




LOWE



## OUR STORY

A homegrown ideology, LOWE is a contemporary and experimental dining experience showcasing seasonal produce cooked naturally by fire. The open kitchen centered on a charcoal grill, rotisserie and wood-fired oven celebrates rustic and approachable food.

The menu combines traditional techniques and unique flavours to ignite the senses. A part of the Nasab creative community, the relaxed eatery brings food to life in a welcoming environment, with a sense of humor and a touch of nostalgia.



# BREAKFAST

## BREAKFAST CLUB

Muffins  
Croissants  
Banana bread  
Chia pudding  
Honey toasted granola  
Fresh cucumber & tomato  
Chickpea hummus  
Marinated labneh  
Soft boiled eggs  
Olives  
Avocado & lemon  
Haloumi  
Pickles  
Flatbread

## COFFEE BREAK

Muffins  
Croissants  
Banana bread  
Canales  
Carrot cake  
Crumpets w honey & ricotta  
Cookies  
Raw balls

## TOASTS

Vegemite & molten cheese  
Smashed avo, soft boiled egg  
Smoked salmon & cream cheese  
w fennel & capers  
Tomato, hummus & pickled onion  
Crushed pea, ricotta & mint

# LUNCH

## SUSHI ROLLS

Avocado, wasabi

Smoked salmon

Spicy tuna, cucumber

## FINGER SANDWICHES

Chicken, celery mayonnaise,  
shredded iceberg

Hummus, tomato, pickled onion

Cucumber, dill cream cheese

Smoked salmon, avocado, yuzu

Egg mayo salad,  
cornichons, kewpie mayo

Coconut jam, cold butter

## SALADS

Soba noodles, oyster mushrooms, nori,  
tofu, sesame, edamame, soft egg,  
spring onion, ponzu

Sesame crusted tuna, endive, baby gem,  
green apple, avocado, orange, coriander,  
puffed black rice, pickled onion, almonds

Prawn & kale, yuzu cashew cream,  
fennel, cherry tomato, radish

Endive salad, green apple & ginger,  
almond, avocado cream

Crispy rice salad w red curry, grilled squid,  
pomelo, kohlrabi, peanuts & herbs

Kale, gem lettuce, preserved lemon  
& anchovy dressing, shaved parmesan,  
sourdough croutons

Smoked salmon, edamame, radish,  
pickled zucchini, avocado, seaweed,  
wafu dressing, ponzu sauce, sushi rice

