



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)

Thai hot and spicy prawn soup
Lemongrass, galangal, lime, chili

AED54

Yam Ma Muang (v, n)

Mango long bean salad
Chili, coriander, garlic, tamarind, lime, ginger

AED48

Chicken Larb (s)

Minced chicken salad
Lemongrass, onion, chili, lime, fish sauce

AED52

Lemongrass Chicken Skewers (s)

Char-grilled minced chicken
Lemongrass, lime leaves, coriander, fish sauce

AED52

Thod Man Poo (s)

Thai crab cake
White pepper, chili, tamarind, cayenne pepper, soya sauce

AED56

SPECIALTIES OF CHINA

Crab Claw Sweet Corn Soup (s)

Crab meat & claw, chicken stock, sweet corn, egg
Soya sauce, spring onion

AED54

Sesame Chicken Salad

Crispy chicken fillet, beans, snow peas, water chestnuts
Sesame oil, garlic

AED52

Cantonese Salt & Pepper Calamari (s)

Battered crispy fried squid
Green chili, pepper, garlic, ginger, sesame

AED52

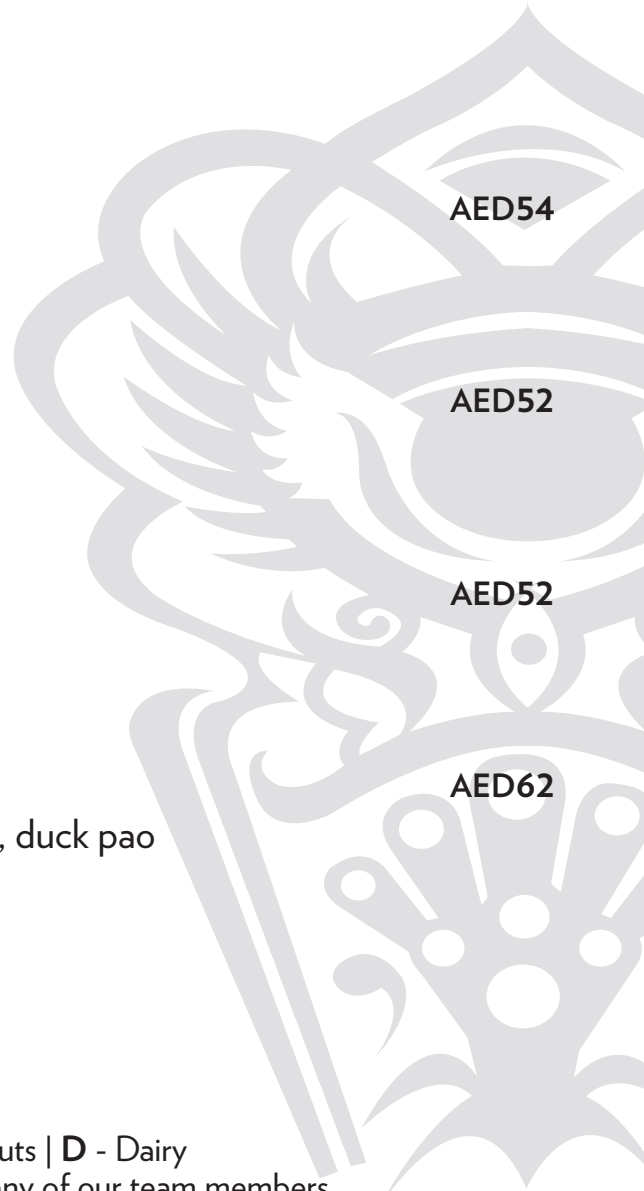
Dim Sum Basket (s)

Steamed vegetable and chicken dumpling, prawn siew mai, duck pao
Soya sauce, chili

AED62

V - Vegetarian | S - Seafood | N - Nuts | D - Dairy

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PRIDE OF INDIA

Tamatar Basil Shorba (d)

AED48

Tomato and basil soup

Coriander roots, onion, ginger, garlic, chili, tumeric, cumin

Channa Chaat (v)

AED48

Chick pea salad, dried mango, pomegranate, tomato, coconut and cucumber

Red chili, onion, black salt

Zafrani Gobi (d)

AED48

Pan-grilled cauliflower

Ginger, garlic, red chili, black salt, labneh, saffron

Paneer Hariyali (d)

