



Kris with a View

Kris with a View promises to delight guests with its variety of exotic cuisines sourced from the origins of the ancient Spice Trail. Specialty dishes from China, Thailand, Malaysia, India, Arabia and the West amongst others will please the palates of the most discerning whilst partaking of a variety of wines from the New and Old Worlds.

With a 360 degree panoramic view, one can savour their favourite cocktail or try something new from the extensive list. Whether it be a business occasion, social get together or just being with your favourite person, Kris with a View has everything to make a memorable occasion.

Story of Kris

The Kris or Keris is an asymmetrical dagger indigenous to Indonesia, Malaysia, Singapore, Thailand and India. The Kris is famous for its distinctive wavy blade, spiritual object, Kris is often considered to have an essence or presence, with some blades possessing good luck and others possessing bad.

Kris history is generally traced through the study of carvings and bas-relief panels found in Southeast Asia. It is widely believed by archaeologists that the earliest Kris prototype can be traced to Dong Son in Vietnam circa 300BC. From there, the design would have been brought into present-day Malaysia by Cham migrants who made their way into the Malay Peninsula twenty centuries ago. Another theory is that the Kris was based on daggers from India.

To begin



TASTE OF THAILAND

- Tom Yam Goong (s)** AED54
Thai hot and spicy prawn soup
Lemongrass, galangal, lime, chili
- Yam Ma Muang (v, n)** AED48
Mango long bean salad
Chili, coriander, garlic, tamarind, lime, ginger
- Chicken Larb (s)** AED52
Minced chicken salad
Lemongrass, onion, chili, lime, fish sauce
- Lemongrass Chicken Skewers (s)** AED52
Char-grilled minced chicken
Lemongrass, lime leaves, coriander, fish sauce
- Thod Man Poo (s)** AED56
Thai crab cake
White pepper, chili, tamarind, cayenne pepper, soya sauce

SPECIALTIES OF CHINA

- Crab Claw Sweet Corn Soup (s)** AED54
Crab meat & claw, chicken stock, sweet corn, egg
Soya sauce, spring onion
- Sesame Chicken Salad** AED52
Crispy chicken fillet, beans, snow peas, water chestnuts
Sesame oil, garlic
- Cantonese Salt & Pepper Calamari (s)** AED52
Battered crispy fried squid
Green chili, pepper, garlic, ginger, sesame
- Dim Sum Basket (s)** AED62
Steamed vegetable and chicken dumpling, prawn siew mai, duck pao
Soya sauce, chili

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PRIDE OF INDIA

Tamatar Basil Shorba (d) Tomato and basil soup <i>Coriander roots, onion, ginger, garlic, chili, tumeric, cumin</i>	AED48
Channa Chaat (v) Chick pea salad, dried mango, pomegranate, tomato, coconut and cucumber <i>Red chili, onion, black salt</i>	AED48
Zafrani Gobi (d) Pan-grilled cauliflower <i>Ginger, garlic, red chili, black salt, labneh, saffron</i>	AED48
Paneer Hariyali (d) Tandoor-grilled cottage cheese, green chili, mint leaves, coriander, yoghurt <i>Garam masala, chaat masala, mustard oil</i>	AED56
Kati Roll (d) Tandoori chicken and cottage cheese wrapped in roomali roti <i>Kasuri methi, turmeric, chili, capsicum, onion</i>	AED56
Uttaranchal Chili Chicken Stir-fried chicken thigh, chili paste, crispy vegetables <i>Ginger, garlic, chili</i>	AED56
Salmon Tikka (s, n) Tandoori grilled salmon fillet, crispy vegetables <i>Chili, coriander, cumin, tumeric, ginger, garlic</i>	AED66
Jingha Vada (s) Indian style spicy prawn coated in chick pea flour and deep fried <i>Red chili, onion, coriander, cumin, chili powder</i>	AED66
Aloo Tikki (v) Pan-grilled crushed potato patties, coconut, tomato chutney <i>Tumeric, green chili, coriander, cumin, chaat masala</i>	AED48

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PALATE OF MALAYSIA

Laksa Ayam

AED52

Egg noodle and chicken soup with coconut milk and bean sprout

Tumeric, spring onion, coriander, chili, cumin

Gado-Gado (v, n)

AED50

A mix of fried tofu, green beans, bean sprout, boiled egg tossed in peanut sauce

White pepper, palm sugar, rice vinegar

Kunyit Chicken Wings

AED56

Malaysian style fried chicken

Tumeric, soya sauce, ginger, garlic, chili, curry leaves

Malay Satay (n)

