



Shanghai Me Dubai is the epitome of Art Deco elegance, located in the heart of DIFC

Shanghai Me is an upscale Pan-Asian restaurant led by chef Izu Ani and chef Yuki Kitade. The menu pays homage to the rich heritage of Chinese cuisine, enhanced by the meticulous artistry of Japanese techniques.

Designed by renowned architect Michele Bonan, the beautiful bamboo and banana tree filled terrace evokes the green jungles of Asia, the luxurious lounge and exclusive private dining table pays tribute to the prohibited parties of the golden age, and the cuisine provides a taste of Asian tradition.

Each room is perfectly suited to hosting all manner of events and special occasions.

Our Private Rooms allow guests to experience the same meticulous service and exceptional food for which our restaurants have become renowned, in a more private and intimate setting.



CUISINE

Inspired by the culinary traditions of East Asia, the precision and practice of delicate dishes that have taken centuries to perfect. The region's rich heritage can be seen throughout our menu, serving recipes that have been preserved from generation to generation with a playful twist.



BUND LOUNGE

Our lounge is crafted to accommodate both standing and seated receptions, offering a versatile and engaging setting for your events.

The layout encourages social interaction and networking, providing an ideal backdrop for guests to talk over ideas and connect.



Set Menu or Tailored A la Carte Minimum Spend Apply

Private Bar

Private DJ Booth & Ambient Music

Partition Sliding Door for Privacy





BUND LOUNGE



PRIVATE DINING





Set Menu or Tailored A la Carte Minimum Spend Apply



Private Ambient Music



