

BUSINESS LUNCH

AED 139
2 Starters + 1 Main

Pair it with our Happy Hour Drinks Selection

STARTERS

AED 39 for additional starter

HOT

SHRIMP HAR GOW | SF

Lemongrass, Ginger, Spring Onion

ROCK SHRIMP KUNAFI | SF

Kataifi Spun Shrimps, Spicy Red Chilli Aioli

CHICKEN KARAAGE | S

Gochujang Crema

WAGYU BEEF GYOZA

Butter Ponzu, Scallions

TRUFFLE MUSHROOM DIM SUM | V

Edamame, Water Chestnut, Truffle Snow

VEG SPRING ROLL | V

Napa Cabbage, Carrot, Snow Peas,
Wood Ear Mushroom, Bean Sprouts

TRUFFLE CORN RIBS | V

Cotija Cheese, Truffle Aioli, Kabayaki,
Chives, Lime

SWEET CORN SOUP | V

Creamy Sweet Corn Broth with
Asian Vegetables

V: Vegetarian | SF: Seafood | N: Contains Nuts | S: Spicy | R: Raw

Please alert your server in case of any food allergies

All prices are in AED, inclusive of 5% VAT, 7% Municipality Fees and 10% Service Charge

RAIMANA

BEACH

COLD

SALMON AVOCADO TARTARE | SF | S | R

Passion-Aji Dressing, Avocado, Mango, Shiso Furikake

SPICY TUNA MAKI | SF | S | R

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

EBI TEMPURA MAKI | SF

King Prawn Tempura, Gochujang Mayo, Avocado, Aji-Kani, Chives, Soy Tobiko

CORN TEMPURA MAKI | V

Crispy Baby Corn, Takuan, Cucumber, Sweet Corn Crema, Orange Nori Dust

WATERMELON TARTARE | V | S

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

SOM TUM SALAD | SF | S | N

Young Papaya, Raw Mango, Carrot, Long Beans, Cherry Tomatoes, Roasted Peanuts, Coriander Chili Lime Dressing

MAINS

SINGAPORE CHILLI PRAWNS | SF | S

Juicy Prawns and Capsicum Simmered in a Spicy-Sweet Chilli Sauce
Served with Steamed Fragrant Jasmine Rice

PAN ROASTED SALMON | SF

Provençale Vegetable Couscous, Lemon Caper Biwa Caviar Beurre Blanc

CHICKEN THAI BASIL | S

Tender Chicken Cubes Stir-Fried with Aromatic Thai Basil, Snow Peas and a Fiery Kick of Bird's Eye Chilli
Served with Steamed Fragrant Jasmine Rice

BAKED STUFFED CHICKEN BREAST | GF

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

BUTTERMILK CHICKEN BURGER

Crunchy Chicken Breast, Lettuce, House Pickles, Chipotle Ranch, Brioche Bun

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RAIMANA

BEACH

WAGYU BURGER

Smashed Patties, Lettuce, House Pickles, Mature Cheddar Cheese, Spicy Burger Sauce, Caramelized Onion, Brioche Bun

BBQ BEEF SHORT RIBS

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

CREAMY MUSHROOM FETTUCCINE | V

Porcini Cream Sauce, Forest Mushroom Medley

CHAR KWAY TEOW NOODLES | V

Stir-Fried Flat Rice Noodles with Garlic, Veg Oyster Sauce, Sweet Soy Sauce, Bean Sprouts, Spring Onion

SIDES

AED 25 each

TRUFFLE FRIES | V

EDAMAME | V | GF

PANI POPO | V

STEAMED BROCCOLINI | V | GF

POTATO WEDGES | V

DESSERTS

AED 39 each

COCONUT TAPIOCA PANNA COTTA | V | GF

Creamy Tapioca, Minted Mango Compote, Toasted Coconut, Red Currant

BRULÉ FRENCH TOAST | V | N

Miso Cheesecake, Flambéed Meringue, Soy Caramel, Pistachio

BUTTER MOCHI CAKE | V | GF | N

Banana Brûlée, Sea Salt Butterscotch, Lotta Chocolate Ice Cream, Macadamia Sesame Nougatine



V: Vegetarian | SF: Seafood | GF: Gluten Free | S: Spicy

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KAIMANA

BEACH



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