AED58

Char-grilled chicken and beef skewers, peanut sauce

Tumeric, cumin and coriander

ESSENCE OF ARABIA

Shorba Adas Bi Lahma (n)

AED52

Arabic yellow lentil soup with lamb meatball

Pine nut, tumeric, cumin

Classic and Lamb Hummus (n)

AED50

Classic and minced lamb creamy chickpea dip, pita bread, vegetable sticks

Pine nuts, olive oil, parsley

Chicken Falafel Khiyar Be Laban (d)

AED54

Deep fried chick pea patties with chicken, yoghurt and cucumber

Coriander, cumin, onion, mint, garlic, celery

Arabic Taster (d, n)

AED56

Hummus, fattoush and babaganoush, spinach fatayer, cheese samboussek

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FLAVOURS OF JAPAN

- Duo of Edamame (v)** AED46
Plain and citrus salt steamed soy beans
Citrus salt, lemon zest, orange zest, lime zest, kosher salt
- Tuna Tataki Salad** AED62
Pan-Seared tuna on sakura, seaweed and avocado mix
Sesame, ponzu sauce
- Dynamite Asparagus (d)** AED48
Crispy fried panko breaded giant asparagus
Red chili, mayonnaise, black pepper, sesame oil
- Mushroom Gyoza (v)** AED48
Pan-fried mushroom dumplings
Garlic, ginger, spring onion, soya sauce
- Ebi Tempura (s)** AED66
Deep fried battered prawns, tempura sauce
Mirin, soya, ginger, sugar

CLASSICS OF EUROPE

- French Onion Soup (d)** AED48
Classic French onion soup, croutons and cheddar cheese
- Mozzarella Caprese (d)** AED48
Roma tomato, mozzarella cheese, green basil
Balsamic vinegar, olive oil
- Classic Caesar (s, d)** AED52
Romaine lettuce, garlic croutons
Garlic, anchovies, black pepper
- Smoked Duck Carpaccio** AED60
Arugula, sweet plum, brioche
- Scottish Smoked Salmon (s)** AED66
Horseradish, capers, salmon roe, melba toast
- Prawn Cocktail (s)** AED66
Boiled shrimps, spicy cocktail dip
Horseradish, lemon, pepper