AED56

Tandoor-grilled cottage cheese, green chili, mint leaves, coriander, yoghurt

Garam masala, chaat masala, mustard oil

Kati Roll (d)

AED56

Tandoori chicken and cottage cheese wrapped in roomali roti

Kasuri methi, turmeric, chili, capsicum, onion

Uttaranchal Chili Chicken

AED56

Stir-fried chicken thigh, chili paste, crispy vegetables

Ginger, garlic, chili

Salmon Tikka (s, n)

AED66

Tandoori grilled salmon fillet, crispy vegetables

Chili, coriander, cumin, tumeric, ginger, garlic

Jingha Vada (s)

AED66

Indian style spicy prawn coated in chick pea flour and deep fried

Red chili, onion, coriander, cumin, chili powder

Aloo Tikki (v)

AED48

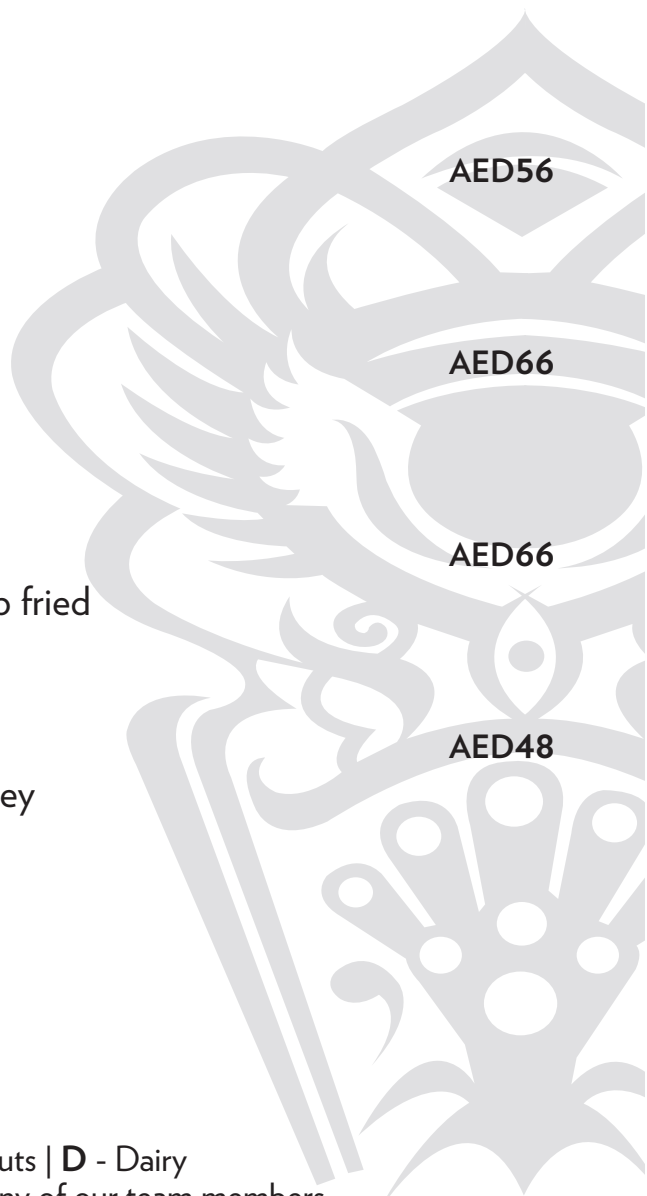
Pan-grilled crushed potato patties, coconut, tomato chutney

Tumeric, green chili, coriander, cumin, chaat masala

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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)

Plain and citrus salt steamed soy beans

Citrus salt, lemon zest, orange zest, lime zest, kosher salt

AED46

Tuna Tataki Salad

Pan-Seared tuna on sakura, seaweed and avocado mix

Sesame, ponzu sauce

AED62

Dynamite Asparagus (d)

Crispy fried panko breaded giant asparagus

Red chili, mayonnaise, black pepper, sesame oil

AED48

Mushroom Gyoza (v)

Pan-fried mushroom dumplings

Garlic, ginger, spring onion, soya sauce

AED48

Ebi Tempura (s)

Deep fried battered prawns, tempura sauce

Mirin, soya, ginger, sugar

AED66

CLASSICS OF EUROPE

French Onion Soup (d)

Classic French onion soup, croutons and cheddar cheese

AED48

Mozzarella Caprese (d)

Roma tomato, mozzarella cheese, green basil

Balsamic vinegar, olive oil

AED48

Classic Caesar (s, d)

