



CANDYPANTS.

PRESENTS

LOST IN PARADISE

BRUNCH

KAIMANA

BEACH

SATURDAYS

1-4:30PM

**AFTERPARTY
TILL 7PM
TIKITOKENS
3 DRINKS
120AED**

HOUSE (INCLUDES
PROSECCO)

AED 475

CHAMPAGNE

AED 775

PREMIUM

AED 675

TEACHERS & CREW

AED 425

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

CRISPY BABY SQUID (SF)

Rocoto aioli

MISO SALMON MAKI (SF | R)

Avocado, miso cream cheese, yuzu furikake & masago

CHICKEN THAI BASIL DIM SUM

Thai sweet basil, spring onion & ginger

WAGYU KUSHIYAKI

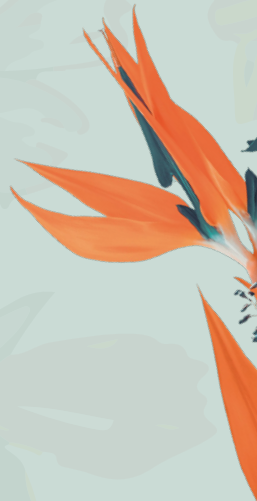
Beef flank, pear-ginger glaze & miso mustard

YASAI MAMENORI MAKI (V)

Takuan, asparagus, carrot, red bell pepper & coriander mayo

TRUFFLE CORN RIBS (V)

Cotija cheese, truffle aioli, kabayaki, chives & lime



SHARING MAINS

CHEN PI ORANGE CHICKEN (N)

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

SINGAPORE CHILLI PRAWNS (SF | S)

Juicy prawns and capsicum simmered in a spicy-sweet chilli sauce

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 | GF | N)

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

SHARING DESSERTS

BUTTER MOCHI CAKE (V | GF | N)

Banana brûlée, sea salt butterscotch, macadamia sesame nougatine

CHOCOLATE RASPBERRY ENTREMET (V)

Dark chocolate mousse & raspberry compote



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

MAPO TOFU (VG | S)

A fiery sichuan classic tofu dish with shiitake, fermented chilli bean paste, ginger, garlic & scallions

CHAR KWAY TEOW NOODLES (VG)

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

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

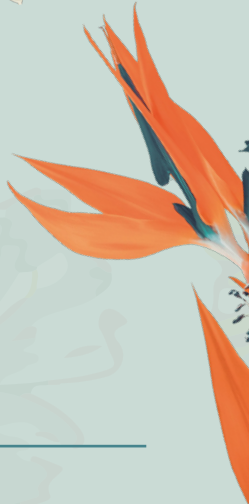
Cucumber and elderflower syrup, vodka, lime & soda

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

