

# NONYA

## TASTE JLT MENU

TWO COURSES FOR AED 99  
(Starter + Main)

THREE COURSES FOR AED 129  
(Starter + Main + Dessert)

ADD BEVERAGES FOR AED 35

### Starters

#### MISO SOUP [V,G]

#### CRUNCHY MIXED SALAD [G,SE]

Mixed lettuce, cucumber, tanuki, sesame, goma dressing

#### NIKKEI CEVICHE [G,S,D]

Tuna, mango, ponzu leche de tigre

#### SPICY TUNA MAKI [G,S]

Yellowfin tuna tartare, cucumber

#### AVOCADO MANGO MAKI [V]

Avocado, spicy mango salsa

#### CALIFORNIA ROLL [S]

Crab, avocado, cucumber, tobiko

#### HOLIWO ROLL [S,G,SE]

Prawns, cucumber, tuna & tuna paste

#### TRUFFLE MUSHROOM GYOZA [V,G]

Ponzu, togarashi

#### SZECHUAN PRAWNS [G,S]

Szechuan sauce, sesame, spring onion

#### CHICKEN SIU MAI [G]

Red Thai chilli oil, vinegar

#### LOBSTER HAR GAO [S,G]

Kaffir lime, Thai chilli, shallot

#### SATAY KAMBING [N]

Grilled lamb skewers, peanut cream

Allergen Notice: Please check with the staff regarding allergens,  
as some items may contain or come into contact with common allergens



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## Main Courses

(Served with Steamed Jasmine Rice)

**VEGETABLE YELLOW CURRY [V]**

Tofu, broccoli, aubergine, lotus root

**GREEN VEGETABLE CURRY [S,G]**

Tofu, baby corn, lotus root, aubergine

**THAI RED CURRY CHICKEN [S]**

Thai red curry, eggplant, lemongrass, lime leaves

**MAPO TOFU [V,G]**

Silken tofu, Szechuan chilli bean sauce

**WOK-FRIED BEEF & BROCCOLINI [G]**

Beef, broccolini, garlic, ginger

**KUNG PAO SHRIMP [S,N,G]**

Spring onion, dried chilli, Thai chilli, bell pepper, cashews, ginger

**CHILLI BEAN SOURCE MUSHROOMS [V,G,SE]**

Shimeji, king oyster, shiitake & wood ear mushrooms

**STEAMED SEA BASS IN BLACK BEAN SAUCE [S,G,SE]**

Chilean sea bass, shiitake mushroom, pak choy, black beans

## Desserts

**MATCHA CHEESECAKE [D,G]**

Raspberry compote

**CHOCOLATE BROWNIE [D,G]**

Served with vanilla ice cream

**MANGO STICKY RICE [V]**

Fresh mango, sticky rice, coconut sauce

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## Beverages

### BEER BOTTLES

Birra Moretti / Heineken

### WINE BY THE GLASS

Red | Merlot / white | Sauvignon Blanc / Rosé / sparkling | Brut

### COCKTAILS

Herbaceous Collins

(Gin, cucumber, lemon, tonic) /

Lychee Paloma

(Tequila blanco, lychee, lemon, grapefruit soda) /

Crimson Silk

(Vodka, cranberry, passionfruit, lemon)

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