



CANDYPANTS.

PRESENTS

LOST IN PARADISE

BRUNCH

KAIMANA

BEACH

SATURDAYS

1-4:30PM

AFTERPARTY
TILL 7PM
TIKITOKENS
3 DRINKS
120AED

HOUSE (INCLUDES PROSECCO)

RESTAURANT

AED 475

LOUNGE

AED 449

PREMIUM

RESTAURANT

AED 675

LOUNGE

AED 649

CHAMPAGNE

RESTAURANT

AED 775

LOUNGE

AED 749

TEACHERS & CREW

RESTAURANT

AED 425

LOUNGE

AED 399

HOUSE PACKAGE. WITH VALID ID

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.

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 | R)

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, lime

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, vegetarian 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, shrimp 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-jalapeno 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 AÑEJO CUATRO RUM

CHIVAS REGAL 12 YEARS

HERRADURA REPOSADO

HOUSE BEERS (BOTTLED)

HEINEKEN

PREMIUM

STELLA ARTOIS

KIRIN ICHIBAN

HOUSE WINES

TRIVENTO RESERVE MALBEC

KENFORRESTER CHENIN BLANC

SEA CHANGE ROSÉ

GRAN VENTINO BRUT

PREMIUM

ALBOLA CHIANTI CLASSICO

OYSTER BAY, SAUVIGNON BLANC

MINUTY M ROSÉ

CHAMPAGNE

MOËT & CHANDON BRUT IMPÉRIAL