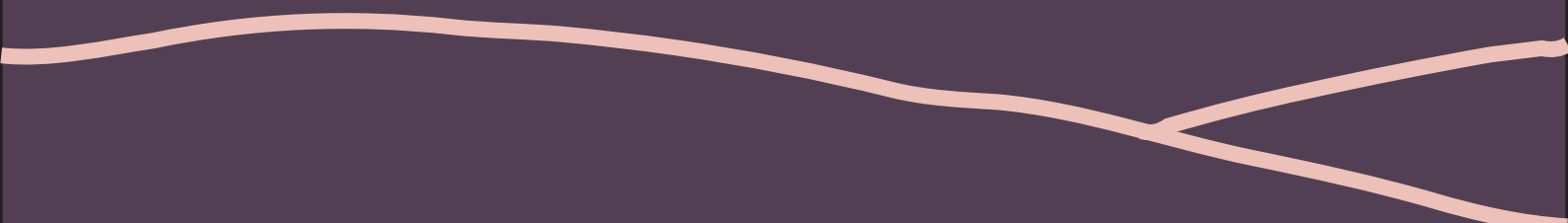


KAYTO

BRUNCH MENU



KAYTO

SATURDAY | 1PM - 3:30PM

Minimum of Two People To Share

STARTERS

To Share

Traditional Miso Soup [S]

Classic Edamame, Maldon Salt [V]

Crispy Rice, Spicy Tuna Tartare [R, E, SE, S] Or Avocado [V]

Caramelized Eggplant [V, VG, GF, SE, S]

Black Cod Bao, Chili Sauce [SE, S]

Salmon Tataki, Miso Karashi Sauce [R, S]

Rock Shrimp Tempura, Creamy Spicy Sauce [E, SE, SF]

Salmon Avocado Roll [R]

Spicy Tuna Roll, Yukke Sauce [R, E, SE, S]

Chicken Kushiya [SE, S]

MAIN COURSES

Choice of One

Corn-Fed Chicken, Truffle Teriyaki Sauce [N, SE, SF, S, D]

Wagyu Beef Tataki, Kayto Sauces [N, SE, SF, S, D]

Salmon Yaki Sake [S]

Vegetarian Fried Coriander Rice [V, S]

SIDES

Japanese White Rice [VG]

Seasonal Vegetables [D, S]

French Fries

DESSERTS

Choice of One

Cheesecake Brulée and Mandarin Sorbet [D, E, N]

Hot Chocolate Cookies, Vanilla Ice Cream [D, E, S]

Dark Chocolate Cookies, Vanilla Ice Cream

AED 435 Soft Beverages | AED 530 House Beverages
AED 720 Champagne and Premium Beverages

☞ Signature Desserts [N] Nuts [D] Dairy [E] Egg [SF] Shellfish [S] Soy [GF] Gluten Free [LF] Lactose Free [R] Raw

[*] Vegetarian option available. Gluten and Alcohol Free items are available upon request

Price inclusive of 10% Service Charge + 5% VAT and subject to 7% Municipality Tax

KAYTO

BEVERAGES

COCKTAILS

Nazca Route

Gin, Clarified Peach, Elderflower, Yuzu

Pisco Y Pasion

Passion Fruit Infused Pisco, Basil Wine, Passion Fruit Purée

Espresso Martini

Espresso, Khalua, Vanilla Infused Vodka

WINES

White

Sauvignon Blanc, Two Tracks, New Zealand

Red

Pinot Noir, Two Tracks, New Zealand

Rosé

Villa Garrel, Domaine Fabre

Sparkling

Jeio, Prosecco, Italy

BEER

Bartender's Selection

JUICES

Selection of Fresh Juices of the Day

SOFT DRINKS

Selection of Soft Drinks

AED 435 Soft Beverages | AED 530 House Beverages
AED 720 Champagne and Premium Beverages