



ZENGO

# ZENGO

BY CHEF RICHARD SANDOVAL

## EVENTS, GATHERINGS & OCCASIONS

OUR CONCEPT

# PAN-ASIAN CUISINE

Zengo by Chef Richard Sandoval takes you on a vibrant culinary journey through Asia. Our menu harmoniously blends Japanese, Chinese, Indian, Thai, Indonesian, Singaporean, Vietnamese, and Korean cuisines—from delicate sushi to bold curries, grilled specialties, and dynamic wok creations. Each dish showcases culinary excellence through artful presentation and exceptional flavours.

Our hand-muddled mocktails, infused with Asian-inspired ingredients, provide refreshing, innovative pairings that elevate your dining experience.

At Zengo, tradition meets modern creativity in our philosophy of «give and take,» transforming every meal into an unforgettable exploration of Asian culinary arts.





# CHEF RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to **create award-winning flavours that span over 60 locations and 4 continents.**

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and **was a James Beard Semi-Finalist for "Outstanding Restaurateur."** Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. **Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.**

# PRIVATE & CORPORATE DINING

Our venue features multiple bars, a sophisticated lounge area, and a breathtaking terrace overlooking the marina skyline. Designed for intimate groups of 12 or more, we create bespoke celebrations with tailored menus crafted to your preferences, customizable entertainment, and personalized décor—all set within flexible spaces that transform to make every event truly unforgettable.

CAPACITY	SEATED	STANDING
INDOOR	100	100
OUTDOOR	100	150
ENTIRE VENUE	200	250





# ZEN SELECTION

AED 250 PER PERSON

## COLD

YUZU PRAWN <sup>D,E,G,S,SS,SY</sup>

tempura prawn / quinoa / yuzu chipotle

PAPAYA & POMELO SALAD <sup>PN,V</sup>

mango / peanuts / lime chili dressing

## HOT

VEGETABLES SPRING ROLLS <sup>G,V</sup>

asparagus / shiitake / chinese cabbage / plum sauce

STUFFED CHICKEN WINGS <sup>D,E,G,SY,TN</sup>

pepper teriyaki / spice cashew nuts / coriander / jalapeño sauce

## MAIN

CORN-FED CHICKEN CURRY <sup>G,SY</sup>

green curry / eggplant / edamame / snow peas / zucchini

CHARCOAL MISO SALMON <sup>F,G,SY</sup>

teriyaki sauce / padron peppers

PRAWNS KUNG PAO <sup>F,G,S,SS,SY,TN</sup>

bell peppers / dry chili / cashew nut / pineapple

## DESSERT

YUZU COCO DOME <sup>D</sup>

matcha ice cream

(C) CELERY (D) DAIRY (E) EGGS (F) FISH (G) GLUTEN (L) LUPIN (M) MUSTARD (PN) PEANUTS (S) SHELLFISH (SL) SULPHITES  
(SS) SESAME (SY) SOY (TN) TREE NUTS (V) VEGETARIAN



# GOLDEN LOTUS

AED 350 PER PERSON

## COLD

CRAB SALAD <sup>E,F,G,SS,SY</sup>

baby spinach / tobiko / chukka wakame / avocado / goma dressing

FLAMED SALMON <sup>E,F,G,SY</sup>

chipotle mayo / unagi sauce / avocado

## HOT

FIREWORKS SHRIMP <sup>E,G,S,SS</sup>

crispy tempura / sriracha mayo / sesame

VEGETABLES SPRING ROLLS <sup>G,V</sup>

asparagus / shiitake / chinese cabbage / plum sauce

## MAIN

CORN-FED CHICKEN CURRY <sup>G,SY</sup>

green curry / eggplant / edamame / snow peas / zucchini

CHARCOAL MISO SALMON <sup>F,G,SY</sup>

teriyaki sauce / padrón pepper

STIR-FRIED BEEF <sup>D,E,G,SY</sup>

tenderloin / onion / broccoli / bell peppers / black peppercorn sauce

## DESSERT

YUZU COCO DOME <sup>D</sup>

MATCHA ICE CREAM

(C) CELERY (D) DAIRY (E) EGGS (F) FISH (G) GLUTEN (L) LUPIN (M) MUSTARD (PN) PEANUTS (S) SHELLFISH (SL) SULPHITES  
(SS) SESAME (SY) SOY (TN) TREE NUTS (V) VEGETARIAN



