



KRIS
WITH A VIEW

FOOD FOR THOUGHT

From the Palate to the Soul

Kris With A View, Level 19 at Park Regis Kris Kin Hotel Dubai

Sheikh Khalifa bin Zayed St., Opposite Burjuman Centre, Bur Dubai, P.O Box 8264, Dubai UAE

SOUP GLORIOUS SOUP

Soupe aux Champignons (D, V) | AED 35

Cream of mushrooms with onion, celery & garlic

Shorba Adas (G, V) | AED 35

Traditionally refreshing Arabic lentil soup with crispy croutons & lemon

Tom Yam Goong (S) | AED 45

Thai sour & spicy soup with shrimps, mushrooms, tomatoes, lemongrass & galangal



EAT YOUR GREENS

Grilled Halloumi Quinoa Salad (D) | AED 45

Mixed quinoa with grilled halloumi cheese, mixed lettuce, sliced cucumbers, cherry tomatoes & lemon dressing

Kale & Spinach Salad (D, N) | AED 45

Mixed kale leaves with spinach, dates, chickpeas, feta cheese, walnuts, pomegranate seeds & balsamic dressing

Classic Caesar Salad (D, E, S) | AED 45

Crisp romaine lettuce, boiled eggs, crunchy croutons & parmesan cheese tossed in traditional Caesar dressing

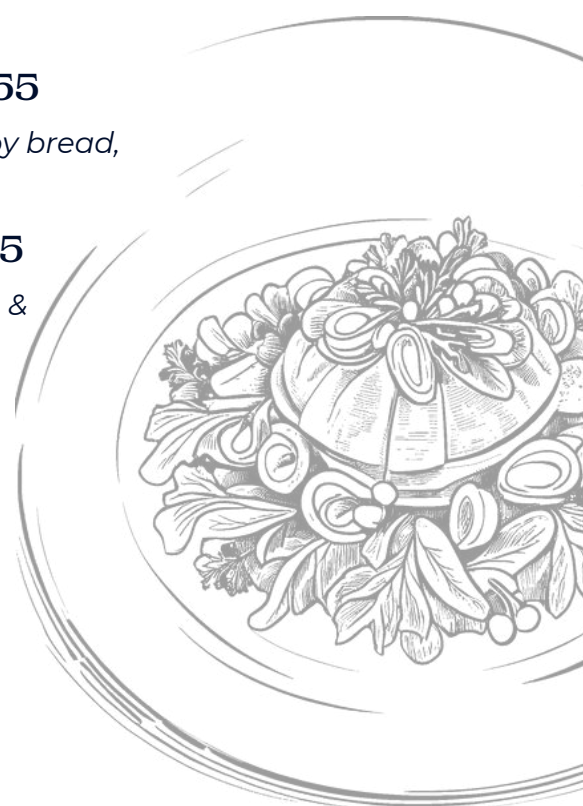
Add on Chicken AED 15 | Add On Shrimp AED 19

Burrata Heirloom Tomato Salad (D, G) | AED 55

Creamy buffalo mozzarella, vibrant heirloom tomatoes, crispy bread, dressed with balsamic glaze & pesto sauce

Assorted Arabic Cold Mezze (G, N, V) | AED 55

Traditional Middle Eastern trio of Hummus, Baba Ghanoush & Fattoush salad, served with hot Arabic bread



JUST GETTING STARTED

Deep-Fried Prawns (E, G, S) | AED 55

Golden-fried breaded prawns paired with mayonnaise

Buffalo Chicken Wings | AED 45

Deep-fried chicken wings with vinegar & buttered cayenne pepper hot sauce

Assorted Hot Mezze (D, G) | AED 45

Deep-fried Kibbeh, Meat Fatayer, Spinach Fatayer & cheese roll

Stuffed Mushrooms (D, G) | AED 45

Plump mushrooms generously stuffed with parmesan & cream cheeses, breadcrumbs, herbs, black pepper, onion powder dressed in cayenne truffle oil

Tandoori Paneer (D, V) | AED 45

Succulent cubes of paneer cheese marinated in yogurt & spices and aromatically grilled in a classic Tandoor oven, accompanied with mint chutney

