

## APPETIZERS

### ROBATA SKEWERS

**SHIO KOJI WINGS** 59  
Chicken Wings, Togarashi, Chives

**WAGYU KUSHIYAKI** 79  
Beef Flank, Pear-Ginger Glaze, Miso Mustard

**SAIKYO MISO COD | SF** 89  
Black Cod, Crispy Leeks

### DUMPLINGS

**SHRIMP HAR GOW | SF** 79  
Lemongrass, Ginger, Spring Onion

**CHICKEN THAI BASIL** 75  
Thai Sweet Basil, Spring Onion, Ginger

**TRUFFLE MUSHROOM | V** 69  
Edamame, Water Chestnut, Truffle Snow

**ASSORTED DIM SUM | SF** 115  
2pcs Each Shrimp, Chicken and Truffle Mushroom

**WAGYU BEEF GYOZA** 90  
Butter Ponzu, Scallions

### HOT APPETIZERS

**PRAWN TEMPURA | SF** 99  
Tentsuyu and Sriracha Aioli

**SPRING ROLL | V** 59  
Napa Cabbage, Carrot, Snow Peas, Wood Ear Mushroom, Bean Sprouts. Available in Vegetable | Chicken 69

**ROCK SHRIMP KUNAFI | SF** 89  
Kataifi Spun Shrimps, Spicy Red Chilli Aioli

**CRISPY BABY SQUID | SF** 75  
Rocoto Aioli

**CHICKEN KARAAGE | S** 70  
Gochujang Crema

**WAGYU SHORT RIB SLIDERS** 90  
Slow Cooked Bbq Short Rib, Kimchi Aioli, House Pickles, Milk Bun

**TRUFFLE CORN RIBS | V** 69  
Cotija Cheese, Truffle Aioli, Kabayaki, Chives, Lime

**CRISPY CANTONESE TURNIP CAKE | V | N** 69  
Crumb Fried Turnip Cake with Shiitake, Carrot and Scallions  
Served with Vegetarian X.O. Sauce

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## RAW BAR

### OSETRA CAVIAR AND OKA BLUFIN TUNA TARTARE | SF | R 129

Akami, Wasabi Guacamole, Trout Eggs, Spring Onion,  
Fermented Rice Crackers

### SALMON AVOCADO TARTARE | SF | S | R 95

Passion-Ají Dressing, Avocado, Mango, Shiso Furikake,  
Shiitake Rice Crackers

### GILLARDEAU OYSTERS | SF | GF | R (PER PIECE) 49

Bloody Mary and Passion Fruit Basil Mignonette

### HAMACHI TRUFFLE | SF | S | R 109

Sliced Yellowtail, Truffle Aioli, Soy Ponzu,  
Kizami Wasabi, Pickled Serrano, Black Truffle

### WATERMELON TARTARE | V | S 89

Compressed Watermelon, Avocado, Perilla Furikake,  
Yuzu Gel, Ume Sesame, Shiso-Jalapeño Dressing,  
Shiso Tempura

## TRIO OF CEVICHE | SF | S | R 245

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

Hamachi, Avocado, Pickled Shallots, Serrano, Passion Fruit, Shiso, Sweet Ginger Emulsion



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## MAKI

### URAMAKI (8 PCS)

**SPICY TUNA | SF | S | R** 80  
Yellowfin Tuna Tartare, Black Sesame, Furikake, Togarashi, Wasabi Tobiko, Spicy Mayo

**EBI TEMPURA | SF** 80  
King Prawn Tempura, Gochujang Mayo, Avocado, Aji-Kani, Chives, Soy Tobiko

**MISO SALMON | SF | R** 75  
Avocado, Miso Cream Cheese, Yuzu Furikake, Masago

**CORN TEMPURA | V** 70  
Crispy Baby Corn, Takuwan, Cucumber, Sweet Corn Crema, Orange Nori Dust

### SIGNATURE MAKI (8 PCS)

**KAIMANA | SF | S | R** 125  
Spicy Bluefin Tuna Tartare, Tempura Shrimp, Avocado, Cucumber, Togarashi,

**KING KAME | SF | R** 95  
Seared Salmon, Truffle Aioli, Avocado, Cream Cheese, Chives, Black Truffle Snow

**LOBSTER DRAGON | SF | S** 125  
Butter Poached Lobster, Yuzu Kosho Aioli, Avocado, Black Sesame, Tanuki, Chives, Caviar