## BURGERS, SANDOS & FRIES

BLT - veal bacon, lettuce, tomato, kewpie

Aged beef cheeseburger, chipotle,  
mustard, pickles

Spicy fried chicken burger, hot sauce,  
cheddar, pickles, slaw

Banh mi - roast beef, pate,  
pickled vegetables

Mince lamb, tortilla wrap,  
shredded lettuce, tomato, tzatziki, feta

\*Hand cut fries with all

# DINING MENU



# SHARE-STYLE

## TASTING MENU

Our wood fired sesame bread

Burnt aubergine dip

Straciatella, nigella, red harissa

Raw fish, tarama, crushed cucumbers,  
kombu mignonette

Endive, cashew, goldenberry,  
burnt honey & clementine

Oyster blade, black pepper relish,  
smoked tallow, carrot moutabel

Fresh citrus sweet sago,  
roasted rice & shiso

## VEGETARIAN

Our wood fired sesame bread

Burnt aubergine dip

Straciatella, nigella, red harissa

Endive, cashew, goldenberry,  
burnt honey & clementine

Burnt tomato salad, cucumber,  
popped barley, radish, yuzu

Charred cauliflower, dukkah,  
tofu cream, jalapeno, mojo verde

Fresh citrus sweet sago,  
roasted rice & shiso

## VEGAN

Our wood fired sesame bread

Burnt aubergine dip

Summer roll of bitter lettuces,  
avocado, wafu dressing

Burnt tomato salad, cucumber,  
popped barley, radish, yuzu

Endive salad, green apple & ginger,  
almond, avocado cream

Charred cauliflower, dukkah,  
tofu cream, jalapeno, mojo verde

Mango sorbet



# INDIVIDUAL

\*select 1 dish from each course

## STARTER

Endive, cashew, goldenberry,  
burnt honey & clementine vinaigrette

Burnt tomato salad, cucumber,  
popped barley, radish, yuzu

Beef tartare, gochujang, soft onions,  
smoked cream, potato chips

Raw fish, tarama, crushed cucumbers,  
kombu mignonette

Pickled octopus tostada, shirazi salsa

## MAIN

Oyster blade, black pepper relish,  
smoked tallow, carrot moutabel

Wood roasted chicken, bbq hearts,  
umami butter, coconut sambal

Orzotto, egg yolk, smoked pancetta,  
comte, truffle

Grilled market fish, caper & olive sofito,  
anchovy greens

Spinach & white shrimp ravioli, basil,  
pistachio, fish bone veloute

Charred cauliflower, dukkah,  
tofu cream, jalapeno, mojo verde

## DESSERT

Mango sorbet

Fresh citrus sweet sago,  
roasted rice & shiso

Beurre noisette, pineapple glaze,  
smoked sour cream, macadamia caramel

Burnt bread, sesame jam,  
milk chocolate, blackcurrant

Strawberries, coconut sponge,  
toasted coconut, pomegranate molasses

CANAPE MENU



# CANAPE MENU

## MEAT

Beef tartare, gochujang,  
soft onions, smoked cream,  
potato chip

Whipped liver toast, brandy,  
balsamic & cherry

Orzotto & smoked pancetta  
arancini, shaved comté  
& truffle

Leaf and herb wrap,  
torched aged steak,  
pomegranate nuoc cham,  
crispy rice

Bbq chicken hearts,  
coconut sambal

## SEAFOOD

King crab crumpet,  
hot tomato butter

Raw fish, crispy shell tarama,  
cucumber, kombu mignonette

Hashbrown, lumpfish caviar,  
wasabi cream

Local oysters, onion  
& shiso granita

Anchovy, hot & sour eggplant,  
zuni tzatziki

Pickled octopus tostada,  
shirazi salsa

## VEG

Summer roll of bitter lettuces,  
avocado, wafu dressing

Stracciatella tartlet, grapes,  
vadouvan, pistachio

Falafel, whipped sheep's feta,  
green onion

Burnt aubergine,  
seaweed za'atar cigar

Maize dumpling,  
smoked cheese,  
caramelized onion, juniper berry

Compressed Cucumber,  
smoked labne

Green pea, tomato  
& yuzu tartlet

Beetroot burnt ends,  
labne, cumquat

## SWEET

Freshly baked madeleines,  
passionfruit curd

Salted popcorn,  
white chocolate &  
cranberry bar

Clear lemon tart, meringue

Dark salted chocolate,  
cacao shavings

Peanut parfait,  
chocolate, miso

# PRICING



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## MEETING ROOM

Breakfast Club Food 115 per person

Coffee Break 25 per piece

Toasts 35 per piece

Sushi 30 per roll

Sandwiches 20 per finger

Salads 55 per serve

Burgers, Sandos & Fries 55 per piece

## DINING MENU

Tasting 350 per person

Vegetarian 250 per person

Vegan 225 per person

Individual 320 per person

## CANAPES

6 pieces 210 per person

9 pieces 290 per person

## BEVERAGES

Breakfast Club Beverages

*smoothies, freshly squeezed juice, filtered water, black coffee & tea*

65 per person

Non-alcoholic

*mocktails, freshly squeezed juice, still & sparkling water, black coffee & tea*

3 hrs - 180 per person

Alcoholic Standard

*beer, prosecco, selection of wines, filtered water*

3 hrs - 380 per person

Alcoholic Premium

*beer, cocktails, prosecco, selection of wines, still & sparkling water*

3 hrs - 420 per person

# T&CS

Please note that for breakfast club, a minimum of 8 guests is required; for seated lunches, dinners, and canapes a minimum of 20 guests is required.

Mobilization & additional service is not included. If staff are required, the charges are as follows:

- Manager / Head Chef 250 p/h
- Supervisor / Senior Chef 180 p/h
- Barman / Waiter / Junior 150 p/h
- Security 100 p/h
- MEP Technician 100 p/h
- Housekeeping / Kitchen Porter / Labourer 80 p/h

Any additional costs including but not limited to: venue hire, valet, crockery, cutlery, glassware, furniture, AV, decoration, entertainment shall be paid for by the client. The client will be responsible for leaving the venue in good condition.

For all events a 50% non-refundable deposit is payable on confirmation of the quotation, balance to be paid 72 hours before the event. Any event changes such as extra menu items and beverages, additional guest numbers or increased staff hours will be invoiced immediately after the event. Final numbers to be confirmed 2 working days before the event. A 100% cancellation fee will be incurred for any cancellation within 72 hours of the event.

All prices are in AED and do not include 5% VAT and 7% DM tax.



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