

Welcome to KAIMANA, where intrigue awaits as you discover something truly unique. Experience a carefully curated menu by Chef Michael Collantes, a renowned chef, featuring a blend of captivating Pan-Asian flavors with an exotic Island flair.

# KAIMANA

*Spirit of the Ocean*

All prices are in AED, inclusive of 5% VAT, 7% Municipality Fees and 10% Service Charge.  
Please alert your server in case of any food allergies





## HOT APPETIZERS

-  **ALOHA SHRIMPS | SF | S** **89**  
Creamy aji panca sauce, gomashio
- PRAWN TEMPURA | SF** **99**  
Tentsuyu and sriracha aioli
-  **ESCARGOTS MALASADAS | SF** **109**  
Portuguese savoury donuts loaded with snails and black truffle cream
- FIVE SPICED PATAGONIAN CALAMARI | SF | N | S** **85**  
Wok tossed with magic chilli, sesame, peanuts, scallions
-  **KAJANG PANDAN CHICKEN | N | GF** **89**  
Malaysian spiced pandan leaf wrapped chicken
- MOCHIKO FRIED CHICKEN | S** **79**  
Basil, umami garlic salt, fiery chilli dip
-  **TRUFFLE CORN RIBS | V** **75**  
Cotija cheese, truffle aioli, kabayaki, chives, lime
- CRISPY CANTONESE TURNIP CAKE | V | N** **75**  
Crumb fried turnip cake with shiitake, carrot and scallions  
Served with vegetarian X.O. sauce

## DIM SUM

 <b>OXTAIL SAIMIN DUMPLINGS</b>	<b>95</b>
Slow braised oxtail broth, ginger and scallion oil	
<b>SHRIMP HAR GOW   SF</b>	<b>79</b>
Lemongrass, ginger, spring onion	
<b>CHICKEN THAI BASIL</b>	<b>75</b>
Thai sweet basil, spring onion, ginger	
<b>TRUFFLE MUSHROOM   V</b>	<b>75</b>
Edamame, water chestnut, truffle snow	
<b>ASSORTED DIM SUM   SF</b>	<b>115</b>
2pcs each shrimp, chicken and truffle mushroom	

## ROBATAYAKI

<b>WAGYU KUSHIYAKI</b>	<b>99</b>
Beef flank, pear-ginger glaze, miso mustard	
<b>SHIO KOJI WINGS</b>	<b>89</b>
Chicken wings, togarashi, chives	
 <b>SAIKYO MISO COD   SF</b>	<b>119</b>
Black cod, crispy leeks	



# COLD APPETIZERS

## TRIO OF CEVICHE | SF | S

Served with shiitake rice crackers

Hamachi, avocado, pickled shallots, serrano, passion fruit, shiso, sweet ginger emulsion

Scallops, Aji-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

## OSETRA CAVIAR AND OKA BLUFIN

### TUNA TARTARE | SF

Akami, wasabi guacamole, trout eggs, spring onion, fermented rice crackers

## HAMACHI TRUFFLE | SF | S

Sliced yellowtail, crispy potato, truffle aioli, soy ponzu, togarashi, lime zest, pickled serrano, black truffle snow

## WAGYU BEEF TATAKI | S

Pickled onion, kizami wasabi, garlic chips, spicy ponzu dressing

245

## LOMI LOMI SALMON TIRADITO | SF

Truffle orange ponzu, chalaquita, heirloom tomato rings, black truffle slices

## GILLARDEAU OYSTERS | SF | GF

(per piece) 49

Bloody Mary and Passion fruit basil mignonette

## WATERMELON TARTARE | V | S

Compressed watermelon, avocado, perilla furikake, yuzu gel, ume sesame, shiso-jalapeno dressing, shiso tempura

125

95

135

135

145



## MAKI ROLLS

Our Maki Rolls are made with Calrose medium grain rice seasoned with dark brown sugar and mirin

### **KAIMANA | SF | S**

Spicy bluefin tuna tartare, tempura shrimp, avocado, cucumber, togarashi, pineapple salsa

125

### **KING KAME | SF**

Seared salmon, truffle aioli, avocado, yamagobo, fried shiitake, chives, truffle snow

95

### **PAPAI HOSOMAKI | SF**

King crab, mango, avocado, spicy lilikoi cream, furikake, candied kumquat, caviar

135

### **AI MAKI | V**

Avocado, cream cheese, shiso, mango, green apple, perilla furikake, pineapple salsa, yuzu gel

85





## SOUPS

 **BIG ISLAND LOBSTER COCONUT CHOWDER | SF** **95**

Maine lobster claw, charred corn,  
sweet potato, lobster aioli

**TOM YUM | SF | S | N** **69**

Thai hot and sour broth scented with lemongrass,  
kaffir lime and galangal  
Available with Prawn 89 | Chicken 79

## SALADS

**KING CRAB LEG AND AVOCADO | SF** **125**

Seared king crab leg, torched avocado, heirloom tomatoes,  
lilikoi vinaigrette, pickled onion, chilli oil, squid ink tuile

**PUGLIA BURRATA | V | GF | N** **115**

Heirloom tomatoes, watermelon, guava balsamic glaze,  
basil pesto, kalamata olive crisp, olive oil pearls

 **THAI BEEF "CRYING TIGER" | SF | S | N** **115**

Tenderloin, green papaya, raw mango, carrots, bean sprout,  
coriander, mint, lime, peanuts, spicy tamarind dressing

 **CHIANG MAI GLASS NOODLES | SF | S | N | GF** **115**

Mung bean noodles, shrimps, raw mango, celery,  
red onion, cherry tomatoes, coriander, bird's eye chilli,  
crushed peanut tossed with Nam Jim dressing

