

# UNLOCK ZENGO

## MENU

### FOR THE TABLE

GRILLED AVOCADO <sup>(D)(G)</sup>  
Balsamic teriyaki, furikake, house chips

ICEBERG SALAD <sup>(VG)</sup>  
Cucumber, yakinori, masago arare, yuzu miso dressing

### STARTER ( REPEATABLE )

SELECTION SUSHI ROLL  
California, Yuzu Prawn, Angry Zengo

SELECTION BAO BUN  
Pulled BBQ beef, Fried local fish

### MAIN COURSE

BLACK PEPPER BEEF <sup>(G)(D)</sup>  
Beef tenderloin, capsicum, onion, pepper sauce

CORN FED CHICKEN <sup>(N)(G)</sup>  
shishito pepper, dry chili, cashewnut, kung pao sauce

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### DESSERT

TIRAMISU <sup>(D)</sup>  
Whipped coconut mascarpone, soaked coffee lady finger,  
coffee jelly, milk chocolate cremeux

STICKY TOFFEE PUDDING <sup>(G)(D)</sup>  
Medjol date sponge, toffee miso sauce, vanilla ice cream

THE YUZU <sup>(N)(D)(G)</sup>  
Yuzu cheese cake cremeux, yuzu curd, almond crumble

(G) Contains Gluten | (V) Vegetarian | (D) Contains Dairy | (S) Contains Shellfish | (N) Contains Nuts | (VG) Vegan | (F) Frozen

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Every Monday from 19:00 - 22:00

QAR 250 for soft sips

QAR 350 for enhanced sips

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BY CHEF RICHARD SANDOVAL

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## BEVERAGE MENU

### COCKTAILS

#### BLUE DRAGON

vodka | dragon fruit | lemon | blue curacao | sugar

#### MATSURI

rum | elderflower | lime | soda | grenadine

#### GIN BASIL

gin | basil | sweet & sour

#### HANA

tequila | elderflower syrup | apple juice | lime juice

### SPIRITS

GIN - BEEFEATER

VODKA - STOLICHNNAYA

RUM - BACARDI CARTA BLANCA

WHISKY – JIM BEAM

### BEER

SAN MIGUEL

TIGER

### WINE

DOLFOS TEMPRANILLO

DOLFOS VERDEJO

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