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To savour



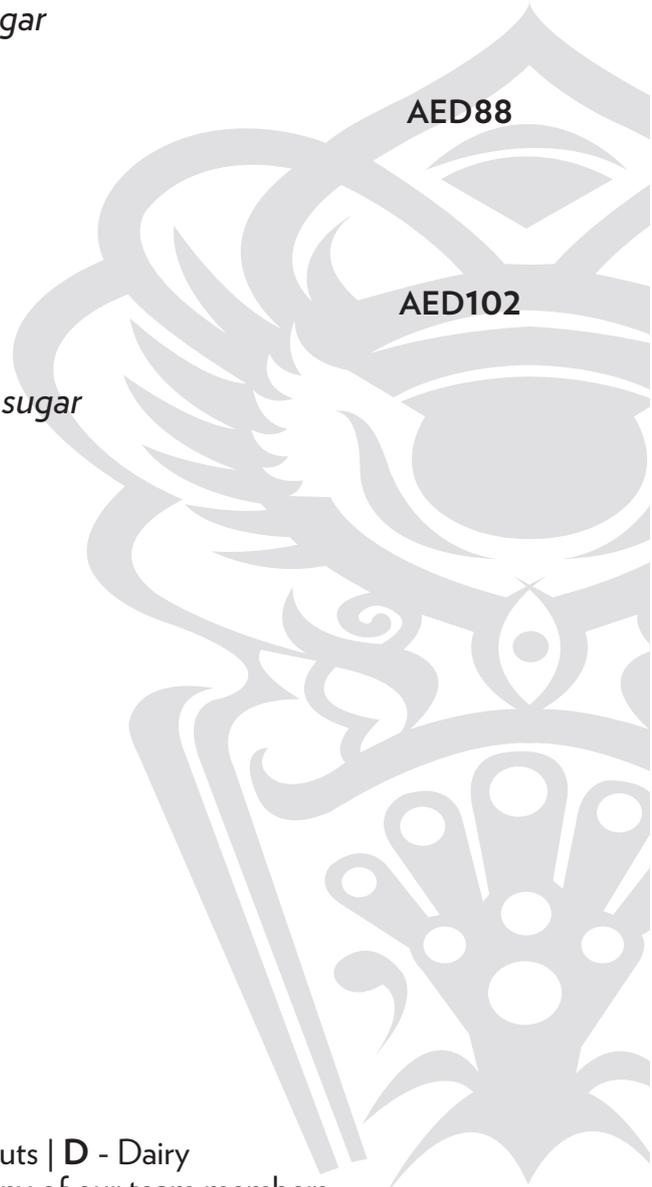
TASTE OF THAILAND

Gaeng Kiew Wan (v) Thai green vegetable curry <i>Chili, garlic, galangal, kaffir lime, basil, coconut milk</i>	AED68
Phad Kha Prow Kai (s) Stir fried minced chicken with hot basil and long beans <i>Chili, garlic, coriander, ginger</i>	AED78
Gaeng Phed Ped Yang Thai red duck curry <i>Chili, garlic, onion, galangal, kaffir lime, basil, coconut milk</i>	AED86
Pad Gra Prow (s) Stir-fried beef with hot basil <i>Chili, garlic, onion, fish, oyster and soya sauce</i>	AED92
Phad Thai Neea Poo Goong (s, n) Thai rice noodles with crab meat and shrimps <i>Chili, tamarind, lime, fish sauce, onion, palm sugar</i>	AED78
Pla Samrut (s) Whole crispy fried red snapper <i>Chili, basil, garlic, onion</i>	AED88
Goong Phad Prik (s) Thai chili tiger prawns <i>Onion, ginger, chili, coriander, fish sauce, palm sugar</i>	AED102

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SPECIALTIES OF CHINA

Manchurian Vegetable Balls (v)

AED74

Mix of Chinese cabbage, carrot, green beans, potato in thick Manchurian sauce

Ginger, chili, coriander, pepper, soya sauce, sugar, spring onion

La Zhi Ju Szechuan (n)

AED78

Stir fried chicken, dry chili, spring onion, cashew nut

Chili, garlic, coriander, ginger

Mapo Tofu

AED78

Minced chicken with steamed bean curd

Chili, ginger, garlic

Peking Duck

AED108

Crackling duck served with pancakes, leek, cucumber, hoisin sauce

Coriander, garlic, onion, soya

Black Pepper Short Ribs

AED120

Braised beef short rib and Chinese mushrooms

Ginger, garlic, black pepper, red chili flake, oyster sauce, sugar, five spice

Mei Ji Xian Zheng Gei Lu Yu (s)

AED98

Steamed Chinese style sea bass with super soya sauce

Ginger, garlic, spring onions, oyster sauce, soya sauce, sugar

XO Scallop (s)

AED102

Steamed scallop in spicy seafood sauce, rice vermicelli

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PRIDE OF INDIA

Bagara Baingan (v) Braised baby eggplant <i>Onion, ginger, garlic, chili, cumin, coriander, tumeric</i>	AED68
Dal Bukhara (d) Black lentil creamy tomato curry <i>Red chili, ginger, garlic</i>	AED68
Paneer Tikka Masala (d) Tender cottage cheese curry <i>Kasoori methi, cumin, chili, turmeric, coriander, garam masala</i>	AED78
Dum Biryani (d, n) Whole garam masala, mint, saffron, chili, rose water	
Vegetable	AED68
Chicken	AED78
Lamb	AED82
Tandoori Classic (d) Tandoori grilled boneless chicken <i>Kasoori methi, labneh, red chili, black salt, ginger, garlic</i>	AED78
Kris Butter Chicken (d, n) Tandoori boneless chicken thigh simmered in creamy tomato gravy <i>Fenugreek, cardamom, cloves, cumin, chili, tumeric, coriander</i>	AED78
Kashmiri Roganjosh Simmered lamb shank in onion, coconut and tomato gravy, tempered potatoes <i>Whole cinnamon, cloves, cardamom, mustard, cumin, curry leaves</i>	AED98
Goan Fish Curry (s) Dane of tuna in coconut milk <i>Chili, tamarind, malt vinegar, onion, tomato, cream, dry chili</i>	AED88
Indian Tava Zinga (s) Pan fried tiger prawn <i>Fennel, chili, ginger, kadai masala, coriander seeds, resham patti chili</i>	AED102

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PALATE OF MALAYSIA

Bebek Pak Choy (s)

Egg noodles with roasted duck, black mushroom and pak choy
Garlic, oyster, soya

AED78

Char Kway Teow (s)

Malaysian stir-fried rice flat noodles with beef strips
Soya sauce, oyster sauce, black pepper

AED78

Beef Rendang

Braised beef, coconut milk, ginger, garlic, onion, chili
Lemongrass, galangal, lime leaves

AED92

Seafood Clay Pot

Prawn, fillet of fish, mussels and squid, sticky rice
Onion, lemongrass, ginger, garlic, sambal, coconut, spring onion

AED128

ESSENCE OF ARABIA

Shish Tawook (d, n)

