



RAIMANA

Spirit of the Ocean

**BEACH
MENU**

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.



Appetizers

-  **ALOHA SHRIMPS | SF | S** **89**
Creamy aji panca sauce, gomashio
- MOCHIKO FRIED CHICKEN | S** **79**
Basil, umami garlic salt, fiery chilli dip
- GILLARDEAU OYSTERS | SF | GF** (per piece) **49**
Bloody Mary and Passion fruit basil mignonette
-  **TRUFFLE CORN RIBS | V** **75**
Cotija cheese, truffle aioli, kabayaki, chives, lime
-  **WATERMELON TARTARE | V | S** **95**
Compressed watermelon, avocado, perilla furikake,
yuzu gel, ume sesame, shiso-jalapeño dressing, shiso tempura
- TRUFFLE & AGED PARMESAN FRIES | V** **55**
White truffle dust, porcini cream served with confit garlic aioli





Salads & Poke

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

POKE BOWL - SPICY TUNA | SF | S (OR) SOY SALMON | SF ORGANIC NIGARI TOFU | V

105

95

Seasoned brown rice, furikake, pickled samphire, onion, cauliflower, edamame, avocado, chuka wakame, yamagobo, baby radish, sesame seeds



Maki Rolls

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

 **KAIMANA | SF | S**

125

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

KING KAME | SF

95

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

AI MAKI | V

85

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



Beach Buns

-  **PANILO SLIDERS** **99**
Wagyu beef short ribs, smoked guava bbq sauce,
pineapple salsa, potato paille, togarashi
-  **MAINE LOBSTER ROLL | SF** **145**
Butter toasted brioche, yuzu kosho aioli,
sweet potato chips
Add: Caviar 5gm 35
- MOCHIKO FRIED CHICKEN BAO | S** **99**
Secret spicy sauce, pickled cucumber, red onion,
coriander, sesame
-  **KĀLUA MOCK DUCK BAO | V | N** **95**
Char siu sauce, shiso tempura,
green papaya atchara, crushed peanut, scallions



Bento Box

BEACH BENTO

180

Aloha shrimps | SF | S
Paniolo sliders
King kame maki roll | SF
Hawaiian tropical slaw | V
French fries | V | GF



VEG BENTO

150

Truffle corn ribs | V
Kālua mock duck bao | V | N
Ai maki roll | V
Hawaiian tropical slaw | V
French fries | V | GF



Desserts

-  **COCONUT TAPIOCA PANNA COTTA | V | GF** **75**
Creamy tapioca, minted mango compote, toasted coconut, red current
-  **MALASADAS | V** **65**
Hawaiian donuts filled with passion fruit custard and guava jam
- TROPICAL SEASONAL FRUIT PLATTER | V | GF** **90**

KAIMANA

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