

APPETIZERS

ROBATA SKEWERS

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| SHIO KOJI WINGS Chicken Wings, Togarashi, Chives | 59 |
| WAGYU KUSHIYAKI Beef Flank, Pear-Ginger Glaze, Miso Mustard | 79 |
| SAIKYO MISO COD SF Black Cod, Crispy Leeks | 89 |

DUMPLINGS

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| SHRIMP HAR GOW SF Lemongrass, Ginger, Spring Onion | 79 |
| CHICKEN THAI BASIL Thai Sweet Basil, Spring Onion, Ginger | 75 |
| TRUFFLE MUSHROOM V Edamame, Water Chestnut, Truffle Snow | 69 |
| ASSORTED DIM SUM SF 2pcs Each Shrimp, Chicken and Truffle Mushroom | 115 |
| WAGYU BEEF GYOZA Butter Ponzu, Scallions | 90 |

HOT APPETIZERS

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| PRAWN TEMPURA SF Tentsuyu and Sriracha Aioli | 99 |
| SPRING ROLL V Napa Cabbage, Carrot, Snow Peas, Wood Ear Mushroom, Bean Sprouts. Available in Vegetable Chicken 69 | 59 |
| ROCK SHRIMP KUNAFAH SF Kataifi Spun Shrimps, Spicy Red Chilli Aioli | 89 |
| CRISPY BABY SQUID SF Rocoto Aioli | 75 |
| CHICKEN KARAAGE S Gochujang Crema | 70 |
| WAGYU SHORT RIB SLIDERS Slow Cooked Bbq Short Rib, Kimchi Aioli, House Pickles, Milk Bun | 90 |
| TRUFFLE CORN RIBS V Cotija Cheese, Truffle Aioli, Kabayaki, Chives, Lime | 69 |
| CRISPY CANTONESE TURNIP CAKE V N Crumb Fried Turnip Cake with Shiitake, Carrot and Scallions Served with Vegetarian X.O. Sauce | 69 |

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RAW BAR

OSETRA CAVIAR AND OKA BLUFIN TUNA TARTARE | SF | R

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

129

SALMON AVOCADO TARTARE | SF | S | R

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

95

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

Bloody Mary and Passion Fruit Basil Mignonette

49

HAMACHI TRUFFLE | SF | S | R

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

109

WATERMELON TARTARE | V | S

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

89

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
Yellowfin Tuna Tartare, Black Sesame, Furikake, Togarashi, Wasabi Tobiko, Spicy Mayo

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

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

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

80

SIGNATURE MAKI (8 PCS)

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

80

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

75

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

70

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

125

HOSOMAKI (6 PCS)

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

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

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

75

75

60

SHARING PLATTERS

KAIMANA PLATTER | SF | S | R (18 PCS)

Selection of Spicy Tuna, Ebi Tempura, Miso Salmon, Corn Tempura, Crispy Unagi and King Crab Maki

180

WAKA PLATTER | SF | S | R (12 PCS)

Selection of Miso Salmon, Spicy Tuna, Ebi Tempura and Corn Tempura Maki

125

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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

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| PENANG CRISPY SEABREAM SF (GOOD TO SHARE) Fried Whole Fish Served with a Flavourful Thai Coconut-Young Peppercorn Sauce and Fragrant Jasmine Rice | 295 | MAPO TOFU V S A Fiery Sichuan Classic Tofu Dish with Shiitake, Fermented Chilli Bean Paste, Ginger, Garlic and Scallions | 115 |
| 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 | NASI GORENG N SF S R Indonesian Style Stir-Fried Rice Served with Chicken Satay, Peanut Sauce, Fried Egg and Prawn Crackers | 135 |
| SINGAPORE-STYLE CHILLI PRAWNS SF S Juicy King Prawns and Capsicum Simmered in a Spicy-Sweet Chilli Sauce | 145 | 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 |
| 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 | RICE & NOODLES | |
| 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 PINEAPPLE FRIED RICE SF Wok-Tossed Shrimp Fried Rice with Baby Pineapple, Peanuts and Fried Shallots | 60 |
| 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 | 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 |

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BEYOND ASIA

ISLAND PAELLA | SF | GF

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

175

PAN ROASTED SALMON | SF

Provençale Vegetable Couscous, Lemon Caper Biwa Caviar Beurre Blanc

145

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

SMOKED TOMATO AND BURRATA RISOTTO | V | GF | N

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

145

BBQ BEEF SHORT RIBS

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

165

TRUFFLE FETTUCCINE | V

Porcini Cream Sauce, Forest Mushroom Medley, Black Truffle Shavings

135

BAKED STUFFED CHICKEN BREAST | GF

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

140

SOURDOUGH PIZZA

BURRATA CAPRESE | V

Marinara Sauce, Creamy Burrata, Parmigiano, Basil, Oregano

95

TARTUFO | V

White Truffle Cream Sauce, Stracciatella, Black Truffle Shavings

135

DIABLO | S

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

110

FRUTTI DI MARE | SF

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

125

WOOD-FIRED GRILL

SEAFOOD

JIMBARAN SPICED DOVER
SOLE | SF | S | GF (GOOD TO SHARE)
Josper Grilled Smoky Dover Sole Served with Sambal Matah

MEDITERRANEAN SEA BASS FILLET | SF | S | GF
Broccolini, Thai Cilantro Chimichurri, Nam Jim Sauce

TIGER PRAWNS | SF | GF
Shiso Garlic Butter

OCTOPUS ANTICUCHERO | SF | S
Fava Cream, Piquillo Mango Salsa, Shiso Chimichurri

MEAT & POULTRY

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|------------|---|------------|
| 325 | NEW ZEALAND LAMB CHOPS SF Sake-Kimchi Sauce, Green Papaya Atchara | 155 |
| 145 | WOOD-ROASTED SPATCHCOCK BABY CHICKEN SF Guava Gochujang Marinade, Asparagus, Spiced Potato Wedges | 140 |
| 175 | BLACK ANGUS TENDERLOIN MB 4/5 (220gm) Spiced Potato Wedges, Broccolini, Truffle Peppercorn Sauce | 295 |
| 175 | USDA PRIME RIB EYE (300gm) Spiced Potato Wedges, Broccolini, Creamy Mushroom Sauce | 295 |

SIDES

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|---|-----------|
| TRUFFLE POTATO MASH V | 45 |
| STEAMED BROCCOLINI & BABY CARROTS V GF | 45 |
| GRILLED ASPARAGUS SPEARS V GF | 45 |
| POTATO WEDGES V | 40 |
| EDAMAME V Steamed – Maldon Salt Josper Grilled - Shio Kombu Salt | 39 |

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DESSERTS

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



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