

ZENON

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

Wagyu Beef Tartare

Smoked Egg Yolk, Black Truffle,
Toasted Sourdough Bread (G)
AED 185

Seabass Ceviche

Leche De Tigre, Aji Amarillo, Avocado and Jalapeno (F)
AED 90

Scampi / Langoustine (C)

AED 285 / pc

Carabineros (C)

AED 390 / pc

JAPANESE

Salmon Carpaccio

Seaweed, Yuzu and Sesame Dressing (F)
AED 85

Usuzukuri in Soy

Yuzu Sauce and Chili Mayo (F)(G)(S)
AED 95

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

Oscietra Royal (D)(F)(G)

Acipenser

30g / AED 810

50g / AED 1,350

100g / AED 2,650



SALADS

Green Salad

Mixed Greens, Nuts, Orange,

Kalamansi Dressing (N)(V)

AED 85

Tomato Salad with Stracciatella

Tomatoes, Stracciatella, Figs, Pine Nuts,

Basil (D)(N)(V)

AED 95

Classic Greek Salad

Tomato, Cucumber, Onion, Olives, Capsicum,

Capers and Feta (D)

AED 105

Endive Burrata Salad

Endive, Burrata, Orange Saffron Dressing,

Cecina De León (D)(N)

AED 175



SUSHI BAR SELECTION

MAKI ROLLS

Avocado Roll - AED 70

Cucumber, Asparagus and Mango Salsa (V)

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)



SASHIMI

3 pcs

AKAMI / Tuna (F) - AED 90

Toro / Fatty Tuna (F) - AED 95

Sake / Salmon (F) - AED 85

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

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

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

Japanese Prawn Tempura

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

Burnt Eggplant

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

Grilled Spanish Octopus “Gallega Style”

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



FROM THE ROBATA

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



PASTA

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**

Maccheroncini with Basil Pesto - AED 135

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



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

“Nishiawa” Wagyu A5 Ribeye

Japan

AED 1,800 / 300g

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

AED 195

“Nishiawa” Wagyu A5 Tenderloin

Japan

AED 1,950 / 200g

Fresh Catch of the Day

Grilled Fish Fillet (F)(D)

AED 215

“Nishiawa” Wagyu A5 Striploin

Japan

AED 1,900 / 300g

Rosemary & Thyme Marinated Australian Lamb Cutlets

AED 290

250 Days Grain-Fed Angus Tenderloin

Australia

AED 345 / 200g

Olive-Fed Wagyu Beef Tomahawk

Australia

AED 1,850 / 1200g



SIDES



Mashed Potato (D)(V) - AED 55

Truffle Fries - AED 65

Parmesan and Shaved Truffle (D)

French Fries - AED 55

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

Suppai Gurezu Smoked Corn - AED 65

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

Broccolini (V) - AED 55

Black Truffle - AED 65 / g