# DRAGON'S FEAST

AED 450 PER PERSON

## COLD

**ANGRY ZENGO** <sup>F,G,SS,SY</sup>

spicy tuna / avocado / lemon / yuzu kosho mayo

**CRAB SALAD** <sup>E,F,G,SS,SY</sup>

baby spinach / tobiko / chukka wakame / avocado / goma dressing

**FLAMED SALMON** <sup>E,F,G,SY</sup>

chipotle mayo / unagi sauce / avocado

## HOT

**FIREWORKS SHRIMP** <sup>E,G,S,SS</sup>

crispy tempura / sriracha mayo / sesame

**VEGETABLES SPRING ROLLS** <sup>G,V</sup>

asparagus / shiitake / chinese cabbage / plum sauce

**WAGYU BEEF KUSHIYAKI** <sup>G,SY</sup>

beef striploin / miso marinade / asparagus / teriyaki sauce

## MAIN

**CORN-FED CHICKEN CURRY** <sup>G,SY</sup>

green curry / eggplant / edamame / snow peas / zucchini

**CHARCOAL MISO SALMON** <sup>F,G,SY</sup>

teriyaki sauce / padrón peppers

**STIR-FRIED BEEF** <sup>D,E,G,SY</sup>

tenderloin / onion / broccoli / bell peppers / black peppercorn sauce

## DESSERT

**YUZU COCO DOME** <sup>D</sup>

**MATCHA ICE CREAM**

**TROPICAL FRUITS** <sup>V,VG</sup>

seasonal slice tropical fruits

(C) CELERY (D) DAIRY (E) EGGS (F) FISH (G) GLUTEN (L) LUPIN (M) MUSTARD (PN) PEANUTS (S) SHELLFISH (SL) SULPHITES  
(SS) SESAME (SY) SOY (TN) TREE NUTS (V) VEGETARIAN





# BEVERAGE PACKAGES

## KANPAI

AED 205 PER PERSON FOR 2 HOURS

### WINES

EMOTIVO RED – FRANCE  
EMOTIVO WHITE – FRANCE

### BEERS

STELLA  
SPIRITS  
STOLICHNAYA VODKA  
TANQUERAY GIN  
MATSALEM PLATINO RUM  
JOHNNIE WALKER RED LABEL WHISKEY

### SOFT BEVERAGES

STILL / SPARKLING WATER + SOFT DRINKS

## ZEN

AED 299 PER PERSON FOR 2 HOURS

**INCLUDES EVERYTHING  
FROM THE KANPAI PACKAGE**

### WINES + SPARKLING WINE

OCEANIDE ROSÉ – FRANCE  
CONTE FOSCO SPARKLING WINE – ITALY

### BEERS

JOSE CUERVO GOLD TEQUILA

### SOFT BEVERAGES

CHILLED JUICES  
apple / orange / mango / pineapple/lemon

# GENERAL TERMS

## DEPOSIT REQUIREMENTS

A 50% deposit is required to secure your booking, with the remaining balance payable on the day of your event via cash or credit card. Any additional charges incurred during the event will be settled on-site.

## CANCELLATION POLICY

50% charge applies to cancellations made more than 72 hours before your event  
100% charge applies to cancellations made within 72 hours of your event

## MINIMUM SPEND REQUIREMENTS

Private Dining: AED 2,500 minimum spend / 12 guests  
Exclusive Venue Buyout: AED 175,000 (food and beverages only)

## EQUIPMENT RENTALS

All rental requirements and associated costs will be discussed and confirmed with you prior to your event.

## BESPOKE EVENT SERVICES

Our expert event team can create fully customized experiences tailored to your vision, including themed decorations, live entertainment, DJ services, floral arrangements, lighting design, and specialized entertainment to transform your celebration into an extraordinary occasion.



# ELEVATE YOUR CELEBRATION HOST YOUR EVENT WITH US!

CONTACT US TODAY:

[resbook.leroyalmeridien@lemeridien.com](mailto:resbook.leroyalmeridien@lemeridien.com)

+971 4 316 5555

Le Royal Méridien Beach Resort & Spa

Al Mamsha Street, Dubai, U.A.E.

[www.zengo-dubai.com](http://www.zengo-dubai.com)

f @ZENGODUBAI



# ZENGO

**BY CHEF RICHARD SANDOVAL**

[!\[\]\(70d2c6078ab65d8fee937ad46006682c\_img.jpg\)](#) [!\[\]\(178372ff0d4d34b957c354a8a42577cd\_img.jpg\)](#) @ZENGODUBAI [!\[\]\(97eb6649538ea8092f94d11b916acfc3\_img.jpg\)](#) ZENGO-DUBAI.COM