

Welcome to KAIMANA, where intrigue awaits as you discover something truly unique. Experience a carefully curated menu by Chef Michael Collantes, a renowned chef, featuring a blend of captivating Pan-Asian flavors with an exotic Island flair.

# KAIMANA

*Spirit of the Ocean*

**All prices are in AED, inclusive of 5% VAT, 7 Municipality Fees and 10% Service Charge.  
Please alert your server in case of any food allergies**






# HOT APPETIZERS

 <b>ALOHA SHRIMPS   SF   S</b>	<b>89</b>
Creamy aji panca sauce, gomashio	
<b>PRAWN TEMPURA   SF</b>	<b>99</b>
Tentsuyu and sriracha aioli	
 <b>ESCARGOTS MALASADAS   SF</b>	<b>109</b>
Portuguese savoury donuts loaded with snails and black truffle cream	
<b>FIVE SPICED PATAGONIAN CALAMARI   SF   N   S</b>	<b>85</b>
Wok tossed with magic chilli, sesame, peanuts, scallions	
 <b>KAJANG PANDAN CHICKEN   N   GF</b>	<b>89</b>
Malaysian spiced pandan leaf wrapped chicken	
<b>MOCHIKO FRIED CHICKEN   S</b>	<b>79</b>
Basil, umami garlic salt, fiery chilli dip	
 <b>TRUFFLE CORN RIBS   V</b>	<b>75</b>
Cotija cheese, truffle aioli, kabayaki, chives, lime	
<b>CRISPY CANTONESE TURNIP CAKE   V   N</b>	<b>75</b>
Crumb fried turnip cake with shiitake, carrot and scallions	
Served with vegetarian X.O. sauce	

## DIM SUM

 <b>OXTAIL SAIMIN DUMPLINGS</b>	<b>95</b>
Slow braised oxtail broth, ginger and scallion oil	
<b>SHRIMP HAR GOW   SF</b>	<b>79</b>
Lemongrass, ginger, spring onion	
<b>CHICKEN THAI BASIL</b>	<b>75</b>
Thai sweet basil, spring onion, ginger	
<b>TRUFFLE MUSHROOM   V</b>	<b>75</b>
Edamame, water chestnut, truffle snow	
<b>ASSORTED DIM SUM   SF</b>	<b>115</b>
2pcs each shrimp, chicken and truffle mushroom	

## ROBATA YAKI

<b>WAGYU KUSHIYAKI</b>	<b>99</b>
Beef flank, pear-ginger glaze, miso mustard	
<b>SHIO KOJI WINGS</b>	<b>89</b>
Chicken wings, togarashi, chives	
 <b>SAIKYO MISO COD   SF</b>	<b>119</b>
Black cod, crispy leeks	

# COLD APPETIZERS

## **TRIO OF CEVICHE | SF | S**

Served with shiitake rice crackers

Hamachi, avocado, pickled shallots, serrano, passion fruit, shiso, sweet ginger emulsion

Scallops, Ají-lemon grass tiger's milk, edamame, red onion, coriander, chulpe corn, ito togarashi

Salmon, watermelon, ginger-lemongrass tiger's milk, green apple, pickled red onion, charcoal dust

## **OSETRA CAVIAR AND OKA BLUFIN TUNA TARTARE | SF**

Akami, wasabi guacamole, trout eggs, spring onion, fermented rice crackers

## **HAMACHI TRUFFLE | SF | S**

Sliced yellowtail, crispy potato, truffle aioli, soy ponzu, togarashi, lime zest, pickled serrano, black truffle snow

## **WAGYU BEEF TATAKI | S**

Pickled onion, kizami wasabi, garlic chips, spicy ponzu dressing

**245**

## **LOMI LOMI SALMON TIRADITO | SF**

**125**

Truffle orange ponzu, chalaquita, heirloom tomato rings, black truffle slices

## **GILLARDEAU OYSTERS | SF | GF**

**(per piece) 49**

Bloody Mary and Passion fruit basil mignonette

## **WATERMELON TARTARE | V | S**

**95**

Compressed watermelon, avocado, perilla furikake, yuzu gel, ume sesame, shiso-jalapeño dressing, shiso tempura

