

KAIMANA
BEACH

*Starry
Nights*

An Evening by the Sea





₹149

2 Appetizers + 1 Main Course + 1 Dessert

APPETIZERS

HOT APPETIZERS

SPRING ROLL | V

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

Available in Vegetable | Chicken

CRISPY BABY SQUID | SF

Rocoto Aioli

CHICKEN KARAAGE | S

Gochujang Crema

WAGYU SHORT RIB SLIDERS

Slow Cooked Bbq Short Rib, Kimchi
Aioli, House Pickles, Milk Bun

TRUFFLE CORN RIBS | V

Cotija Cheese, Truffle Aioli, Kabayaki,
Chives, Lime

CRISPY CANTONESE TURNIP CAKE | V | N

Crumb Fried Turnip Cake with
Shiitake, Carrot and Scallions
Served with Vegetarian X.O. Sauce

DUMPLINGS

SHRIMP HAR GOW | SF

Lemongrass, Ginger, Spring Onion

CHICKEN THAI BASIL

Thai Sweet Basil, Spring Onion, Ginger

TRUFFLE MUSHROOM | V

Edamame, Water Chestnut, Truffle Snow

RAW BAR

SALMON AVOCADO TARTARE | SF | S

Passion-Aji Dressing, Avocado, Mango,
Shiso Furikake

WATERMELON TARTARE | V | S

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

MAKI

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

AI MAKI | V

Avocado, Cream Cheese, Shiso,
Mango, Green Apple, Perilla Furikake,
Pineapple Salsa, Yuzu Gel

CORN TEMPURA | V

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

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

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



ASIAN MAINS

SINGAPORE-STYLE CHILLI PRAWNS | SF | S

Juicy Prawns and Capsicum Simmered in a Spicy-Sweet Chilli Sauce

CHEN PI ORANGE CHICKEN | N

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

CHAR KWAY TEOW NOODLES | V

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

Available with Chicken

CHICKEN THAI BASIL | S

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

THAI GREEN CURRY | V | GF

A Delicate Thai Curry with a Blend of Thai Aromatic Herbs

Available with Chicken | Prawn

MAPO TOFU | V | S

A Fiery Sichuan Classic Tofu Dish with Shiitake, Fermented Chilli Bean Paste, Ginger, Garlic and Scallions

BEYOND ASIA

PAN ROASTED SALMON | SF

Provençale Vegetable Couscous, Lemon Caper Biwa Caviar Beurre Blanc

BBQ BEEF SHORT RIBS

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

BAKED STUFFED CHICKEN BREAST | GF

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

SMOKED TOMATO AND BURRATA RISOTTO | V | GF | N

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

Available with Prawn

CREAMY MUSHROOM FETTUCCINE | V

Porcini Cream Sauce, Forest Mushroom Medley

DESSERTS

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

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

