



CANDYPANTS.

PRESENTS

LOST IN PARADISE

BRUNCH

KAIMANA

BEACH

SATURDAYS

1-4:30PM

**AFTERPARTY
TILL 7PM**

HOUSE

AED 475

(INCLUDES PROSECCO)

CHAMPAGNE

AED 775

PREMIUM

AED 675

TEACHERS & CREW

HOUSE AED 425

(WITH VALID ID)

LOST IN PARADISE

BRUNCH MENU



SHARING APPETIZERS

FIVE SPICED PATAGONIAN CALAMARI (SF | N | S)

Wok tossed with magic chilli, sesame, peanuts & scallions

SALMON AND WATERMELON CEVICHE (SF)

Ginger-lemongrass tiger's milk, green apple, pickled red onion & charcoal dust

CHICKEN THAI BASIL DIM SUM

Thai sweet basil, spring onion & ginger

WAGYU KUSHIYAKI

Beef flank, pear-ginger glaze & miso mustard

AI MAKI (V)

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

TRUFFLE CORN RIBS (V)

Cotija cheese, truffle aioli, kabayaki, chives, limesalsa & yuzu gel

SHARING MAINS

CRISPY ORANGE CHICKEN (N)

Crispy sliced chicken tossed with orange sauce, sprinkled with sesame seeds, chives & almond flakes served with steamed jasmine rice

CHAR KWAY TEOW NOODLES (V)

Stir-fried flat rice noodles with garlic, veg oyster sauce, sweet soy sauce, bean sprouts & spring onion

SMOKED TOMATO AND BURRATA RISOTTO (V | N | GF)

Fire roasted tomatoes, kombu dashi broth, parmigiano & basil pesto

GAMBAS AL AJILLO SKILLET (SF | S)

Sautéed garlic shrimps, shrimps head bisque & sourdough ciabatta

SHARING DESSERTS

BUTTER MOCHI CAKE (V | GF | N)

Banana brûlée, sea salt butterscotch, lotta chocolate ice cream & macadamia

MALASADAS (V)

Hawaiian donuts filled with passion fruit custard & guava jam



VEGAN BRUNCH MENU

SHARING APPETIZERS

CRISPY CANTONESE TURNIP CAKE (VG|N)

Crumb fried turnip cake with shiitake, carrot & scallions served with vegetarian X.O. sauce

AI MAKI (VG)

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

TRUFFLE MUSHROOM DIM SUM (VG)

Edamame, water chestnut & truffle snow

WATERMELON TARTARE (VG|S)

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

SHARING MAINS

WOK TOSSED BLACK PEPPER TOFU (VG|S)

Tofu tossed with broccolini, capsicum, snow peas & our signature black pepper sauce

THAI GREEN CURRY (VG|GF)

A delicate Thai curry with a blend of Thai aromatic herbs served with steamed fragrant jasmine rice

CHAR KWAY TEOW NOODLES (VG)

Stir-fried flat rice noodles with garlic, veg oyster sauce, sweet soy sauce, bean sprouts & spring onion

TOFU TTEOKBOKKI (VG|S)

Korean rice cakes in hot and sweet pepper sauce with tofu, asparagus, capsicum, onion, scallion & sesame

SHARING DESSERTS

COCONUT TAPIOCA PANNA COTTA (VG|GF)

Creamy tapioca, minted mango compote, toasted coconut & red currant

SEASONAL FRUIT PLATTER (VG|GF)



LOST IN PARADISE

DRINKS MENU

COCKTAILS

ALOHA PALOMA

Cherry and red currant cordial, lime, tequila & grapefruit soda

KAI SPRITZ

Cucumber and elderflower syrup, vodka, lime & soda

LE ROUGE

Pomegranate, lychee, cinnamon & gin

WAKA G&T

Fresh orange and lime syrup, gin & tonic

HOUSE SPIRITS

ABSOLUT VODKA

BACARDI SUPERIOR RUM

TANQUERAY GIN

DEWAR'S WHITE
LABEL WHISKY

PREMIUM

GREY GOOSE VODKA

GIN MARE

BACARDI ANEJO
CUATRO RUM

CHIVAS REGAL 12 YEARS

HERRADURA REPOSADO

HOUSE BEERS (BOTTLED)

STELLA ARTOIS

PREMIUM

STELLA ARTOIS

KIRIN ICHIBAN

HOUSE WINES

TRIVENTO RESERVE
MALBEC

KENFORRESTER
CHENIN BLANC

SEA CHANGE ROSE

GRAN VENTINO BRUT

PREMIUM

ALBOLA CHIANTI
CLASSICO

OYSTER BAY,
SAUVIGNON BLANC

M DE MINUTY ROSE

CHAMPAGNE

MOËT & CHANDON BRUT