**135**

**135**

**145**



# MAKI ROLLS

Our Maki Rolls are made with Calrose medium grain rice seasoned with dark brown sugar and mirin

## **KAIMANA | SF | S**

Spicy bluefin tuna tartare, tempura shrimp, avocado, cucumber, togarashi, pineapple salsa

**125**

## **KING KAME | SF**

Seared salmon, truffle aioli, avocado, yamagobo, fried shiitake, chives, truffle snow

**95**

## **PAPAI HOSOMAKI | SF**

King crab, mango, avocado, spicy lilikoi cream, furikake, candied kumquat, caviar

**135**

## **AI MAKI | V**

Avocado, cream cheese, shiso, mango, green apple, perilla furikake, pineapple salsa, yuzu gel

**85**



## SOUPS

 **BIG ISLAND LOBSTER COCONUT CHOWDER | SF**

Maine lobster claw, charred corn,  
sweet potato, lobster aioli

**TOM YUM | SF | S | N**

Thai hot and sour broth scented with lemongrass,  
kaffir lime and galangal

Available with Prawn 89 | Chicken 79

**95**

## SALADS

**KING CRAB LEG AND AVOCADO | SF**

Seared king crab leg, torched avocado, heirloom tomatoes,  
lilikoi vinaigrette, pickled onion, chilli oil, squid ink tuile

**125**

**69**

**PUGLIA BURRATA | V | GF | N**

Heirloom tomatoes, watermelon, guava balsamic glaze,  
basil pesto, kalamata olive crisp, olive oil pearls

**115**

 **THAI BEEF "CRYING TIGER" | SF | S | N**

Tenderloin, green papaya, raw mango, carrots, bean sprout,  
coriander, mint, lime, peanuts, spicy tamarind dressing

**115**

 **CHIANG MAI GLASS NOODLES | SF | S | N | GF**

Mung bean noodles, shrimps, raw mango, celery,  
red onion, cherry tomatoes, coriander, bird's eye chilli,  
crushed peanut tossed with Nam Jim dressing

