



Kai Restaurant

We are strong advocates for locally sourced, healthy, organic ingredients and authentic cuisines. We work with local vendors and farmers to introduce sustainable produce to our resort while using our own ingredients from the island's organic garden.

Delight yourself with our hand-crafted recipes, created by the Ayada Culinary team.

An awe - inspiring world...



EDAMAME BEANS

Soy beans cooked in the pod

Natural

Steamed with Maldon sea salt

\$10

Togarashi

Wok tossed with mirin and sesame oil

\$10

Piri Karai

Stir fried with chili, garlic and crispy ginger

\$10

Salty & sweet

Stir fried with sweet chili, soy sauce & garlic

\$10

SUSHI

Selection of 3 Sushi and 3 Sashimi

served with pickled ginger, wasabi, soy sauce

\$26

Selection of 6 Vegetable Sushi

served with pickled ginger, wasabi, soy sauce

\$20

STARTER

Soft shell crab with sambal sauce

Deep fried soft shell crab with Malaysian style spicy sambal sauce

\$28

Prawn Tempura

The classic ultra-light battered prawns with tempura sauce

\$26

Vietnamese Summer Cold Rolls

*Rice Paper rolls packed with Asian vegetables,
served with a sweet ginger chili dipping sauce*

\$22

Crispy Vegetable Basket

*Crispy basket filled with secret garden vegetables & tofu.
Sauteed with black pepper and garlic, served with honey chili sauce*

\$22

Larb Gai

*Thai style chicken with fresh bird's eye chilli, lemon juice, palm sugar,
mint leaves and toasted rice*

\$28

SOUP

Tom Yum Goong

Thai hot and sour broth with prawns, lemongrass, galangal, chili and coriander

\$24

Hot & Sour Soup

Asian mushrooms, beaten egg with your choice of

Prawns

\$24

Vegetables

\$20

Corn & Crab Soup

Mushrooms, sesame oil

\$22



DIMSUM

Assorted Dumplings [ⓐ]

Combination of prawns, chicken & vegetables, served with sesame soy sauce and Shandong sauce

\$24

MAINS

Steamed Nile Perch Fillet [ⓐ]

Ginger, scallions, fried garlic, soy sauce & cilantro

\$44

Angus Beef Teppanyaki [ⓐ]

Angus beef marinated with fermented bean paste, served with tonkatsu sauce

\$55

Red Cooked Tiger Prawn Hakka Style [ⓐ] [ⓐ]

Indian Ocean tiger prawns, spring onion, cooked in rice wine and red fragrant sauce

\$42

Tori Teriyaki Chicken [ⓐ]

Succulent chicken breast, cooked with teriyaki sauce

\$42

Sizzling Tofu [ⓐ]

Spring onion, lemon juice, chili, garlic Jasmine rice With your choice of:

Crisp Chicken

\$36

Vegetables

\$34

FROM THE CLAY OVEN

Maldivian Reef Fish

Clay oven cooked tender reef fish, marinated in saffron yoghurt, served with papadum and coconut coriander sambal

\$42

Vegetable Tikka [ⓐ]

Yoghurt marinated vegetables, roasted in the clay oven, served with papadum, refreshing salad and mint chutney.

\$36

Lamb Chops

Sea salt and pepper rubbed tender lamb chops, roasted in the clay oven with papadum, raita and mint chutney

\$55



CURRY BOWLS

Thai Green Curry (S)

Eggplant, tomato, lemon grass, Thai basil and ginger, simmered in coconut milk, with your choice of

Indian Ocean tiger prawns

\$38

Tender chicken thigh

\$36

vegetables and tofu

\$34

Thai Red Curry (S)

Eggplant, green beans, kaffir lime, lemon grass, and ginger, simmered in coconut milk, with your choice of

Indian ocean tiger prawns

\$38

Tender chicken thigh

\$36

vegetables and tofu

\$34

NOODLES

Hakka Noodles (G)

Onion, capsicum, spinach, Chinese cabbage with your choice of:

Spring chicken

\$36

Vegetables

\$34

Pad Thai Rice Noodles (N)

Wok tossed with Pad Thai sauce, fragrant herbs and peanuts with your choice of:

Prawns

\$38

Vegetables

\$34

Nasi Goreng (G) (N) (S)

Wok fried rice, vegetable pickle, sunny side egg, prawn crackers served with chili sambal and soy sauce with your choice of:

Chicken Satay

\$36

Vegetables

\$34

Mie Goreng (G) (N) (S)

Wok fried noodles, vegetable pickle, egg strips, prawn crackers served with chili sambal and soy sauce with your choice of:

Chicken satay

\$36

Vegetables

\$34



SIDES

Stir Fried Vegetables (V)(G) <i>Oyster sauce</i>	\$14
Ayada Secret Garden Salad (V)(G) <i>Honey, soy & calamansi dressing</i>	\$14
Wok Tossed Ayada Green Spinach (V)(G) <i>Fermented chili bean paste & garlic</i>	\$14
Steamed Jasmine Rice (V)	\$9
Garlic Naan (G)(V) <i>Clay oven baked Indian bread with garlic</i>	\$9

DESSERT

Fresh Fruit Salad (G)(V) <i>Mint, basil & grated coconut</i>	\$18
Lime Meringue (V) <i>Calamansi curd, wild lime sorbet</i>	\$18
Matcha & Mascarpone Layered Pancake (G)(V) <i>Raspberry jelly, matcha ice cream</i>	\$18
Mango mousse (D)(G)(V) <i>Lemon grass sorbet, pandan sponge, pistachio meringue</i>	\$18
Homemade Gelato & Sorbets (D)(V) <i>Choose 3 favours from: vanilla, chocolate, mango, coconut, passion fruit</i>	\$16

Should you be allergic or intolerant to any food,
we will be happy to assist you with selecting a dish suited to your requirements
or have our Chef prepare something special for you.

(N) Nuts (A) Alcohol (S) Spicy (V) Suitable for vegetarians (G) Contains Gluten

All prices are in US dollars and are subject to a 10% service charge and 12% GST.