

COLD PLATES

WILD RICE & ROASTED NUTS SALAD (D/N)	75
Wild rice, Roasted mixed Nuts, Pecorino cheese, Pickled golden raisin, Lemon oil Vinaigrette, Avocado	
PANZANELLA SALAD (D/G/V)	58
Heirloom tomatoes, Cucumber, Cabernet Sauvignon vinegar dressing, Gorgonzola cheese, Sourdough croutons, Crispy Artichokes	
BEEF CARPACCIO WITH BLACK TRUFFLE CREMA (D/M)	79
Beef carpaccio, Truffle crema, Parmesan, Dried tomatoes, Pickled Mushroom, Arugula	
RAINBOW CHERRY TOMATO TATIN (D/G/N)	63
Heirloom tomatoes, Yuzu Kosho, Basil Pesto, Camembert cheese, Basil cress. Arugula leaves	
COMPRESS WATERMELON & CHEESE (D/N)	60
Seedless Australian Watermelon, Gazpacho, Feta mousse, Roasted almond flakes, Strawberry	
BURRATA HEIRLOOM TOMATOES (V/D/N/G)	90
125gm Apulia Burrata, Heirloom tomatoes, Basil oil, Balsamic caviar	

APPETIZERS

WAGYU YAKINIKU & FREGOLA SALAD (N)	147
Wagyu Striploin MB7-90 grms, Mediterranean Style Fregola, Pinenuts, Roasted Peppers, White Balsamic Vinaigrette	
SEABASS CEVICHE WITH PASSION FRUIT PONZU (S)	85
Seabass, Passion fruit & Mango Ponzu, cress, candied lemon	
PAN ASIAN SPICED PRAWNS (S/D/G)	105
Tiger U-7 prawns, Yuzu butter sauce, Baguette, Lemon-butter emulsion, Coriander flower	
ESCARGOT WITH GARLIC & PARSLEY W/ YUZU BUTTER (D/N/G)	85
Escargot in Garlic & Parsley butter, Pangrattato, Sour dough bread	
HONEY SRIRACHA CHICKEN KATSU SLIDERS (D/G)	70
Brioche Bun, Butter Milk Golden-fried Chicken, Pickle & Honey Sriracha , Garlic Aioli	

ENTRÉE

LOBSTER LINGUINE - HALF/FULL (G/D/S)	130/240
Fresh Canadian Lobster tail with claws, Miso tomato sauce, Roasted cherry tomato, Basil oil	
WILD MUSHROOM RISOTTO (D/M)	103
Acquerello Rice, Sautéed Porcini Mushroom, Oyster Mushroom, Shitake Mushroom, Portobello Mushroom, Parmigiano Reggiano Cheese, Truffle oil	
VEAL CHEEKS RAGU PAPPARDELLE (D/G)	125
Pappardelle, Slow Roasted Pumpkin, Veal cheeks Ragu, Bresaola, Parmigiano Reggiano Cheese	
SCOTTISH SALMON WITH PERUVIAN CORN & MANGO SALSA (S/D/G)	145
Gochujang Marinated Salmon, Black beans, Corn & Mango salsa, Cozze Pelose	
MISO RICOTTA SPINACI RAVIOLI (D/N/G)	90
Creamy Miso Ricotta/Spinach Stuffed Ravioli, Homemade Tomato sauce, Toasted Walnuts, Herbs Pangrattato	
ROASTED BEETS & CELERIAC RISOTTO (D/G)	80
Roasted Beetroot, Creamy Celeriac, Gruyere Cheese, Creamy Cheese Cloud, Beetroot chips	
CREAMY BLACK TRUFFLE WITH TWICE COOKED MILK FED VEAL (D/G/M)	105
Paccheri pasta, Black truffle & Mushroom Duxelle sauce, Veal Shallot confit, Pecorino Cheese	
PAELLA (SEAFOOD/VEGETARIAN) (D/S/G)	185/115
Saffron Bomba Rice, Italian Wild Mussels, Tiger Prawns, Carpet shell Clams, Smoked Pepperoni, Grilled Asparagus, Roasted Beetroots, Grilled Broccolini, Grilled Zucchini	
Add extra toppings - Truffle shavings - 35 per gm	

ALLERGY STATEMENT: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH (V)-VEGETARIAN (A) -ALCOHOL (G)-GLUTEN (S)-SHELLFISH (N) - NUTS, SESAME SEEDS (D)-DAIRY(M) MUSHROOMS. PLEASE CHECK WITH YOUR WAITER FOR MORE INFORMATION

ALL OUR PRICES ARE IN AED, INCLUSIVE OF 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEES

JOSPER GRILL

TOMAHAWK STEAK

950

Tasmanian Wagyu MB 5 - 1.2 kg, Choice of Sides,
Butter, Sauce

STRIPLOIN

330

Tasmanian Wagyu MB 7 - 300gm, Choice of Sides,
Butter, Sauce

CHAR GRILLED SEABASS (D/N)

210

Kefalonia Greek Seabass 600-800gm, Salsa Verde,
Arugula & Fennel salad

SHORT RIBS PITA (D/G)

