

Kamala Chef Atita Tuparsu presents a variety of unique Pan Asian dishes to share 'family style' and recommends you order several dishes for the perfect culinary experience

SALADS

Green Papaya Salad (V)

green papaya juliennes, french beans, tomato, peanuts

Thai Beef Salad

sliced seasoned beef fillet, tossed with tomato, onion, cucumber, mint, thai dressing

Seafood Glass Noodle Salad

assorted seafood, thai glass noodles, tomatoes, onion, coriander

Herbed Salmon Salad

salmon, tomato, onion, tossed with asian herbs, chili dressing

Sashimi Salad

salmon and tuna chunks, avocado, caviar, lettuce, wafu dressing

START SHARING

Crispy Spring Rolls (four rolls each)

choice of prawn or vegetable, sweet and sour chili sauce

Tord Man Pla

thai fish cakes, sweet chili-cucumber relish

Vietnamese Rice Paper Rolls (V)

rice noodles, lettuce, glass noodles, carrot, mint, coriander
cucumber, spring onions, nuoc-cham sauce

Kamala Satay Selection (two skewers each) (N)

chicken, beef and prawns, homemade peanut sauce and ajad dip

Vietnamese Sugarcane Prawn

minced deep-fried prawn on mini sugarcane batons

Neua Dad Deaw

thai style sun-dried, fried beef strips, cucumber, tomatoes and sriracha sauce

Pandan Chicken

marinated, deep-fried chicken morsels, wrapped in fragrant screw pine leaves

Beijing Duck Spring Rolls (four rolls)

shredded roast duck, cucumber, shitake, beans sprouts,
ginger, tamarind and soy sauce

 SIGNATURE DISHES (V) VEGETARIAN (N) CONTAINS NUTS



Mildly Spicy



Medium Spicy



Very Spicy

PRICES ARE IN EGYPTIAN POUNDS AND SUBJECT TO SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

KINDLY ADVISE OUR CHEF SHOULD YOU HAVE ANY SPECIAL DIETARY NEEDS OR ALLERGIES

FROM THE STOCK POT

Pho

vietnamese noodle soup, beef carpaccio, bean sprouts, fresh mint

Tom Kha Gai

traditional thai chicken and coconut milk soup, chili oil, fish sauce and lime

Laksa

epic malaysian spicy noodle-coconut milk soup, chicken, fried tofu, beans sprouts, green beans, boiled egg, ayam chili sauce, tamarind

Tom Yum

jumbo prawn, mushrooms, lemongrass, chili, thai coriander galangal and kaffir lime leaves

DIM SUM

Steamed Dumplings (four or eight pieces)

shrimps, chicken, beef or vegetable with scallion, caviar, sour sauce

Gyoza (four or eight pieces)

japanese pan-fried dumplings shrimps, chicken, beef or vegetable white cabbage, carrot and ginger dip sauce

OVEN ROAST

Char Siew Chicken

chinese barbeque chicken, five spice, garlic and sesame oil

Beijing Duck

roast half duck, leeks, cucumber, pancakes, hoisin sauce

CURRY ON WITH CHEF ATITA

Roast Duck Curry

chiang mai style roasted duck red curry, thai eggplant, pineapple, grape, chili and sweet basil

Penang Beef Curry

beef tenderloin, baby eggplant, chili and sweet basil, malaysian penang curry sauce

Massaman Curry

chicken, potatoes, fried shallots, massaman sauce

GREEN, RED AND YELLOW THAI CURRIES

Choice of Vegetable, Chicken, Beef or Prawns

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Chicken

Cashew Chicken (N)

chicken, capsicum, dried red chilies, onion, cashew nuts, spring onion, long beans

Pad Kapraow Gai

thailand's ultimate comfort food of minced chicken, garlic, chili, basil, kaffir lime leaves, steamed rice