Malai Chicken Tikka (D) | AED 45

Tender chicken pieces marinated in a creamy mixture of yogurt, cream & spices, accompanied with mint chutney



GRAZERS

Greek Lemon Chicken and Potatoes (M) | AED 85

Succulent roasted chicken marinated in Mediterranean-inspired herbs & spices, paired with perfectly crisped potatoes

Kofta Ball Sania with Tahini Sauce (N) | AED 69

Spiced kofta balls smothered in a tangy tahini sauce, served with warm pita bread & grilled vegetables

Slow Cooked Lamb Shank (G) | AED 110

Tender juicy shank of lamb patiently braised in rich, savoury flavours, accompanied with mashed potatoes & grilled vegetables

Signature Angus Sirloin (G) | AED 135

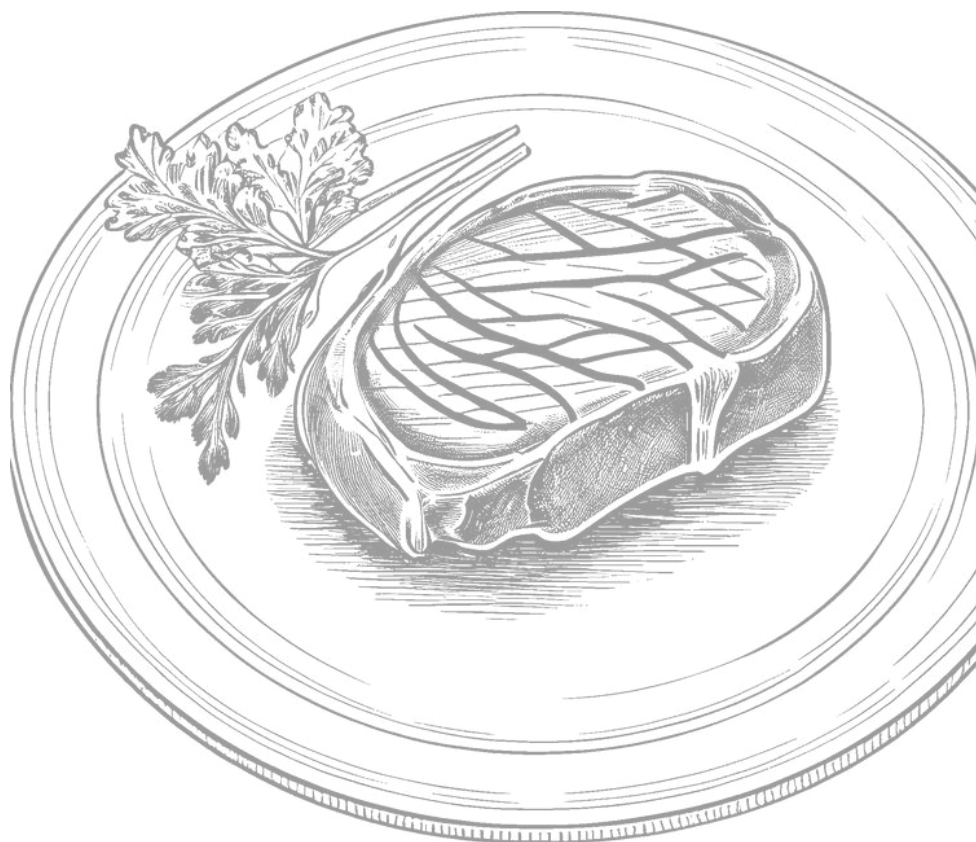
Prime Black Angus sirloin seasoned and grilled to perfection, accompanied with mashed potatoes & grilled vegetables

Classic Tenderloin Steak (G) | AED 135

Choice tenderloin cut cooked to your liking, served with smooth potato mousseline, sautéed vegetables & caramelized onions

Some Like it Saucy

Mushroom, Red Wine Reduction, Peppercorn, Chimichurri & Barbecue



SWIMMERS

Pan-Seared Salmon (D, S) | AED 95

Juicy Norwegian salmon steak served with roasted vegetables, creamy mashed potatoes topped with a rich caper sauce & garnished with fresh herbs

