

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

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-Jalapeno 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 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)	295	MAPO TOFU V S	115
Fried Whole Fish Served with a Flavourful Thai Coconut-Young Peppercorn Sauce and Fragrant Jasmine Rice		A Fiery Sichuan Classic Tofu Dish with Shiitake, Fermented Chilli Bean Paste, Ginger, Garlic and Scallions	
CANTONESE STEAMED SEA BASS SF (GOOD TO SHARE)	295	NASI GORENG N SF S R	135
Cantonese-Style Steamed Fish in a Banana Leaf Parcel Infused with Lemongrass, Ginger, Fresno Chili and Coriander		Indonesian Style Stir-Fried Rice Served with Chicken Satay, Peanut Sauce, Fried Egg and Prawn Crackers	
SINGAPORE-STYLE CHILLI PRAWNS SF S	145	CHAR KWAY TEOW NOODLES V	105
Juicy King Prawns and Capsicum Simmered in a Spicy-Sweet Chilli Sauce		Stir-Fried Flat Rice Noodles with Garlic, Veg Oyster Sauce, Sweet Soy Sauce, Bean Sprouts, Spring Onion	
WOK TOSSED BUTTERED BLACK PEPPER WAGYU S	165	Available with Prawn 125 Chicken 115 Beef 125	
Beef Cubes Tossed with Buttered Pepper Sauce Along with Asparagus, Snow Peas and Shimeji Mushroom			
Available with Tofu 115			
CHEN PI ORANGE CHICKEN N	125	RICE & NOODLES	
Crispy Sliced Chicken Tossed with Orange Sauce, Sprinkled with Sesame Seeds, Chives and Almond Flakes		THAI PINEAPPLE FRIED RICE SF	60
CHICKEN THAI BASIL S	125	Wok-Tossed Shrimp Fried Rice with Baby Pineapple, Peanuts and Fried Shallots	
Tender Chicken Cubes Stir-Fried with Aromatic Thai Basil, Snow Peas and a Fiery Kick of Bird's Eye Chilli		HAKKA STYLE NOODLES	65
THAI CURRY (GREEN/RED) V GF	125	Available with Veg 55 Chicken Prawn 75	
A Delicate Thai Curry with a Blend of Thai Aromatic Herbs, Served with Steamed Fragrant Jasmine Rice		ASIAN FRIED RICE V	40
Available with Chicken 135 Prawn 145		Available with Egg or Garlic 45 Chicken 50 Prawn 55	
		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

JIMBARAN SPICED DOVER 325

SOLE | SF | S | GF (GOOD TO SHARE)

Josper Grilled Smoky Dover Sole Served with Sambal Matah

MEDITERRANEAN SEA BASS FILLET | SF | S | GF 145

Broccolini, Thai Cilantro Chimichurri, Nam Jim Sauce

TIGER PRAWNS | SF | GF 175

Shiso Garlic Butter

OCTOPUS ANTICUCHERO | SF | S 175

Fava Cream, Piquillo Mango Salsa, Shiso Chimichurri

MEAT & POULTRY

NEW ZEALAND LAMB CHOPS | SF 155

Sake-Kimchi Sauce, Green Papaya Atchara

WOOD-ROASTED SPATCHCOCK BABY CHICKEN | SF 140

Guava Gochujang Marinade, Asparagus,
Spiced Potato Wedges

BLACK ANGUS TENDERLOIN MB 4/5 (220gm) 295

Spiced Potato Wedges, Broccolini,
Truffle Peppercorn Sauce

USDA PRIME RIB EYE (300gm) 295

Spiced Potato Wedges, Broccolini,
Creamy Mushroom Sauce

SIDES

TRUFFLE POTATO MASH | V 45

STEAMED BROCCOLINI & BABY CARROTS | V | GF 45

GRILLED ASPARAGUS SPEARS | V | GF 45

POTATO WEDGES | V 40

EDAMAME | V 39

Steamed – Maldon Salt

Josper Grilled - Shio Kombu Salt

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DESSERTS

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



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