

KAYTO

Brunch Menu

AED 395 per person without drinks

AED 495 per person all drinks included

STARTERS TO SHARE, Full selection included

Spicy edamame, togarashi butter
Miso soup with king crab
Crispy rice, spicy tuna tartare or avocado (V)
Caramelized Eggplant (V)
Wagyu beef tacos
Salmon Tataki, miso karashi sauce (A)
Rock Shrimp Tempura with creamy spicy sauce
Baby spinach salad, yuzu, parmigiano and truffle oil
Shrimp tempura roll and eel sauce

MAIN COURSES, Choice of one

Corn-fed chicken, truffle teriyaki sauce
Coriander rice with shrimp and lime
Wagyu beef tataki, Kayto sauces (A)
Saikyo miso black cod
36 hours cooked lamb shoulder, truffle potatoe, and mushroom escabeche

SIDES, Full selection included

Japanese Mushrooms (A)
Seasonal vegetables
White rice
Truffle mash potato

DESSERTS, Choice of one

Cheesecake brulee and mandarin sorbet (N)
Red fruit crumble vanilla ice cream (N)
Chocolate miso tart, jasmine rice ice cream (N)
Pinapple tiradito and shiso granite (N)
Mochi selection (N)

2 person minimum, Brunch Menu to be taken by the whole table



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Brunch Drinks Menu

COCKTAILS

Kayto Taiyo : Rum, Yuzu, Passion, Cranberry

Painappuru : Vodka, Cranberry, Pineapple, Lemonade

The Yuki : Aperol, Apple Juice, Yuzu

WINES

White : Pinot Grigio Sentito, Italy

Red : Louis Max, Grenache, France

Rose : Waka waka, South Africa

Sparkling : Conti d'Arco, Prosecco Brut, Italy

BEER

PERONI

JUICES

SELECTION OF FRESH JUICES OF THE DAY

SOFT DRINKS

Pepsi | Pepsi Diet

7up | 7up Diet

Ginger Ale