



*Kaia*

## UMAMI LOBSTER NIGHT

TUESDAY 7 PM TO 11PM

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QAR 330 PER PERSON

## STARTERS

### GYOZA

mushroom, spring onion, ginger, chili ponzu sauce

### TACO

crispy corn taco, yuzu kosho mayo

### SALAD

mixed crispy lettuce, cherry tomato, pickled radish,  
plum truffle dressing

## MAIN COURSE

CHOOSE ONE

### CHEF STYLE THERMIDOR LOBSTER

red cheddar sauce, onion, yuzu kosho, chives

### ROBATA LOBSTER

yuzu ponzu maltase sauce

## SIDE DISH

### NABE RICE

mixed wild mushroom, scallion, truffle, butter

### ROBATA BROCCOLI

sesame dressing

## DESSERT

### SELECTION OF MOCHI

Vanilla, Strawberry, Black sesame

## BEVERAGE ADD-ON: QAR 100

### BEER BOTTLE

selection of beers

### WINE BY GLASS

#### WHITE

KWV, Chenin Blanc, South Africa

#### ROSÉ

Rosé D'Anjou, France

#### RED

Two Oceans, Cabernet Merlot, South Africa