Romaine lettuce, garlic croutons

Garlic, anchovies, black pepper

AED52

Smoked Duck Carpaccio

Arugula, sweet plum, brioche

AED60

Scottish Smoked Salmon (s)

Horseradish, capers, salmon roe, melba toast

AED66

Prawn Cocktail (s)

Boiled shrimps, spicy cocktail dip

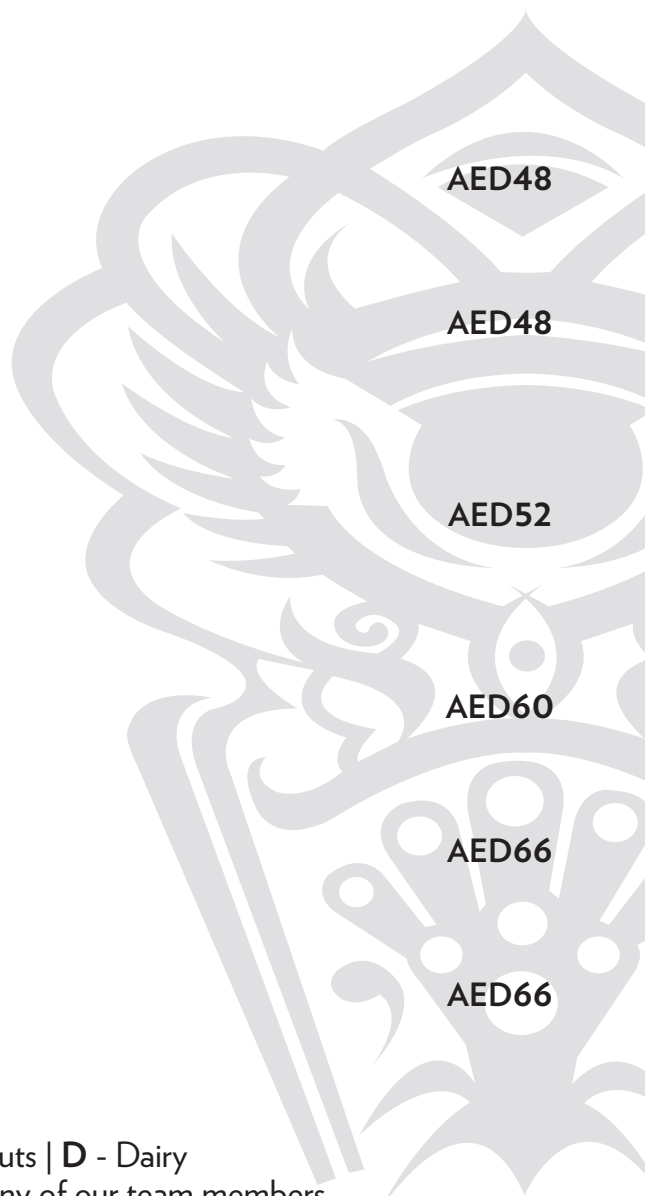
Horseradish, lemon, pepper

AED66

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TO SAVOUR...



TASTE OF THAILAND

Gaeng Kiew Wan (v)

AED68

Thai green vegetable curry

Chili, garlic, galangal, kaffir lime, basil, coconut milk

Phad Kha Prow Kai (s)

AED78

Stir fried minced chicken with hot basil and long beans

Chili, garlic, coriander, ginger

Gaeng Phed Ped Yang

AED86

Thai red duck curry

Chili, garlic, onion, galangal, kaffir lime, basil, coconut milk

Pad Gra Prow (s)

AED92

Stir-fried beef with hot basil

Chili, garlic, onion, fish, oyster and soya sauce

Phad Thai Neea Poo Goong (s, n)

AED78

Thai rice noodles with crab meat and shrimps

Chili, tamarind, lime, fish sauce, onion, palm sugar

Pla Samrut (s)

AED88

Whole crispy fried red snapper

Chili, basil, garlic, onion

Goong Phad Prik (s)

AED102

Thai chili tiger prawns

Onion, ginger, chili, coriander, fish sauce, palm sugar



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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

Ginger, spring onion, capsicum, oyster sauce, dried

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PRIDE OF INDIA

Bagara Baingan (v)

Braised baby eggplant

Onion, ginger, garlic, chili, cumin, coriander, tumeric

AED68

Dal Bukhara (d)