**AI MAKI | V** 75  
Avocado, Cream Cheese, Shiso, Mango, Green Apple, Perilla Furikake, Pineapple Salsa, Yuzu Gel

### HOSOMAKI (6 PCS)

**CRISPY UNAGI | SF** 75  
Fresh Water Eel, Kabayaki Sauce, Avocado, Pickle Daikon, Ume Sesame, Ponzu Mayo, Yuzu Tobiko

**KING CRAB | SF** 75  
Shredded Crab Legs, Mango, Avocado, Candied Kumquat, Spicy Passion Cream, Furikake

**YASAI MAMENORI | V** 60  
Takuan, Asparagus, Carrot, Red Bell Pepper, Coriander Mayo

## SHARING PLATTERS

**KAIMANA PLATTER | SF | S | R (18 PCS)** 180  
Selection of Spicy Tuna, Ebi Tempura, Miso Salmon, Corn Tempura, Crispy Unagi and King Crab Maki

**WAKA PLATTER | SF | S | R (12 PCS)** 125  
Selection of Miso Salmon, Spicy Tuna, Ebi Tempura and Corn Tempura Maki

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## KAIMANA BREAD & BUTTER

### PANI POPO 25

Freshly Baked Coconut Bread Served with Seaweed Butter & Garlic Rayu

## SOUPS

### ISLAND STYLE LOBSTER COCONUT CHOWDER | SF

Maine Lobster Claw, Charred Corn, Sweet Potato, Lobster Aioli

75

### TOM YUM | SF | S | N

Thai Hot and Sour Broth Scented with Lemongrass, Kaffir Lime and Galangal

Available with Prawn 75 | Chicken 65

55

### SWEET CORN SOUP | V

Creamy Sweet Corn Broth with Asian Vegetables

Available with Chicken 65

55



## 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

### PUGLIA BURRATA | V | GF | N

Heirloom Tomatoes, Watermelon, Guava Balsamic Glaze, Basil Pesto, Kalamata Olive Crisp, Olive Oil Pearls

105

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

Tenderloin, Green Papaya, Raw Mango, Carrots, Bean Sprout, Coriander, Mint, Lime, Peanuts, Spicy Tamarind Dressing

115

### "SOM TUM" YOUNG PAPAYA SALAD | SF | N

Young Papaya, Raw Mango, Carrot, Long Beans, Cherry Tomato, Roasted Peanut, Coriander, Chilli Lime Dressing

80

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## ASIAN MAINS

**PENANG CRISPY SEABREAM | SF** (GOOD TO SHARE)  
Fried Whole Fish Served with a Flavourful Thai Coconut-Young Peppercorn Sauce and Fragrant Jasmine Rice

295

**CANTONESE STEAMED SEA BASS | SF** (GOOD TO SHARE)  
Cantonese-Style Steamed Fish in a Banana Leaf Parcel Infused with Lemongrass, Ginger, Fresno Chili and Coriander

295

**SINGAPORE-STYLE CHILLI PRAWNS | SF | S**  
Juicy King Prawns and Capsicum Simmered in a Spicy-Sweet Chilli Sauce

145

**WOK TOSSED BUTTERED BLACK PEPPER WAGYU | S**  
Beef Cubes Tossed with Buttered Pepper Sauce Along with Asparagus, Snow Peas and Shimeji Mushroom  
Available with Tofu 115

165

**CHEN PI ORANGE CHICKEN | N**  
Crispy Sliced Chicken Tossed with Orange Sauce, Sprinkled with Sesame Seeds, Chives and Almond Flakes

125

**CHICKEN THAI BASIL | S**  
Tender Chicken Cubes Stir-Fried with Aromatic Thai Basil, Snow Peas and a Fiery Kick of Bird's Eye Chilli

125

**THAI CURRY (GREEN/RED) | V | GF**  
A Delicate Thai Curry with a Blend of Thai Aromatic Herbs, Served with Steamed Fragrant Jasmine Rice  
Available with Chicken 135 | Prawn 145

125

**MAPO TOFU | V | S**  
A Fiery Sichuan Classic Tofu Dish with Shiitake, Fermented Chilli Bean Paste, Ginger, Garlic and Scallions

115

**NASI GORENG | N | SF | S | R**  
Indonesian Style Stir-Fried Rice Served with Chicken Satay, Peanut Sauce, Fried Egg and Prawn Crackers

135

**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 125 | Chicken 115 | Beef 125

105

### RICE & NOODLES

**THAI PINEAPPLE FRIED RICE | SF**  
Wok-Tossed Shrimp Fried Rice with Baby Pineapple, Peanuts and Fried Shallots

60

**HAKKA STYLE NOODLES**  
Available with Veg 55 | Chicken | Prawn 75

65

**ASIAN FRIED RICE | V**  
Available with Egg or Garlic 45 | Chicken 50 | Prawn 55

40

**STEAMED JASMINE RICE | V | GF**

35

## BEYOND ASIA

### ISLAND PAELLA | SF | GF

Langoustine, Prawns, Mussels, Clams, Baby Squid, Spicy Chicken Chorizo, Ground Annatto, Black Garlic Aioli, Lemon, Parsley

