G)(S)

AED 95

Beef Tataki

Lightly Seared Beef with Spicy Citrus Soy Sauce and Crispy Shallots (G)(S)

AED 135

Tuna Tartare

Wasabi Mirin Dressing, Avocado and Caviar (F)(G)(S)

AED 190

Dry-Aged OTORO Carpaccio

Soy and Truffle Dressing (G)(F)(S)

AED 115



ZENON RAW BOX

AED 695

Ceviche Trio

Sea Bass, Salmon, and Sea Bass with Calamari and Prawn

(F)(C)(S)(G)(M)

Sashimi Selection

Tuna, Salmon and Hamachi (F)

Oysters (3 pcs)

With Shiso Dressing (M)



ZENON CAVIAR SELECTION

Beluga (D)(F)(G)

Huso Huso

30g / AED **2,400**

50g / AED **4,000**

100g / AED **7,500**

Imperial Gold (D)(F)(G)

Huso Huso

30g / AED **1,100**

50g / AED **1,950**

100g / AED **4,000**

Oscietra Royal (D)(F)(G)

Acipenser

30g / AED **810**

50g / AED **1,350**

100g / AED **2,650**



SALADS

Zucchini Salad

With Strawberries, Caramelised Hazelnut, Mint and Soft Spicy Feta Mouse (D)(N)

AED 85

Green Salad

Mixed Greens, Nuts, Orange and Kalamansi Dressing (N)(V)

AED 85

Tomato Salad with Stracciatella

Tomatoes, Stracciatella, Figs, Pine Nuts and Basil (D)(N)(V)

AED 95

Classic Greek Salad

Tomato, Cucumber, Onion, Olives, Capsicum, Capers and Feta (D)

AED 105

Cretan salad

Yellow and Red Cherry Tomatoes, Tomato, Kretamos, Carob Bread, Goat Cheese (D)(G)(N)

AED 95

King Crab Salad

King Crab, Citrus Dressing and Seasonal Greens (C)

AED 360

Endive Burrata Salad

Endive, Burrata, Orange Saffron Dressing and Cecina De León (D)(N)

AED 175



SUSHI BAR SELECTION

MAKI ROLLS

Avocado Roll - AED 70

Cucumber, Asparagus and Mango Salsa (V)

Unagi Roll - AED 95

Japanese Eel, Cucumber, Avocado and Kabayaki Sauce (G)(F)(S)

Kani Yume - AED 90

Crispy Soft-Shell Crab, Spicy King Crab, Furikake (C)(G)(S)

Salmon Teriyaki and Shrimp Tempura Roll (C)(G)(F)(S) - AED 145

Torched Salmon Glazed with Teriyaki, Prawn Tempura, Crunchy Shallots

Enso Maguro - AED 155

Tuna with Caviar (F)(G)(S)

Wagyu Beef Maki Roll - AED 185

Seared Duck Foie Gras and Teriyaki Sauce (G)(F)(S)

Hotate Maki - AED 135

Hokkaido Scallops with Truffle and Asparagus Tempura (M)(G)



SASHIMI

3 pcs

AKAMI / Tuna (F) - AED 90

Toro / Fatty Tuna (F) - AED 95

Sake / Salmon (F) - AED 85

Hamachi / Yellowtail (F) - AED 75

Hokkaido Scallops (M) - AED 65



NIGIRI

2 pcs

Tuna, Kombu Shoyu (F)(G) - AED 70

Toro, Fatty Tuna (F) - AED 115

Salmon, Yuzu Pepper (F)(G) - AED 70

Yellowtail, Daikon Ponzu (F)(G) - AED 70

Hokkaido Scallops (M)(G) - AED 70

Japanese Wagyu - AED 265

with Caviar, Golden Leaves and
Pickled Ginger Flower (F)(G)



HOT STARTERS

Edamame

With Maldon Salt (V)
AED 45

Spicy Edamame

With Gochujang Glaze (G)(V)(S)
AED 55

Fried Calamari

With Lemon Mayonnaise (G)(M)
AED 110

Cheese Saganaki

Wood-Baked with Lemon Syrup and
Tomato Chutney (D)(G)(V)(N)
AED 75

Shrimp Saganaki

Tomato, Feta and Chives
(C)(D)
AED 145

Gambas al Ajillo

Prawns with Garlic-Butter Infusion
with Guajillo Pepper, Salsa Verde (C)(D)(S)
AED 145

Beef and Chinese Leek Gyoza

With Sour Miso Sauce (G)(S)
AED 95

Beef Cheek Croquettes

Thinly Sliced Wagyu and Caviar (G)(D)(F)
AED 175

Burnt Eggplant

Soy Miso Glaze, Feta Mousse and
Confit Tomato (D)(G)(N)(V)
AED 85

Eggplant and Zucchini Tempura

With Yogurt and
Mint Sauce (G)(D)(V)
AED 85

Grilled Spanish Octopus “Gallega Style”

Smoked Paprika, Capers, Potato and Tomato Grilled (M)
AED 155

Japanese Prawn Tempura

With Sweet Chili Sauce and Lime (D)(C)(G)
AED 145



FROM THE ROBATA

Koyo Tebasaki Chicken Wings

Marinated with Mirin, Ginger and Lime (S)(G)

AED 70

Chargrilled Japanese Wagyu Beef Skewers (S)(G)