Greek-style Baked Sea Bream (M, S) | AED 95

Fresh sea bream seasoned with aromatic Mediterranean herbs & spices, oven-baked to perfection and accompanied with roasted potatoes

Grilled King Prawn (D, E, S) | AED 110

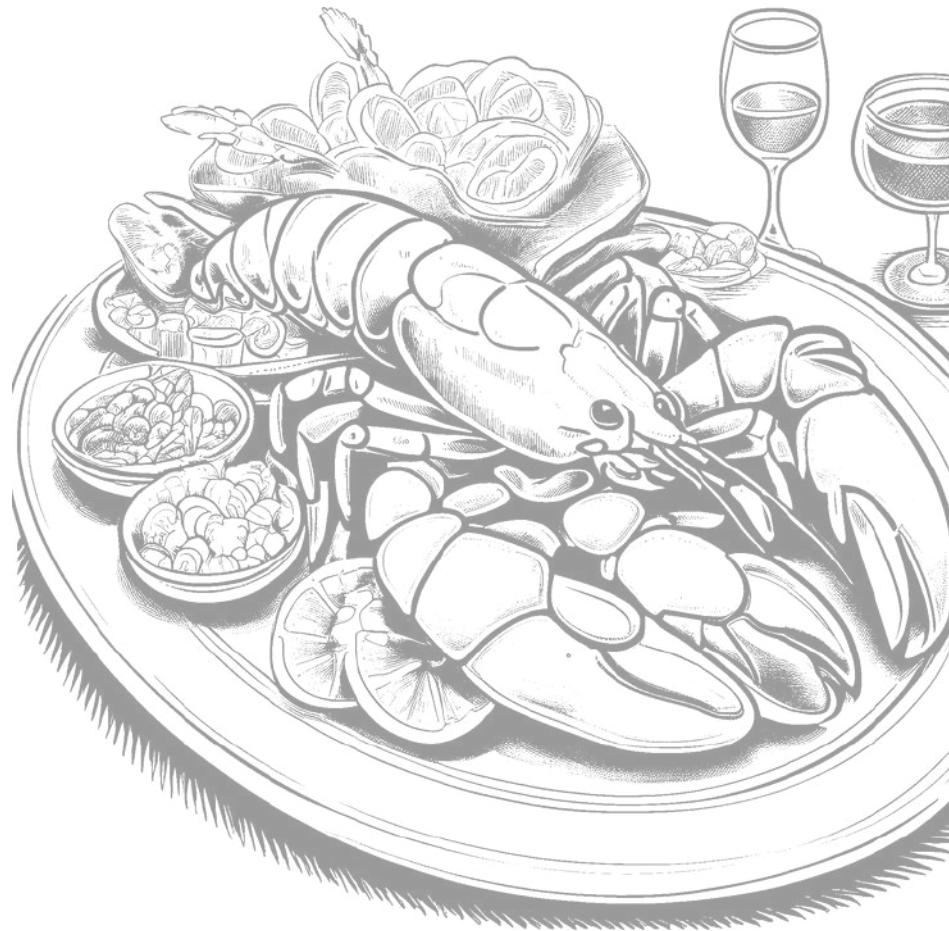
Grilled Vietnamese king prawn featuring tender cuts marinated in aromatic herbs, served with garlic mayo sauce, mixed greens & crispy fries

Baked Seabass with Hara Sauce (S) | AED 95

Oven-baked seabass fillet, drizzled with a tangy & spicy Hara sauce, accompanied with roasted vegetables, a wedge of lemon and steamed rice

Fruit de la Mer (D, G, S) | AED 135

An assortment of grilled shrimps, buttered lemon lobster, fried calamari & fillets of fish, served with crispy fries



TO GO WITH

Saffron Rice (V) | AED 25

Fragrant basmati rice infused with the subtle richness of saffron for added flavours

Steamed Vegetables (V) | AED 25

Crisp broccoli florets, tender carrots & vibrant cauliflower, delicately steamed to keep in all the natural goodness