175

### ANGRY LOBSTER LINGUINE | SF | S

Linguine Tossed with Fresh Tomatoes and Rich Lobster Bisque with a Hint of Spice Served with a Half Canadian Lobster

225

### BBQ BEEF SHORT RIBS

Slow Braised Short Ribs in Sweet and Tangy Bbq Sauce Served with Garlic Mash and Sauteed Green Beans

165

### BAKED STUFFED CHICKEN BREAST | GF

Truffle Chicken Mousse, Fava Cream, Piquillo Pepper Sauce, Summer Squash Ribbons

140

### PAN ROASTED SALMON | SF

Provençale Vegetable Couscous, Lemon Caper Biwa Caviar Beurre Blanc

145

### SMOKED TOMATO AND BURRATA RISOTTO | V | GF | N

Fire Roasted Tomatoes, Kombu Dashi Broth, Parmigiano, Basil Pesto  
Available with Chicken 155 | Prawn 165

145

### TRUFFLE FETTUCCINE | V

Porcini Cream Sauce, Forest Mushroom Medley, Black Truffle Shavings

135

## SOURDOUGH PIZZA

### BURRATA CAPRESE | V

Marinara Sauce, Creamy Burrata, Parmigiano, Basil, Oregano

95

### DIABLO | S

Fiery Tomato Sauce, Cheesy Chicken Franks, Beef Salami, Pickled Serrano, Basil

110

### TARTUFO | V

White Truffle Cream Sauce, Stracciatella, Black Truffle Shavings

135

### FRUTTI DI MARE | SF

Seafood Bisque, Baby Squid, Shrimp, Mussels, Mozzarella, Rocket Leaves

125

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## WOOD-FIRED GRILL

### SEAFOOD

<b>JIMBARAN SPICED DOVER</b> <b>SOLE   SF   S   GF</b> (GOOD TO SHARE) Josper Grilled Smoky Dover Sole Served with Sambal Matah	325
<b>MEDITERRANEAN SEA BASS FILLET   SF   S   GF</b> Broccolini, Thai Cilantro Chimichurri, Nam Jim Sauce	145
<b>TIGER PRAWNS   SF   GF</b> Shiso Garlic Butter	175
<b>OCTOPUS ANTICUCHERO   SF   S</b> Fava Cream, Piquillo Mango Salsa, Shiso Chimichurri	175

### MEAT & POULTRY

<b>NEW ZEALAND LAMB CHOPS   SF</b> Sake-Kimchi Sauce, Green Papaya Atchara	155
<b>WOOD-ROASTED SPATCHCOCK BABY CHICKEN   SF</b> Guava Gochujang Marinade, Asparagus, Spiced Potato Wedges	140
<b>BLACK ANGUS TENDERLOIN MB 4/5 (220gm)</b> Spiced Potato Wedges, Broccolini, Truffle Peppercorn Sauce	295
<b>USDA PRIME RIB EYE (300gm)</b> Spiced Potato Wedges, Broccolini, Creamy Mushroom Sauce	295

### SIDES

<b>TRUFFLE POTATO MASH   V</b>	45
<b>STEAMED BROCCOLINI &amp; BABY CARROTS   V   GF</b>	45
<b>GRILLED ASPARAGUS SPEARS   V   GF</b>	45
<b>POTATO WEDGES   V</b>	40
<b>EDAMAME   V</b> Steamed - Maldon Salt Josper Grilled - Shio Kombu Salt	39

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## DESSERTS

<b>UBE CHOCOLATE LAVA CAKE   V   N</b> Valrhona White Chocolate Ivoire 35%, Ube Halaya, Macadamia Streusel, Vanilla Bean Ice Cream	60
<b>COCONUT TAPIOCA PANNA COTTA   V   GF</b> Creamy Tapioca, Minted Mango Compote, Toasted Coconut, Red Current	60
<b>BRULÉ FRENCH TOAST   V   N</b> Miso Cheesecake, Flambéed Meringue, Soy Caramel, Pistachio	65
<b>KAIMANA MANGO STICKY RICE   V</b> Pandan Milk Cake, Sticky Coconut Rice, Thai Mango Compote, Coconut-Mango Crèmeux, Sesame Tuile	65
<b>TUB TIM KROB   V   GF</b> Water Chestnut Red Rubies, Young Coconut Meat, Pandan Infused Coconut Milk, Coconut Ice Cream	60
<b>BUTTER MOCHI CAKE   V   GF   N</b> Banana Brûlée, Sea Salt Butterscotch, Lotta Chocolate Ice Cream, Macadamia Sesame Nougatine	60
<b>TROPICAL SEASONAL FRUIT PLATTER   V   GF</b>	65



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