Tender Japanese Wagyu, Flame-Grilled and Brushed
with Kabuyaki Sauce, Served with Nori Tenkatsu

AED 75 / pc

Tsukune Chicken Meatball

With Sweet-Savory Glaze (S)(G)

AED 45 / pc

Ebi Miso Yaki King Tiger Prawn

With Miso Mayo and Nori Sauce (C)(S)

AED 285 / pc

Hokkaido Scallops

With Garlic Butter and Yuzu Pepper (M)(D)(G)(S)

AED 175

Marinated Chilean Seabass

With Yuzu and Sweet Soy Sauce (G)(S)(F)

AED 275



PASTA

Tortelli di Langoustine - AED 155

Cream Potato, Saffron and Caviar (F)(C)(D)(G)(N)

Garganelli with White Veal Ragu - AED 175

Truffle Beurre Blanc (D)(G)

Wild Seasonal Mushrooms Risotto - AED 175

With Shaved Black Truffle (D)(V)

Orzo with Seafood - AED 195

Tomato Essence, Lemon Thyme and Basil Emulsion (G)(F)(M)(C)(D)(N)

Orzo "Surf & Turf" - AED 2,450

Japanese A5 Wagyu Striploin, Butter-Poached Lobster Tail,
Creamy Saffron Orzo and Tomato (C)(D)(G)

Maccheroni Cardinale - AED 215

Homemade Rigatoni with Japanese Wagyu, Baked with Light Gratin (D)(G)

Rigatoni with Cream Reduction and Caviar (D)(G)(F) - AED 325

Casarecce with Brittany Blue Lobster (C)(G)(D) - AED 390

Maccheroncini with Basil Pesto - AED 135

Pine Nuts and Cherry Tomato (D)(G)(N)(V)

Manti Ravioli - AED 165

Beef Mince, Yogurt and Tomato Sauce with Walnuts (G)(D)(N)



WILD SEAFOOD

King Tiger Prawn

Grilled / Pasta (C)(G)

AED 285 / pc

Langoustines

Grilled / Pasta (C)(G)

AED 295 / pc

Carabineros Prawn

Grilled / Pasta (C)(G)

AED 390 / pc

Sea Bass

Grilled / Salt Crust (F)

AED 845 / kg

Black Sea Turbot

Grilled / Meuniere (D)(F)(G)

AED 1,200 / kg

Wild Dentex

Grilled / Salt Crust (F)

AED 975 / kg

Wild Calamari

Grilled / Fried (M)(G)

AED 850 / kg

Red Mullet

Grilled / Fried (F)(G)

AED 850 / kg

Pink Dentex

Grilled / Salt Crust (F)

AED 975 / kg

Red Seabream

Grilled / Salt Crust (F)

AED 1,100 / kg

Dover Sole

Grilled / Meuniere (F)(D)(G)

AED 950 / kg

Golden Grouper

Grilled / Salt Crust (F)

AED 975 / kg

Russian King Crab's Leg

Grilled / Pasta (C)(G)

AED 1,190 / kg

Mediterranean Blue Lobster

Grilled / Pasta (C)(G)

AED 1,190 / kg

Canadian Lobster

Grilled / Pasta (C)(G)

AED 950 / kg

Mazzancolle Prawns

Grilled / Pasta (C)(G)

AED 1,150 / kg



MEATS & MAINS

Braised Beef Cheeks

With Black Truffle and Cauliflower (D)

AED 195

Slow-Cooked Lamb Shank

Silky Fava Santorinis, Yogurt, Young Carrots
and Fennel-Infused Jus (D)

AED 245

Chicken Breast Valdostana Style

With Veal Ham, Aged Cheddar Cheese,
Truffle and Rocket Salad (G)(D)

AED 235 / 450g

Yuzu Chili-Marinated Grilled Dry-Aged Yellow Baby Chicken (S)

AED 195

Fresh Catch of the Day

Grilled Fish Fillet (F)(D)

AED 215

Rosemary & Thyme Marinated Australian Lamb Cutlets

AED 290

Milk-Fed Veal Chop

With Chimichurri Sauce and Roasted Potatoes

AED 245 / 350g

“Westholme” Pure Breed Wagyu Striploin

Australia

AED 735 / 350g

“Nishiawa” Wagyu A5 Ribeye

Japan

AED 1,800 / 300g

“Nishiawa” Wagyu A5 Tenderloin

Japan

AED 1,950 / 200g

“Nishiawa” Wagyu A5 Striploin

Japan

AED 1,900 / 300g

250 Days Grain-Fed Angus Ribeye Bone-In Steak

Australia

AED 685 / 850g

250 Days Grain-Fed Angus Tenderloin

Australia

AED 345 / 200g

Olive-Fed Wagyu Beef Tomahawk

Australia

AED 1,850 / 1200g



SIDES



“Vlita” Wild Greens (V) - *AED 55*

Mashed Potato (D)(V) - *AED 55*

Truffle Fries - *AED 65*

Parmesan and Shaved Truffle (D)

Green Asparagus (G)(S)(V) - *AED 55*

Broccolini (V) - *AED 55*

Suppai Gurezu Smoked Corn - *AED 65*

Glazed with Kimchi-Mayo Sauce (S)(G)

French Fries - *AED 55*

Black Truffle - *AED 65 / g*