Middle Eastern style grilled chicken, couscous, mint yoghurt
Capsicum, raisin, almond flakes

AED78

Whole Baby Chicken

Roasted whole baby chicken, vermicelli rice
Cardamom, lemon juice, olive oil, fresh thyme, garlic tahina sauce

AED108

Oriental Lamb Grill

Char-grilled lamb chops and kofta, saffron rice
Parsley, cinnamon, pita bread, spicy harissa sauce, onion, sumac

AED148

Seafood Arabic Mix Grill

Grilled prawns, halibut, squid with saffron rice
Tahina, black pepper

AED148

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FLAVOURS OF JAPAN

Nigiri (4 pieces)		Maki (6 pieces)		Sashimi (6 pieces)	
Tamago	AED48	Tekka	AED58	Salmon	AED62
Salmon	AED48	California	AED58	Octopus	AED66
Crabstick	AED48	Dynamite	AED68	Scallop	AED66
Saku Tuna	AED48	Fuji	AED68	Hamachi	AED68
Prawn	AED48	Spider	AED68	Saku Tuna	AED68
Eel	AED54	Philadelphia	AED68		
Hamachi	AED56	Crispy Salmon	AED68		

Tofu Teriyaki (v)

Pan-grilled bean curd, shitake mushroom

Lemon, orange, onion, celery, garlic, ginger, soya, sugar, mirin

AED74

Beef and Scallion Yakitori

Char-grilled beef skewers

Vinegar, soya, sugar, mirin

AED88

CLASSICS OF EUROPE

Eggplant Cannelloni (v, n)

Baked eggplant and zucchini rolls, tomato sauce and mozzarella cheese

AED68

Corn-Fed Chicken

Grilled corn-fed chicken breast, asparagus, sweet potato mash, mushroom cream sauce

AED98

Tagliatelle Bolognese (d)

Tagliatelle pasta in beef ragout, parmesan cheese

AED76

Veal Scaloppini

Pan-grilled veal, arugula mix

AED98

Lamb Shank

Braised lamb shank, potato mash, crispy garlic bread

AED98

Mussels Fra Diavolo (s)

Black mussels in spicy tomato sauce

AED88

Salmon Provencal (s)

Pan-seared salmon, crushed potato and olives, salsa verde

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AED106

LAND AND SEA

Charred Tenderloin (250g), Sirloin (300g), Ribeye (300g)

AED145

Five Spice

Snow peas

Ginger, onion, sesame oil, oyster and soya sauce

Aromatic Thai

Kailan

Coriander, lime, garlic, soya sauce

Teriyaki

Broccoli

Soya, sugar, mirin, salt and sake

Classic Steak

Asparagus

Bearnaise, black pepper or red wine jus

Canadian Lobster

AED245

Kris Kin Style

Chili, garlic, ginger, coriander, soya, lemongrass

Thai Black Pepper

Black pepper sauce, garlic, coriander, chili

Chinese XO

Spring onion, coriander, oyster sauce, dried shrimps and scallops

Indian Masala Fry

Tomato, ginger, garlic, onion and Indian spices

Massaman Yellow Curry

Coriander, tamarind, tumeric, coconut milk

Herb-Lemon Butter

Lemon, butter, chive

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To add on



RICE

Steamed Jasmine Rice	AED24
Steamed Basmati Rice	AED24
Vegetable Pulao	AED34
Vegetable Egg Fried Rice	AED36
Chicken Yang Chow Fried Rice	AED38
Crab Fried Rice	AED38

NAAN

Plain	AED34
Butter	AED36
Chili	AED36
Cheese	AED38
Spiced Paneer	AED38

ROOTS AND VEGETABLES

Garlic Green Beans	AED36
Chinese Stir-Fry Greens	AED36
Thai Garlic Mixed Vegetables	AED36
Herb Button Mushrooms	AED36
Portobello Fries	AED36
Roasted Roots	AED36
Potato Mash	AED36
Steak Cut Fries	AED36

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To complete



DELIGHTS AROUND THE WORLD

Kris Kin Signature Dessert

Pandan Creme Brule

AED46

Thailand

Mango Sticky Rice

AED46

China

Red Bean Rice Balls in Lotus Syrup

AED46

India

Gulab Jamun and Vanilla Ice Cream

AED46

Malaysia

Mango Crepe Stuffed with Young Coconut and Palm Sugar

AED46

Arabia

Warm Date and Fig Pudding, Caramel Ice Cream

AED46

Japan

Matcha Tiramisu

AED46

Europe

Warm Molten Chocolate Cake, Vanilla Ice Cream

AED46

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