Baked Sweet Potatoes (V) | AED 35

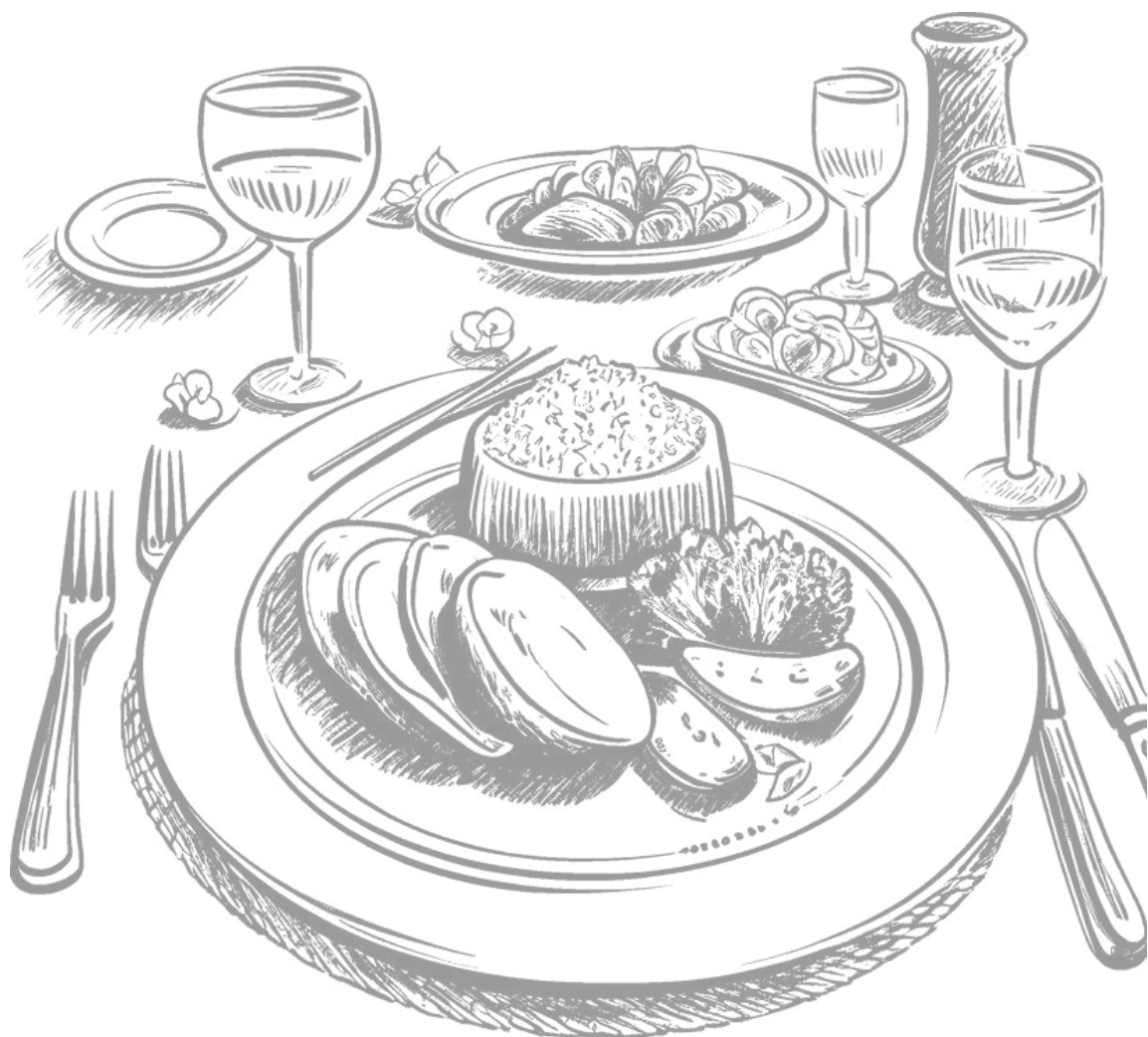
Wholesome oven-baked juicy sweet potatoes

Traditional Potato Gratin (D, V) | AED 35

Thinly sliced potatoes layered with a rich blend of cream, butter & savoury cheeses baked to golden perfection