BBQ Chicken

asian roast chicken, fried vegetables, coriander-chili tomato sambal

Beef

Angus Beef Sizzler

US Angus prime tenderloin, black bean sauce, vegetable and fried onions

Beef Black Pepper Sauce

beef tenderloin, garlic, onion, spring onion and bell peppers

Stir-fried Beef Tenderloin

bell peppers, onion, crushed garlic, hot chili, basil, oyster sauce

Lamb

Chengdu Spiced Lamb

crisp fried lamb, five spice, tomato, broccoli and soy sauce

Grilled Masamman Lamb Chops (N)

potatoes, cherry tomatoes, shallots, cashew nuts, thai spice massaman sauce

Seafood

Phad Char Scallops

sea scallop, green peppercorns, chili, thai basil, eggplant, aromatic galangal, ginger and kaffir lime leaves

Fried Seabass (Whole)

fried seabass, basil, three flavor sweet-sour-spicy sauce

Grilled Prawns


red sea king prawns, tamarind sauce, crispy shallots

Mixed Seafood

stir-fried seabass, salmon, calamari, mussels, prawns, chili, onions, mushrooms, sweet basil

Steamed Seabass

steamed fillet, lime, ginger- soya emulsion sauce

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Stir-fried Prawns

bell peppers, onion, crispy garlic

Salmon Sambal

malaysian banana leaf wrapped classic, lemon grass and sambal

Baked Lobster

omani lobster tail chunks, aromatic ginger soya and spring onion sauce

NOODLES & RICE

Phad Thai Goong (N)

Stir-fried rice noodles with prawns, bean sprouts, chives, peanut, egg, fried tofu

Khao Phad

thai fried rice, seafood, spring onion, soy sauce and egg

choice of chicken, beef or seafood

Nasi Goreng

indonesian fried rice, vegetables, spring onion, dark soya, fried egg, satay

Singapore Fried Rice

medium spicy fried rice, prawns, carrot, sweet corn, spring onion, egg, soy sauce

Bee Hoon Goreng

malaysian stir-fried rice vermicelli, vegetables, spring onion and dark soy sauce

choice of chicken, beef or prawn

Chicken Chow Mein

chinese wok-fried egg noodles, vegetables, chicken, soy sauce and egg

VEGETABLES

Bok Choi (V)

chinese baby cabbage, braised shitake, garlic and soy sauce

Fried Tofu


deep-fried tofu, mix vegetables, spring onions, sweet and sour sauce

Phad Pak Ruam

thai mixed vegetables, oyster sauce

Fried Green Beans

green beans, snow peas, garlic, ginger, dried chop chili, sesame soya

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SUSHI & SASHIMI

NIGIRI (Per Piece)

Salmon
Eel
Prawn
Squid
Tuna
Salmon Caviar

SUSHI & SASHIMI SELECTION (18 Pieces)

SUSHI ROLLS (3 Pieces)

HAMANI

philadelphia cheese, shrimp tempura, eel, avocado, fresh salmon

SPICY LEMON

salmon, avocado, crab, lemon tobiko, spicy sauce

PINK PANTHER

shrimp tempura, avocado, crabmeat, salmon

SPIDER

philadelphia cheese, salmon, tuna, teriyaki sauce

CUCUMBER

spicy salmon, avocado, caviar, sriracha sesame sauce

DRAGON


shrimp tempura, eel, avocado, tobiko, teriyaki sauce

FLAMINGO

shrimp, avocado, crab, cucumber, caviar, spicy mayonnaise

CALIFORNIA

avocado, cucumber, lettuce, sweet chili sauce

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SWEET TEMPTATION

Tempura Ice Cream

tempura fried ice cream, mint chocolate truffles

Green Tea Mousse

matcha green tea and white chocolate mousse

Pandan Crème Brûlée

caramelized palm sugar, coconut ice cream

Fried Banana

golden fritters, fruit sauce and vanilla ice cream

Sago Gula Melaka

sago pearls, sugarcane molasses, coconut cream


Pŏn-lá-máai Ruam

seasonal asian exotic cut fruit platter

Premium Ice Creams and Sorbets (each scoop)

Ice Creams: Caramel, Stracciatella, Walnut

Fruit Sorbets: Mango, Lime, Strawberry

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