Black lentil creamy tomato curry

Red chili, ginger, garlic

AED68

Paneer Tikka Masala (d)

Tender cottage cheese curry

Kasoori methi, cumin, chili, turmeric, coriander, garam masala

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

Kasoori methi, labneh, red chili, black salt, ginger, garlic

AED78

Kris Butter Chicken (d, n)

Tandoori boneless chicken thigh simmered in creamy tomato gravy

Fenugreek, cardamom, cloves, cumin, chili, tumeric, coriander

AED78

Kashmiri Roganjosh

Simmered lamb shank in onion, coconut and tomato gravy, tempered potatoes

Whole cinnamon, cloves, cardamom, mustard, cumin, curry leaves

AED98

Goan Fish Curry (s)

Darne of tuna in coconut milk

Chili, tamarind, malt vinegar, onion, tomato, cream, dry chili

AED88

Indian Tava Zinga (s)

Pan fried tiger prawn

Fennel, chili, ginger, kadai masala, coriander seeds, resham patti chili

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

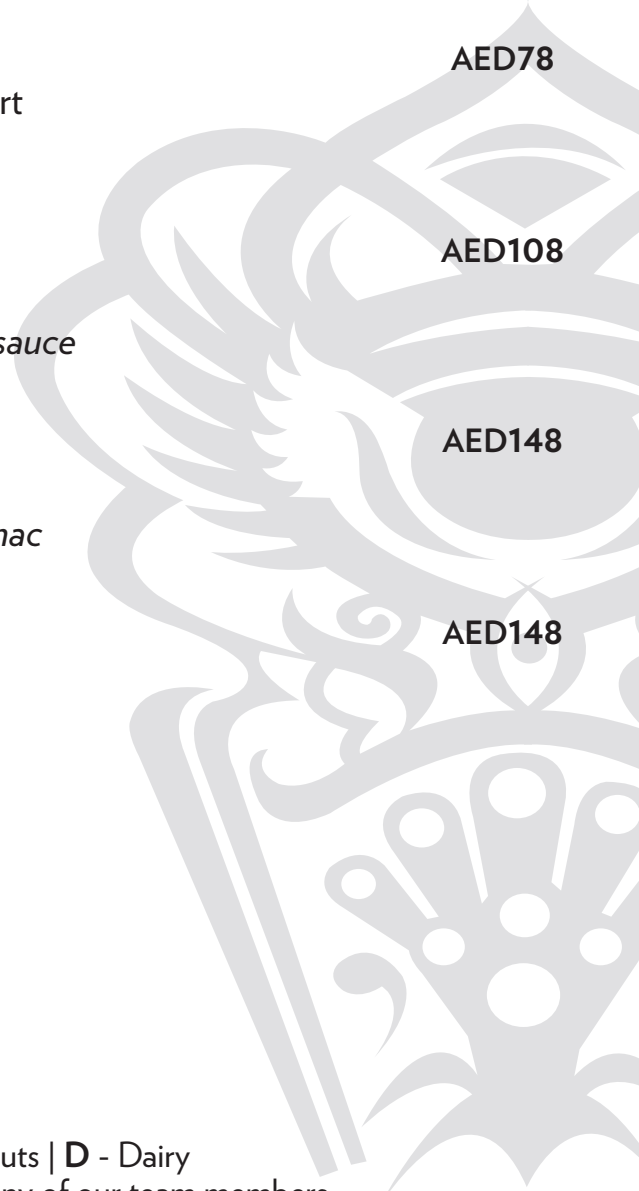
Seafood Arabic Mix Grill

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)

AED74

Pan-grilled bean curd, shitake mushroom

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

Beef and Scallion Yakitori

AED88

Char-grilled beef skewers

Vinegar, soya, sugar, mirin

CLASSICS OF EUROPE

Eggplant Cannelloni (v, n)

AED68

Baked eggplant and zucchini rolls, tomato sauce and mozzarella cheese

Corn-Fed Chicken

AED98

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

Tagliatelle Bolognese (d)

AED76

Tagliatelle pasta in beef ragout, parmesan cheese

Veal Scaloppini

AED98

Pan-grilled veal, arugula mix

Lamb Shank

AED98

Braised lamb shank, potato mash, crispy garlic bread

Mussels Fra Diavolo (s)

AED88

Black mussels in spicy tomato sauce

Salmon Provencal (s)

AED106

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

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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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