# WOOD-FIRED GRILL

## SEAFOOD

-  **JIMBARAN SPICED DOVER SOLE | SF | S | GF (GOOD TO SHARE)** 325  
Josper grilled smoky dover sole served with sambal matah
- MEDITERRANEAN BRANZINO | SF | GF (GOOD TO SHARE)** 325  
Chive butter, grilled courgettes, broccolini
- CANADIAN WHOLE LOBSTER | SF | GF (GOOD TO SHARE)** 325  
Lemon garlic butter
- TIGER PRAWNS | SF | GF** 195  
Shiso garlic butter
- OCTOPUS ANTICUCHERO | SF | S** 245  
Kabocha puree, hasselback potatoes, shiso chimichurri

## MEAT & POULTRY

- NEW ZEALAND LAMB CHOPS | SF** 175  
Sake-kimchi sauce, green papaya atchara
-  **HULI HULI CHICKEN | SF** 175  
Spatchcock baby chicken, guava gochujang marinade, kimchi potato salad
- BLACK ANGUS TENDERLOIN MB 4/5 (220gm)** 325  
Hasselback potatoes, broccolini, truffle peppercorn sauce
-  **BLACK ANGUS T-BONE MB 4/5 (1KG, GOOD TO SHARE)** 785  
Caramelized onion gravy, creamy mushroom sauce



# THE MAINS

- 👑 ISLAND PAELLA | SF | GF** **195**  
Langoustine, prawns, mussels, clams, baby squid,  
spicy chicken chorizo, black garlic aioli, lemon, parsley
- ANGRY LOBSTER LINGUINE | SF | S** **240**  
Linguine tossed with fresh tomatoes and rich lobster bisque  
with a hint of spice served with a half Canadian lobster
- GAMBAS AL AJILLO SKILLET | SF | S** **195**  
Sautéed garlic shrimps, shrimps head bisque,  
sourdough ciabatta
- 👑 CRISPY SEABREAM | SF (GOOD TO SHARE)** **295**  
Fried whole fish served with a flavourful Thai  
coconut-young peppercorn sauce and fragrant jasmine rice
- 🌴 STEAMED HAPU`UPU`U | SF (GOOD TO SHARE)** **295**  
Hawaiian sea bass wrapped in banana leaf,  
infused with lemongrass, ginger, Fresno chili and coriander
- 🌴 BEEF CHEEK LOCO MOCO** **175**  
Slow cooked Wagyu beef cheeks, steamed rice,  
pickled onion, panko fried egg, chives
- WOK TOSSED BLACK PEPPER WAGYU | S** **175**  
Sliced beef tossed with broccolini, capsicum, snow peas and  
our signature black pepper sauce  
Available with Tofu for Vegetarians 145
- 🌴 ORANGE CHICKEN ESCABECHE | N** **145**  
Crispy sliced chicken tossed with orange sauce,  
sprinkled with sesame seeds, chives and almond flakes
- 👑 CHICKEN THAI BASIL | S** **155**  
Tender chicken cubes stir-fried with aromatic Thai basil,  
snow peas and a fiery kick of Bird's eye chilli
- XINJIANG CUMIN LAMB** **175**  
Cumin scented lamb loin stir-fried with caramelized onion,  
hot pepper, coriander, spring onion and traditional spices  
served with steamed bao
- SMOKED TOMATO AND BURRATA RISOTTO | V | GF | N** **160**  
Fire roasted tomatoes, kombu dashi broth, Parmigiano,  
basil pesto  
Available with Chicken 175 | Prawn 185
- THAI GREEN CURRY | V | GF** **145**  
A delicate Thai curry with a blend of aromatic herbs,  
served with steamed fragrant jasmine rice  
Available with Chicken 155 | Prawn 165
- 👑 TOFU TTEOKBOKKI | V | S** **145**  
Korean rice cakes in hot and sweet pepper sauce with tofu,  
asparagus, capsicum, onion, scallion and sesame

# RICE AND NOODLES

## NASI GORENG | N | SF | S

Indonesian style stir-fried rice served with chicken satay, peanut sauce, fried egg and prawn crackers

## 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 145 | Chicken 135 | Beef 145

## TRUFFLE FRIED RICE | V

Black truffle paste, shimeji, asparagus

## ASIAN FRIED RICE | V

Available with Egg or Garlic 55 | Chicken 60 | Prawn 65

## STEAMED JASMINE RICE | V | GF

155

## KIMCHI POTATO SALAD | SF | S | GF

50

## HAWAIIAN TROPICAL SLAW | V

50

125

## JOSPER GRILLED EDAMAME | V

45

Shio kombu salt

## TRUFFLE POTATO MASH | V

55

50

## STEAMED BROCCOLINI & BABY CARROTS | V | GF

55

## GRILLED ASPARAGUS | V | GF

55

50

## BRAISED SHIITAKE MUSHROOM AND BOK CHOY | V

55

45





# DESSERTS

- LILIKOI CRÈME BRÛLÉE | V** 65  
Ginger-pineapple compote, sesame tuile
- UBE CHOCOLATE LAVA CAKE | V | N** 90  
Valrhona white chocolate Ivoire 35%, ube halaya, macadamia streusel, vanilla bean ice cream
- TROPICAL VACHERIN | N** 70  
Mango mousse, lime meringue shards, pineapple carpaccio, passion fruit curd, nutty nougatine crumble
-  **COCONUT TAPIOCA PANNA COTTA | V | GF** 75  
Creamy tapioca, minted mango compote, toasted coconut, red current
-  **BUTTER MOCHI CAKE | V | GF | N** 90  
Banana brûlée, sea salt butterscotch, lotta chocolate ice cream, macadamia sesame nougatine
-  **MALASADAS | V** 65  
Hawaiian donuts filled with passion fruit custard and guava jam



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