Partition Sliding Door for Privacy



PRIVATE DINING ROOM







TERRACE



Up to 80 Seated



Set Menu Minimum Spend Apply



BAR



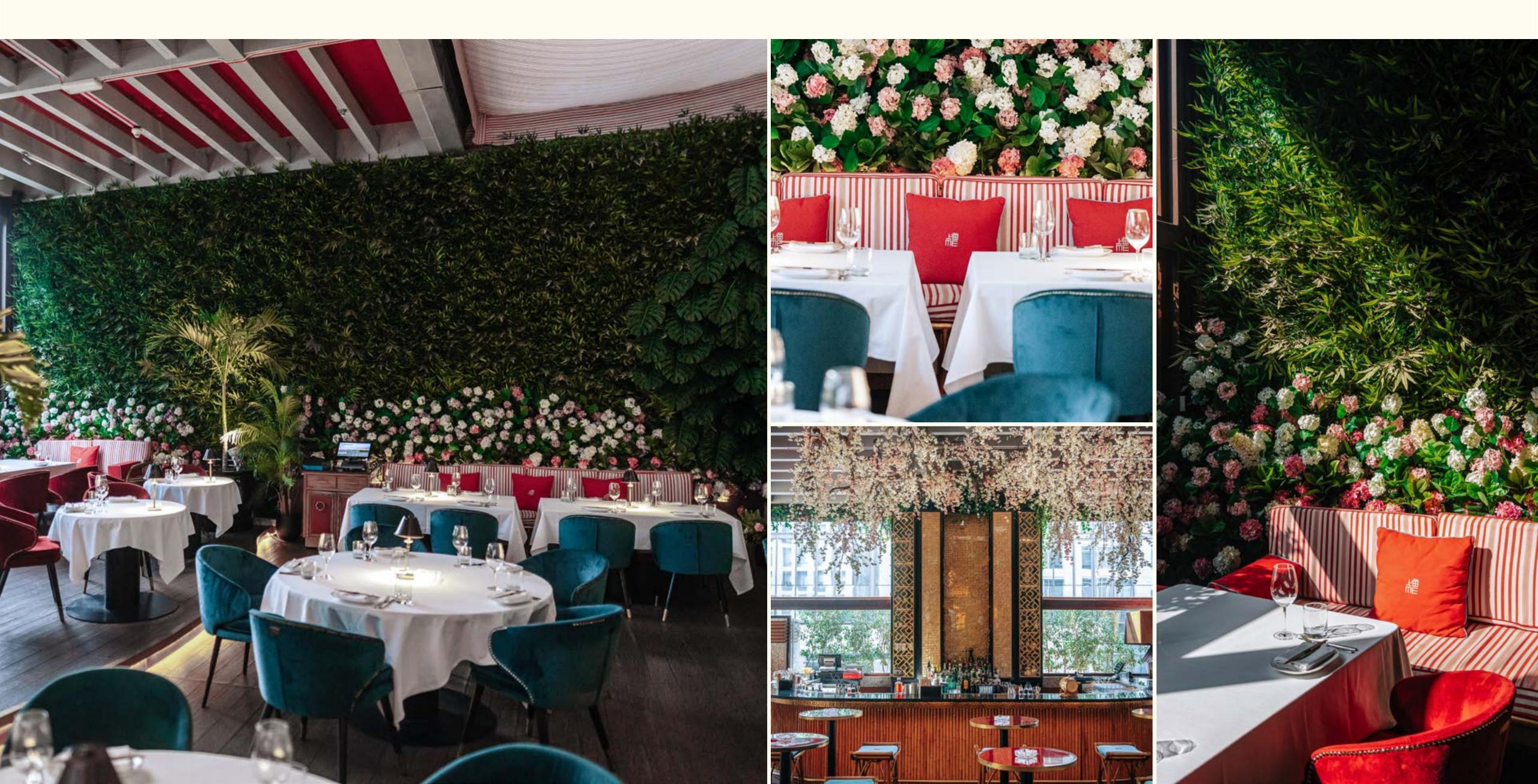
DJ Booth δ Ambient Music



Partition Sliding Door for Privacy



TERRACE





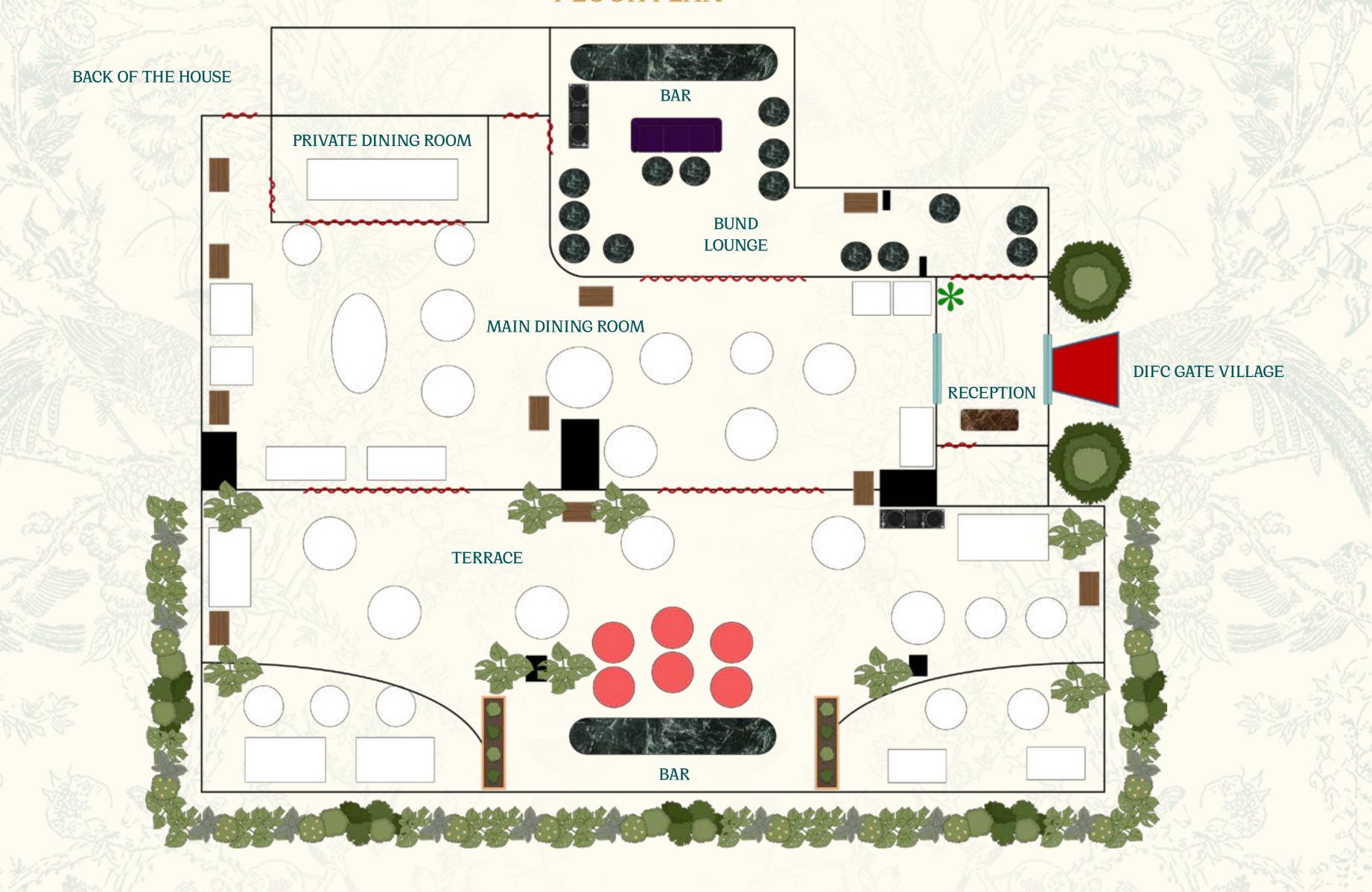
MAIN DINING AREA







FLOOR PLAN





午夜玛瑙 MIDNIGHT ONYX PACKAGE

SET MENU -550AED per person 设置菜单

Based on 4 People Sharing

Kowloon Shrimp Tempura Yellowtail Carpaccio with Black Truffle Sesame Prawns on Toast - 4 Pcs Lobster Corn Shells - 4 Pcs

California Maki with Tobiko Wagyu Beef & Kimchi Dumplings - 4 Pcs Papaya Salad with Crispy Soft Shell Crab Roast Duck with Truffle Sauce & Mini Baos

Tiger Prawns in Chili Sauce Silver Cod with Yuzu Miso Sauce Beef Tenderloin with Soy Ginger Sauce Tenderstem Broccoli in Oyster Sauce (V) Prawn Egg Fried Rice

Milky Cake Shanghai Me Giant Fortune Cookie Chocolate Fondant

Prices are subject to a 7% DIFC authority fee and 5% VAT.

FOOD ALLERGIES & INTOLERANCES

Please inform a member of our team about any allergies or dietary requirements you might have.

We are able to cater for food intolerances but might not be able to cater for certain allergies.



黎明之花 BLOSSOM OF THE DAWN

SET MENU – 650AED per person 设置菜单

Based on 4 People Sharing

Evgeny's Wagyu Beef Sub - 4 Pcs Yellowtail Carpaccio with Black Truffle Sesame Prawns on Toast - 4 Pcs Lobster Corn Shells - 4 Pcs

Kowloon Shrimp Tempura
Wagyu Beef & Kimchi Dumplings - 4 Pcs
King Crab & Apple Salad
Roast Duck with Truffle Sauce & Mini Baos

Tiger Prawns in Chili Sauce Silver Cod with Yuzu Miso Sauce Beef with Garlic & Black Pepper Sauce Mixed Vegetables with Crispy Garlic (V) Prawn Egg Fried Rice