Grilled Corn Ribs (V) | AED 35

Fresh corn-on-the-cob garnished with aromatic herbs & spices and grilled to perfection



SERIOUSLY COMFORTABLE

Classic Beef Lasagna (D, G) | AED 65

Layers of lasagna sheets perfectly cooked to al dente in a rich Beef Bolognese sauce and a luxurious blend of cheeses

Creamy Tomato & Spinach Pasta (D, G) | AED 59

Pasta cooked to al dente and enveloped by a delicious sauce made with ripened tomatoes & spinach

Add on Chicken AED 15 | Add On Shrimp AED 19

Fish & Chips (D, E, G, S) | AED 65

Fillets of fish battered and golden-fried to perfection, served with crispy french fries, lemon wedges, tartar sauce & green salad

Chicken Escalope (M) | AED 58

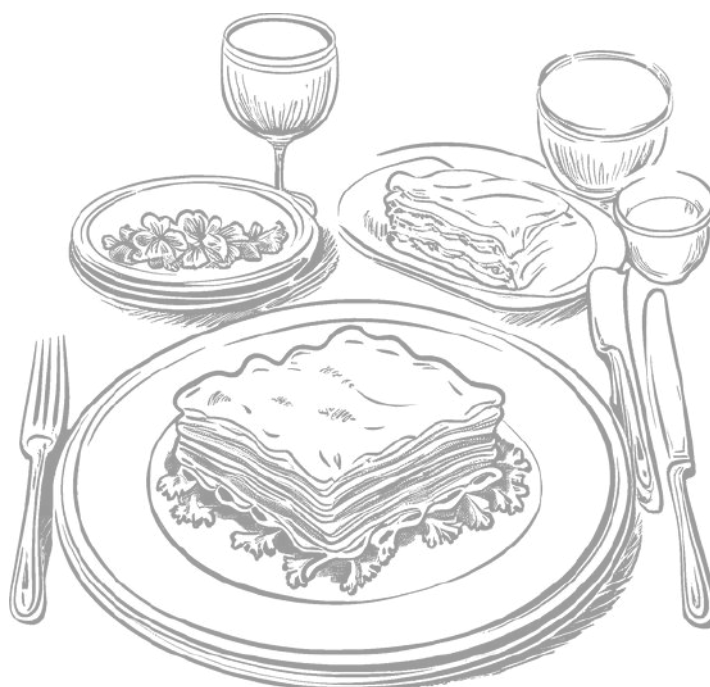
Succulent breast of chicken pan-fried to golden perfection in a crispy coat of parmesan & breadcrumbs

Lamb Kabsa (D, N) | AED 65

Traditional Middle Eastern dish of tender lamb cooked with aromatic rice and a blend of spices, served with salad & yogurt

Chicken Mandi (D, N) | AED 65

Tender chicken marinated in spices and slow-cooked with aromatic rice, served with a side of spicy tomato sauce & salad



SERIOUSLY COMFORTABLE

Classic Biryani (D, N, S, V)

Your choice of

**Shrimp AED 75 | Chicken AED 65 |
Lamb AED 75 | Vegetables AED 55**

World famous recipe of fragrant basmati rice infused with aromatic spices and herbs with origins dating back to ancient Persia

Creamy Butter Chicken (D, N) | AED 65

Succulent pieces of tender chicken simmered in a velvety tomato-based sauce enriched with aromatic spices & cream

Paneer Tikka Masala (D) | AED 65

Succulent cubes of paneer cheese cooked in a creamy tomato-based sauce with a blend of Indian spices, served with basmati rice or Paratha

Mutton Rogan Josh | AED 75

Traditional Kashmiri dish of tender mutton cooked in a rich sauce infused with a blend of aromatic spices, served with basmati rice or Paratha

Tandoori Chicken Tikka Kebab (D) | AED 58

Succulent pieces of chicken marinated in traditional Tandoori spices and grilled to perfection on a skewer, served with golden saffron-infused basmati rice

Tandoori Mixed Grills (D, N, S) | AED 75

Succulent pieces of marinated chicken, lamb and prawns, delicately cooked in a traditional tandoor oven, served with golden saffron-infused basmati rice



BETWEEN THE BUNS

Classic Chicken Club (D, G) | AED 55

Grilled succulent breast of chicken, crispy bacon, lettuce, tomatoes in between buttered toasts, served with cheese fries

Chicken Caesar Wrap (D, E, G) | AED 55

Grilled succulent breast of chicken, romaine lettuce, tomatoes, cheddar cheese, croutons in Caesar dressing, served with cheese fries

Grilled Chicken Burger (D, G) | AED 55

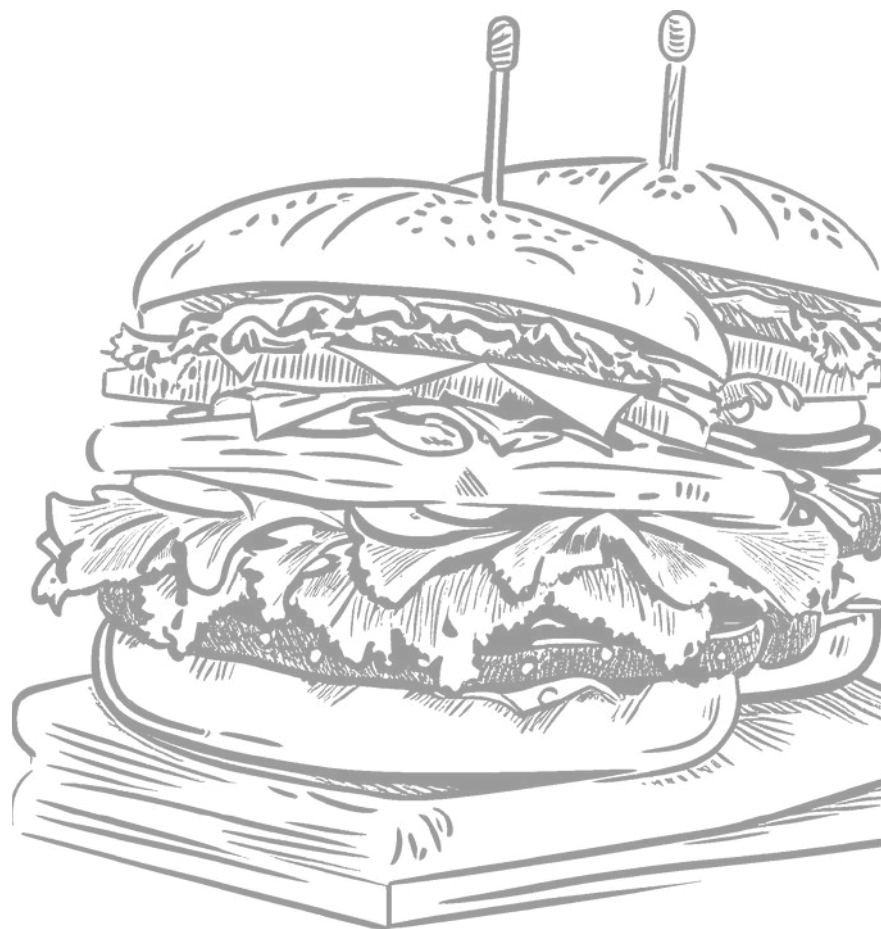
Grilled succulent breast of chicken, fresh lettuce, ripened tomatoes & avocado purée, served with cheese fries

Signature Beef Burger (D, E, G) | AED 70

Prime Angus patty, fried egg, cheddar cheese, crispy bacon, mustard mayo, iceberg lettuce & caramelized onions, served with cheese fries

24-hour Smoked Brisket in Ciabatta (D, E, G) | AED 75

Slow-cooked brisket topped with melted cheese, caramelized onions & BBQ sauce in a Ciabatta loaf



NAUGHTY BUT NICE

Strawberry Cheesecake (D, E) | AED 35

Smooth velvety cheesecake on top of a buttery graham cracker crust, crowned with a vibrant layer of fresh strawberry compote

Opera Cake (D, E) | AED 35

Layers of almond sponge cake, coffee-flavoured buttercream with rich chocolate ganache