125

Fresh baked pita bread, Slow cooked Short Ribs, Onion
Lyonnais, Scamorza Cheese, Roasted Garlic Aioli

CORNFED BABY CHICKEN (D/M)

145

Harissa Rubbed Corn Fed Baby Chicken, Parsnip puree,
King Oyster mushroom, Heirloom carrots

RIB EYE

305

Tasmanian Wagyu MB 5 - 300gm, Choice of Sides,
Butter, Sauces

All our premium meat & seafood is cooked in charcoal grill Josper oven, served with:

Sauce : Choice of Black Truffle jus, Chimichurri, Yuzu Bearnaise, Peppercorn sauce

Butter: Choice of Black Truffle butter, Herb Butter, Bone Marrow Butter

Salt: Choice of Himalayan Salt, Black Hawaiian Salt, Madagascar Salt

SIDES

DOUBLE BAKED CHARCOAL POTATOES
W/ TRUFFLE SAUCE (D)

30

MASHED POTATOES (D)

27

CHARGRILLED BROCCOLINI (N)

35

CREAMY POLENTA (D)

37

FRENCH FRIES

30

CHARGRILLED JUMBO ASPARAGUS (N)

35

PIZZA

BLACK TRUFFLE, BURRATA
(D/G/M)

140

Fresh Black Truffle, Fresh Burrata, Truffle Oil,
Arugula

BRESAOLA, ARUGULA AND
PARMESAN (G/D)

105

Bresaola, Homemade Pizza Sauce,
Parmigiano Reggiano, Arugula

UMAMI MIXED FUNGHI (D/G/M)

90

Duxelle of Enoki, Shitake, King Oyster, Portobello,
Truffle oil, Pecorino cheese

MARGHERITA (D/G)

75

A Traditional flavor with Creamy Burrata

Extra Truffle shavings - 35 per gm

DOLCI

FLAMBE BOMBE ALASKA (D/G/A/N)

75

Chocolate, Pistachio & Vanilla Ice Cream, Italian
Meringue with Exquisite Orange Liquor Flambe,
Mix berries compote

EKAI DELIGHTS (G/D/N)

250

Gold Lemon Meringue Tart, Pecan Nut Budino,
Profiteroles, Molten Cake, Orange Sorbet, Mix Berries
Sorbet, Fresh Fruits

PASSION FRUIT CHEESE CAKE (D/N/G)

55

Passion fruit cheese cake, Hazelnut crumble, Italian
Meringue

MOELLEUX AU CHOCOLAT (D/G)

62

French molten chocolate cake

TIRAMISU (G/D)

60

Italian coffee soaked Biscuit, Mascarpone, Valrhona
cacao poudre

TROPICAL MILLE-FEUILLE
(D/G/N)

65

Peruvian Mango, Passion Fruit, Kiwi, Blueberries,
Strawberries, Red current, Raspberry, Phyllo Pastry
Vanilla cream

PANE

CHOICE OF IN HOUSE BAKED BREADS

ALLERGY STATEMENT: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH (V)-VEGETARIAN (A) -ALCOHOL (G)-GLUTEN (S)-SHELLFISH (N) -
NUTS, SESAME SEEDS (D)-DAIRY (M) MUSHROOM. PLEASE CHECK WITH YOUR WAITER FOR MORE INFORMATION

ALL OUR PRICES ARE IN AED, INCLUSIVE OF 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEES



BAR FOOD MENU

ARANCINI (D/N)

Italian sundried tomatoes, Acquerello Rice, Mozzarella Cheese, Arrabbiata Sauce

65.00

HARISSA RUBBED GRILLED CHICKEN (D/S)

Home made Harrisa Marinated Chicken, Hummus

65.00

BEEF & FOIE GRAS SLIDER (D/G)

Striploin, Foie gras, Brioche Buns, Caramelized Onions

105.00

POSH TRUFFLE FRIES (D)

Black truffle ,French fries, Parmigiano Reggiano

50.00

CHEESE PLATTER (D/G/N)

Pecorino Cheese, Gorgonzola, Manchego, Crumble Feta, Cured Aged, Bresaola, Olives, Spicy Salami, Mix Roasted Nuts, Apricot, Fresh Fruits, Cracker

95.00

KAI FRUIT PLATTER

Seasonal Fruits

85.00

QUESADILLA (VEG/NON VEG)

Stuffed Tortilla, Gruyere Cheese, Tomato Salsa, Guacamole, Sour Cream

55.00/65.00

CALAMARI (D/S)

Patagonian Calamari, Yuzu Cream Sauce, Spring Onion, Red Holland Chilli

60.00

KAI SHORT RIBS FRIES

French Fries, Slow cooked pulled Short Ribs, Sriracha Aioli, Garlic Aioli, Gruyere Cheese

100.00

ALLERGY STATEMENT: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH (V)-VEGETARIAN (A) -ALCOHOL (G)-GLUTEN (S)-SHELLFISH/SEAFOOD (N) - NUTS, SESAME SEEDS (D)-DAIRY. PLEASE CHECK WITH YOUR WAITER FOR MORE INFORMATION

ALL OUR PRICES ARE IN AED, INCLUSIVE OF 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEES