
BAR
GOHAN
BLUEWATERS
飯浜
PRIVATE
DINING
& EVENT

SET MENU 1

御飯

SHARING MENU

STARTER

Edamame salt /spicy (gf)(se)(v)
Salt, shio kombu or garlic oil, chilli garlic sauce

Iceberg Lettuce salad (v)
Carrot & ginger dressing

Popcorn Shrimp tempura (se)(s)
Spicy honey mayo

Crispy Mushroom Maki (v)
Takuan, ume sesame, sweet chili sauce

Yellowtail carpaccio
black pepper ponzu,shio kombu, chives, jalapeño

MAIN COURSE

Pan seared Salmon
Black pepper, Ponzu butter, panko mix, pickled daikon, mix cress, Yuzu oil

Grilled Baby Chicken
Marinated baby chicken, ponzu dressing & lime wedge

Cauliflower Kushi (v)
Sweet soy, shia salt

DESSERT

Chocolate lava cake (n)(d)

(v) suitable for Vegetarians - (n) Nuts - (s) Shellfish - (a) Alchohol - (gf) Gluten-free
All our prices are in AED, inclusive of 10% service charge, 5% VAT & 7% municipality fees

御飯

SHARING MENU

SET MENU 2

STARTER

Edamame salt /spicy (gf)(se)(v)
Salt, shio kombu or garlic oil, chilli garlic sauce

Baby spinach salad (v)
Avocado, mizuna, shiitake crisp, goma dressing

Pop Corn tempura (se)(s)
Spicy honey mayo

Corn tempura maki (v)
Pickled cucumber, avocado, yakitori sauce

Bluefin Tuna Tataki (se)
White sesame dressing, spring onions, jalapeno

MAIN COURSE

Chicken & Foie Gras Gyoza
Yuzu dashi dressing

Grilled Angus Tenderloin
Yakitori sauce or Japanese chimichurri sauce

Baby squid kushi
Chili cream ponzu, crispy panko and shives

Mushroom Donabe (v)
Seasonal mushroom, truffle, seaweed butter

DESSERT

Dessert Platter
Chef selection

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御飯

SHARING MENU

SET MENU 3

STARTER

Edamame salt /spicy (gf)(se)(v)
Salt, shio kombu or garlic oil, chilli garlic sauce

Pop Corn Shrimp tempura (se)(s)
Spicy honey mayo

Calamari salad
Crispy calamari, green salad, sweet potato

Sushi Moriawase
Sashimi / Nigiri / Maki - Chef selection

MAIN COURSE

Gohan Seabass Donabe (se)
Chilean seabass, sushi rice, shoyu glazed, spring onion, garlic oil, togarashi

Grilled baby chicken
Marinated baby chicken, ponzu dressing & lime wedge

Grilled Angus Tenderloin
Yakitori sauce, or Japanese chimichurri sauce

Grilled Corn (v)
Seaweed butter, miso crumble

Vegetable Kushiyaki (v)
Shiitake and cauliflower

DESSERT

Dessert Platter
Chef selection

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Price depends on canape selection and choice

御飯

CANAPE MENU

COLD SELECTION

SALMON AVOCADO MAKI (se)
Crispy quinoa, miso mayo

SHRIMP TEMPURA MAKI (s)(se)
Shrimp tempura, avocado salsa, tanuki, mild mayo

SPICY TUNA MAKI (se)(g)(f)(so)
Tanuki, pickled carrots, takuan, shibazuke, jalapeno

CRISPY MUSHROOM MAKI (se)(g)(v)
Cucumber, takuan mushroom tempura drizzled with sweet chili sauce

CRISPY RICE TUNA (g)(d)(so)
Crispy rice topped with marinated tuna soya mayo.

CRISPY RICE BEETROOT (g)(v)
Crispy rice topped with honey glazed beetroot.

YELLOWTAIL CARPACCIO (f)(g)(ce)
Black pepper ponzu, shio kombu chives jalapeno.

SALMON TACO (f)(g)(so)(se)
Marinated Salmon, guacamole, spicy mayo, furikake, coriander cress.

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CANAPE MENU

HOT SELECTION

CHICKEN GYOZA (e)(so)(g)
Yuzu dashi sauce topped wih shio kombu, chives shiso leaf.

WAGYU GYOZA (g)(so)(e)(se)
Truffle ponzu butter, ume sesame, affilla cress.

POPCORN SHRIMP TEMPURA (g)(c)(d)
Shrimp tempura , spicy mayonnaise, hari nori.

CRISPY WRAP NASU (v)
Crispy eggplant, sesame dressing

WAGYU SLIDER (g)(so)
Wagyu beef, glazed with shoyu with sauteed mushroom.

TORI CHICKEN KUSHI
Miso mayo, layu ail, crispy chicken skin

SHIITAKE KUSHI (v)
Vegan yuzu butter, shiosalt.

AGEDASHI TOFU
Tempura sauce, katsuobushi, negi

DESSERT

MOCHI ICE CREAM
Chef selection

MATCHA SPONGE CAKE
Chocolate sauce

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BEVERAGE SELECTION

DRY SELECTION

Packages available for 2 hours or 3 hours

Inclusive of :

2 Signature Mocktails

Juices

Soft Drinks

Still & Sparkling Water

DRINK SELECTION

Packages available for 2, 3 or 4 hours

Inclusive of :

Selected House Wine
Red, White, Rose

Selected House Spirit
Tequila, Gin, Vodka

Beer

2 Selected Cocktail

2 Selected Mocktail

Juices

Soft Drinks

Still & Sparkling Water

Location:
Delano Hotel, Bluewaters Island, Dubai

@gohanbluewaters #gohanbluewaters

To receive more information on your customised event package, kindly contact our dedicated special events team at

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- Please note -
7 days notice or forfeit of deposit
All bookings require a 50% deposit to secure