



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 105

Wagyu Beef Tartare

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

AED 195

Sea Bass Ceviche

Leche de Tigre, Ají Amarillo, Avocado
and Jalapeño (F)

AED 95

Scampi / Langoustine (C)

AED 295 / pc

Carabineros (C)

AED 395 / pc

Salmon Carpaccio

Seaweed, Yuzu and Sesame Dressing (F)

AED 95

Tuna Tartare

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

AED 195

Dry-Aged OTORO Carpaccio

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

AED 125

JAPANESE

Usuzukuri in Soy

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

AED 105



ZENON RAW BOX

AED 695

Ceviche Trio

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 95

Tomato Salad with Stracciatella

Tomatoes, Stracciatella, Figs, Pine Nuts,

Basil (D)(N)(V)

AED 105

Classic Greek Salad

Tomato, Cucumber, Onion, Olives, Capsicum,

Capers and Feta (D)

AED 115

Endive Burrata Salad

Endive, Burrata, Orange Saffron Dressing,

Cecina de León (D)(N)

AED 185



SUSHI BAR SELECTION

MAKI ROLLS

Avocado Roll - AED 80

Cucumber, Asparagus and Mango Salsa (V)

Salmon Teriyaki and Shrimp Tempura Roll (C)(G)(F)(S) - AED 160

Torched Salmon Glazed with Teriyaki, Prawn Tempura, Crunchy Shallots

Enso Maguro - AED 165

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

Wagyu Beef Maki Roll - AED 195

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



SASHIMI

3 pcs

AKAMI / Tuna (F) - AED 100

Toro / Fatty Tuna (F) - AED 105

Sake / Salmon (F) - AED 90

Hokkaido Scallops (M) - AED 75



NIGIRI

2 pcs

Tuna, Kombu Shoyu (F)(G) - AED 80

Toro, Fatty Tuna (F) - AED 125

Salmon, Yuzu Pepper (F)(G) - AED 80

Hokkaido Scallops (M)(G) - AED 80

Japanese Wagyu - AED 275

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



HOT STARTERS

Edamame

With Maldon Salt (V)
AED 55

Spicy Edamame

With Gochujang Glaze (G)(V)(S)
AED 65

Fried Calamari

With Lemon Mayonnaise (G)(M)
AED 125

Gambas al Ajillo

Prawns with Garlic-Butter Infusion,
Guajillo Pepper, Salsa Verde (C)(D)(S)
AED 155

Beef and Chinese Leek Gyoza

With Sour Miso Sauce (G)(S)
AED 110

Japanese Prawn Tempura

With Sweet Chili Sauce and Lime (D)(C)(G)
AED 160

Burnt Eggplant

Soy Miso Glaze, Feta Mousse and
Confit Tomato (D)(G)(N)(V)
AED 95

Grilled Spanish Octopus “Gallega Style”

Smoked Paprika, Capers, Potato and Grilled Tomato (M)
AED 175



FROM THE ROBATA

Hokkaido Scallops

With Garlic Butter and
Yuzu Pepper (M)(D)(G)(S)
AED 185

Ebi Miso Yaki King Tiger Prawn

With Miso Mayo and Nori Sauce (C)(S)
AED 295 / pc



PASTA

Wild Seasonal Mushrooms Risotto - AED 190

With Shaved Black Truffle (D)(V)

Orzo with Seafood - AED 210

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 225

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

Rigatoni with Cream Reduction and Caviar (D)(G)(F) - AED 345

Maccheroncini with Basil Pesto - AED 145

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



WILD SEAFOOD

King Tiger Prawn

Grilled / Pasta (C)(G)

AED 295/ pc

Langoustines

Grilled / Pasta (C)(G)

AED 295 / pc

Carabineros Prawn

Grilled / Pasta (C)(G)

AED 395 / pc

Sea Bass

Grilled / Salt Crust (F)

AED 845 / kg

Black Sea Turbot

Grilled / Meunière (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 / Meunière (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 210

“Nishiawa” Wagyu A5 Ribeye

Japan

AED 1,850 / 300g

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

AED 210

“Nishiawa” Wagyu A5 Tenderloin

Japan

AED 1,980 / 200g

Fresh Catch of the Day

Grilled Fish Fillet (F)(D)

AED 225

“Nishiawa” Wagyu A5 Striploin

Japan

AED 1,950 / 300g

Rosemary & Thyme Marinated Australian Lamb Cutlets

AED 305

250 Days Grain-Fed Angus Tenderloin

Australia

AED 355 / 200g

Olive-Fed Wagyu Beef Tomahawk

Australia

AED 1,900 / 1200g

“Westholme” Pure Breed Wagyu Striploin

Australia

AED 755 / 350g

250 Days Grain-Fed Angus Ribeye

Bone-In Steak

Australia

AED 695 / 850g



SIDES



Mashed Potato (D)(V) - AED 60

Green Asparagus (G)(S)(V) - AED 60

Truffle Fries - AED 70

Parmesan and Shaved Truffle (D)

Suppai Gurezu Smoked Corn - AED 75

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

French Fries - AED 65

Broccolini (V) - AED 60

Black Truffle - AED 65 / g