**115**

# WOOD-FIRED GRILL

## SEAFOOD

 **JIMBARAN SPICED DOVER SOLE | SF | S | GF (GOOD TO SHARE)**

Josper grilled smoky dover sole served with sambal matah

**MEDITERRANEAN BRANZINO | SF | GF (GOOD TO SHARE)**

Chive butter, grilled courgettes, broccolini

**CANADIAN WHOLE LOBSTER | SF | GF (GOOD TO SHARE)**

Lemon garlic butter

**TIGER PRAWNS | SF | GF**

Shiso garlic butter

**OCTOPUS ANTICUCHERO | SF | S**

Kabocha puree, hasselback potatoes, shiso chimichurri

## MEAT & POULTRY

**325 NEW ZEALAND LAMB CHOPS | SF 175**

Sake-kimchi sauce, green papaya atchara

**325  HULI HULI CHICKEN | SF 175**

Spatchcock baby chicken, guava gochujang marinade, kimchi potato salad

**325 BLACK ANGUS TENDERLOIN MB 4/5 (220gm) 325**

Hasselback potatoes, broccolini, truffle peppercorn sauce

**195  BLACK ANGUS T-BONE MB 4/5 (1KG, GOOD TO SHARE) 785**

Caramelized onion gravy, creamy mushroom sauce

# THE MAINS

- 👑 ISLAND PAELLA | SF | GF** **195**  
Langoustine, prawns, mussels, clams, baby squid, spicy chicken chorizo, black garlic aioli, lemon, parsley
- ANGRY LOBSTER LINGUINE | SF | S** **240**  
Linguine tossed with fresh tomatoes and rich lobster bisque with a hint of spice served with a half Canadian lobster
- GAMBAS AL AJILLO SKILLET | SF | S** **195**  
Sautéed garlic shrimps, shrimps head bisque, sourdough ciabatta
- 👑 CRISPY SEABREAM | SF (GOOD TO SHARE)** **295**  
Fried whole fish served with a flavourful Thai coconut-young peppercorn sauce and fragrant jasmine rice
- 🌿 STEAMED HAPU`UPU`U | SF (GOOD TO SHARE)** **295**  
Hawaiian sea bass wrapped in banana leaf, infused with lemongrass, ginger, Fresno chili and coriander
- 🌿 BEEF CHEEK LOCO MOCO** **175**  
Slow cooked Wagyu beef cheeks, steamed rice, pickled onion, panko fried egg, chives
- WOK TOSSED BLACK PEPPER WAGYU | S** **175**  
Sliced beef tossed with broccolini, capsicum, snow peas and our signature black pepper sauce  
Available with Tofu for Vegetarians 145
- 🌿 ORANGE CHICKEN ESCABECHE | N** **145**  
Crispy sliced chicken tossed with orange sauce, sprinkled with sesame seeds, chives and almond flakes
- 👑 CHICKEN THAI BASIL | S** **155**  
Tender chicken cubes stir-fried with aromatic Thai basil, snow peas and a fiery kick of Bird's eye chilli
- XINJIANG CUMIN LAMB** **175**  
Cumin scented lamb loin stir-fried with caramelized onion, hot pepper, coriander, spring onion and traditional spices served with steamed bao
- SMOKED TOMATO AND BURRATA RISOTTO | V | GF | N** **160**  
Fire roasted tomatoes, kombu dashi broth, Parmigiano, basil pesto  
Available with Chicken 175 | Prawn 185
- THAI GREEN CURRY | V | GF** **145**  
A delicate Thai curry with a blend of aromatic herbs, served with steamed fragrant jasmine rice  
Available with Chicken 155 | Prawn 165
- 👑 TOFU TTEOKBOKKI | V | S** **145**  
Korean rice cakes in hot and sweet pepper sauce with tofu, asparagus, capsicum, onion, scallion and sesame



# RICE AND NOODLE

## NASI GORENG | N | SF | S

Indonesian style stir-fried rice served with chicken satay, peanut sauce, fried egg and prawn crackers

## CHAR KWAY TEOW NOODLES | V

Stir-fried flat rice noodles with garlic, veg oyster sauce, sweet soy sauce, bean sprouts, spring onion

Available with Prawn 145 | Chicken 135 | Beef 145

## TRUFFLE FRIED RICE | V

Black truffle paste, shimeji, asparagus

## ASIAN FRIED RICE | V

Available with Egg or Garlic 55 | Chicken 60 | Prawn 65

## STEAMED JASMINE RICE | V | GF

# SIDES

## 155 KIMCHI POTATO SALAD | SF | S | GF 50

## HAWAIIAN TROPICAL SLAW | V 50

## 125 JOSPER GRILLED EDAMAME | V 45 Shio kombu salt

## TRUFFLE POTATO MASH | V 55

## 50 STEAMED BROCCOLINI & BABY CARROTS | V | GF 55

## GRILLED ASPARAGUS | V | GF 55

## BRAISED SHIITAKE MUSHROOM AND BOK CHOY | V 55

45

# DESSERTS

## LILIKOI CRÈME BRÛLÉE | V

Ginger-pineapple compote, sesame tuile

65

## UBE CHOCOLATE LAVA CAKE | V | N

Valrhona white chocolate Ivoire 35%, ube halaya, macadamia streusel, vanilla bean ice cream

90

## TROPICAL VACHERIN | N

Mango mousse, lime meringue shards, pineapple carpaccio, passion fruit curd, nutty nougatine crumble

70

## 🌴 COCONUT TAPIOCA PANNA COTTA | V | GF

Creamy tapioca, minted mango compote, toasted coconut, red current

75

## BUTTER MOCHI CAKE | V | GF | N

Banana brûlée, sea salt butterscotch, lotta chocolate ice cream, macadamia sesame nougatine

90

## 🌴 MALASADAS | V

Hawaiian donuts filled with passion fruit custard and guava jam



65



# KAIMANA

*Spirit of the Ocean*

Thank you very much  
Mahalo nui loa

 [Kaimanabeach.ae](https://www.kaimanabeach.ae)  
 [kaimanabeachdubai](https://www.instagram.com/kaimanabeachdubai)



