



KAI

BAR

Edamame \$9

“Edamame” warm japanese immature soybeans in the pod tossed in spicy salt

Sesame chicken \$15

Japanese sesame coated chicken wing served with calamansi chilli sauce

Camembert Floral \$15

Burnt Camembert served with apricot pistachios marmalade, plum, maple syrup and herb oil

Jamon Iberico \$18

Sliced Jamon de cebo iberico served with burn plum , balsamic onion jam, oregano and radish pickles

Gambas Toast \$15

Buttery toast served with gambas baby shrimp, ebiko and spicy mango

Lobster Bisque \$18

House lobster bisque pair cognac lobster minced.

Octopus tartare \$14

Raw octopus wasabi tartare serve with shoyu ikura and savoury cracker

Foie gras \$26

Pan seared foie gras served with berries balsamic and moutarde à l'ancienne

Forest mushroom \$15

Truffle forest mushroom tart served with shredded truffle and chives

Lamb Lollipop \$15

Home seasoned minced lamb lollipop coated with mustard herb-crusted

Posh Fries \$12

Truffle fries serve with grated parmigiano and jalapeño emulsion

Kai Ultimate burger \$23

Choice of wagyu beef or ume pork patty. Gherkin onion relish , sliced cheese and homemade black pepper sauce served with French fries

House crackers \$3

House seasoning water waffle crackers

Le Chocolat \$10

Daily homemade aromatiser le chocolat 1piece \$4 , 3piece for \$10

Banana Rum \$14

Frozen banana served with vanilla ice cream, rum raisin and cocoa dust

Chef Special \$28

Kindly check with staff