Milky Cake Shanghai Me Giant Fortune Cookie Chocolate Fondant

Prices are subject to a 7% DIFC authority fee and 5% VAT.

FOOD ALLERGIES & INTOLERANCES

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天玉 CELESTIAL JADE PACKAGE

SET MENU

设置菜单

750AED per person

Based on 4 People Sharing

Evgeny's Wagyu Beef Sub - 4 Pcs Avocado, Salted Cucumber & Roasted Nuts Salad (V) Tuna Tataki Chili Ponzu Lobster Corn Shells - 4 Pcs

Sesame Prawns on Toast - 4 Pcs Chicken & Truffle Soy Rolls - 4 Pcs Crispy Duck Salad with Pine Nuts & Cress California Caviar Maki

Lobster with Singapore Sauce Silver Cod with Yuzu Miso Sauce Wagyu & Chestnut Pumpkin in Chili Garlic Sauce Japanese Aubergine in Ma-Po Sauce (V) Prawn Egg Fried Rice

> Shanghai Me Giant Fortune Cookie Chocolate Fondant Milky Cake

Prices are subject to a 7% DIFC authority fee and 5% VAT.

FOOD ALLERGIES & INTOLERANCES

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金龙 GOLDEN DRAGON VAULT

SET MENU

设置菜单

850AED per person

Based on 4 People Sharing

Evgeny's Wagyu Beef Sub - 4 Pcs
Aubergine Salad with Tomato & Spring Onion (V)
Toro Tataki Ponzu
Lobster Corn Shells - 4 Pcs

Prawn & Truffle Har Gow - 4 Pcs Wagyu Taro Dumplings - 4 Pcs Crispy Duck Salad with Pine Nuts & Cress California Caviar Maki

Whole Lobster with Singapore Sauce King Crab Leg with Wasabi Gratin Smoked Slow Cooked Wagyu Beef Japanese Aubergine in Ma-Po Sauce (V) Prawn Egg Fried Rice

Milky Cake Shanghai Me Giant Fortune Cookie Chocolate Fondant

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CELEBRATION CAKE

CHOCOLATE | STRAWBERRY SMALL (1KG) 200AED | LARGE (2KG) 400AED

24-Hour Prior Notice Required

