

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 KUNAFA | 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-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

SIGNATURE MAKI (8 PCS)

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

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

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

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

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

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

75

75

60

125

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SHARING PLATTERS

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

TOM YUM | SF | S | N

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

Available with Prawn 75 | Chicken 65

SWEET CORN SOUP | V

Creamy Sweet Corn Broth with Asian Vegetables

Available with Chicken 65



- SALADS

KING CRAB LEG AND AVOCADO | SF

Seared King Crab Leg, Torched Avocado,
Heirloom Tomatoes, Lilikoi Vinaigrette, Pickled Onion,
Chilli Oil, Squid Ink Tuile

PUGLIA BURRATA | V | GF | N

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

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

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

“SOM TUM” YOUNG PAPAYA SALAD | SF | N

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

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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

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

105

165

Available with Prawn 125 | Chicken 115 | Beef 125

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

CHEN PI ORANGE CHICKEN | N

Crispy Sliced Chicken Tossed with Orange Sauce, Sprinkled with Sesame Seeds, Chives and Almond Flakes

125

THAI PINEAPPLE FRIED RICE | SF

Wok-Tossed Shrimp Fried Rice with Baby Pineapple, Peanuts and Fried Shallots

60

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

HAKKA STYLE NOODLES

Available with Veg 55 | Chicken | Prawn 75

65

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

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

PAN ROASTED SALMON | SF

145

Provençale Vegetable Couscous, Lemon Caper Biwa Caviar Beurre Blanc

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

145

Fire Roasted Tomatoes, Kombu Dashi Broth, Parmigiano, Basil Pesto

Available with Chicken 155 | Prawn 165

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

135

Porcini Cream Sauce, Forest Mushroom Medley, Black Truffle Shavings

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

135

White Truffle Cream Sauce, Stracciatella, Black Truffle Shavings

DIABLO | S

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

110

FRUTTI DI MARE | SF

125

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

WOOD-FIRED GRILL

SEAFOOD

JIMBARAN SPICED DOVER

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

Josper Grilled Smoky Dover Sole Served with Sambal Matah

325

MEDITERRANEAN SEA BASS FILLET | SF | S | GF

Broccolini, Thai Cilantro Chimichurri, Nam Jim Sauce

145

TIGER PRAWNS | SF | GF

Shiso Garlic Butter

175

OCTOPUS ANTICUCHERO | SF | S

Fava Cream, Piquillo Mango Salsa, Shiso Chimichurri

175

MEAT & POULTRY

NEW ZEALAND LAMB CHOPS | SF

Sake-Kimchi Sauce, Green Papaya Atchara

155

WOOD-ROASTED SPATCHCOCK BABY CHICKEN | SF

Guava Gochujang Marinade, Asparagus, Spiced Potato Wedges

140

BLACK ANGUS TENDERLOIN MB 4/5 (220gm)

Spiced Potato Wedges, Broccolini, Truffle Peppercorn Sauce

295

USDA PRIME RIB EYE (300gm)

Spiced Potato Wedges, Broccolini, Creamy Mushroom Sauce

295

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	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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