Crème Brûlée (D, E) | AED 35

Silky vanilla custard with a perfectly caramelized sugar crust, offering a naughty but satisfying finale to your meal

Umm Ali (D, N) | AED 35

Traditional Arabian bread pudding with raisins and nuts

Cut Fruits (V) | AED 35

Refresh your palate with a colourful assortment of fresh, seasonal fruits providing a light and naturally sweet conclusion to your dining experience



CHAMPAGNE

	15cl Glass	75cl Bottle
Laurent Perrier Brut NV	AED 170	AED 795
Louis Roederer Brut Premier NV		AED 929
Moët & Chandon Brut Imperial		AED 950
Moët & Chandon Brut Imperial Rosè		AED 1100
Dom Perignon		AED 2100

SPARKLING

	15cl Glass	75cl Bottle
Amore Di Amanti Prosecco, DOC, Italy	AED 52	AED 250
Conte Fosco Cuvee Brut, Emilia Romana, Italy	AED 40	AED 188
Petaluma Croser NV, Adelaide Hills, Australia		AED 388

WHITE

	15cl Glass	75cl Bottle
Argentina		
Bodega Norton, Torrontes, Mendoza		AED 259
Australia		
Hardys, The Riddle, Chardonnay	AED 40	AED 190
Rosemount, Diamond Label, Dry Chardonnay		AED 295
De Bortoli, Windy Peak, Semillon Sauvignon Blanc, Yarra Valley		AED 358
Peter Lehmann, Eden Valley Riesling, Barossa Valley		AED 355
Austria		
Laurenz V, Singing, Gruner Vetliner		AED 359
Chile		
DBR (Lafite), Los Vascos, Sauvignon Blanc		AED 329



WHITE

	15cl Glass	75cl Bottle
France		
Chateau Timberlay Blanc, Robert Giraud Bordeaux		AED 325
Moreau et Fils, Chablis, Burgundy		AED 479
Pascal Jolivet, Sancerre, Loire		AED 525
Italy		
Emotivo Pinot Grigio, Lombardy IGT	AED 44	AED 199
Lebanon		
Château Ksara, Blanc de L'Observatoire, Bekaa Valley		AED 278
New Zealand		
Upside Down Sauvignon Blanc, Marlborough	AED 60	AED 300
Villa Maria, Private Bin, Gewurtztraminer, Marlborough		AED 422
South Africa		
Simonsig Chenin Blanc, Stellenbosch		AED 225
Spain		
Rioja Vega, Vinos Jovenes de Navarra Blanco, Navarra		AED 199
USA		
Founder Estate Beringer, Sauvignon Blanc, California		AED 399

ROSÉ

	15cl Glass	75cl Bottle
Chateau Carrè, Rosé d' Anjou, Domaine Des Noulles, Loire, France	AED 44	AED 215
Rioja Vega, Vinos Jovenes de Navarra Rosato, Navarra, Spain		AED 225



RED

15cl Glass

75cl Bottle

Argentina

Terrazas de los Andes Malbec, Reserva, Lujan de Cuyo AED 469

Australia

Hardys, The Riddle, Cabernet, Merlot AED 40 AED 190

The Stump Jump D'Arenberg, Mc Laren Vale AED 229

Wolfblass Cabernet Sauvignon, Yellow Label AED 399

Tyrrell's, Old Winery Pinot Noir AED 399

Leeuwin Estate, Art Series Shiraz, Margaret River AED 759

Chile

Santa Carolina, Estrellas, Carmenere, Rapel Valley AED 188

Castillero del Diablo Reserva Merlot, Rapel Valley AED 219

Montes Alpha, Cabernet Sauvignon, Colchagua AED 499

France

Georges Duboeuf, Beaujolais AED 315

Chateau Timberlay Rouge, Bordeaux Superieur AED 59 AED 285

Mouton Cadet 'Réserve', St. Emilion, Baron Philippe de Rothschild AED 588

Ogiers Des Papes Clos De Loratoire, Chateauneuf-du-Pape Rouge, Rhone AED 729

Germany

Villa Wolf, Pinot Noir, QbA, Phalz AED 299

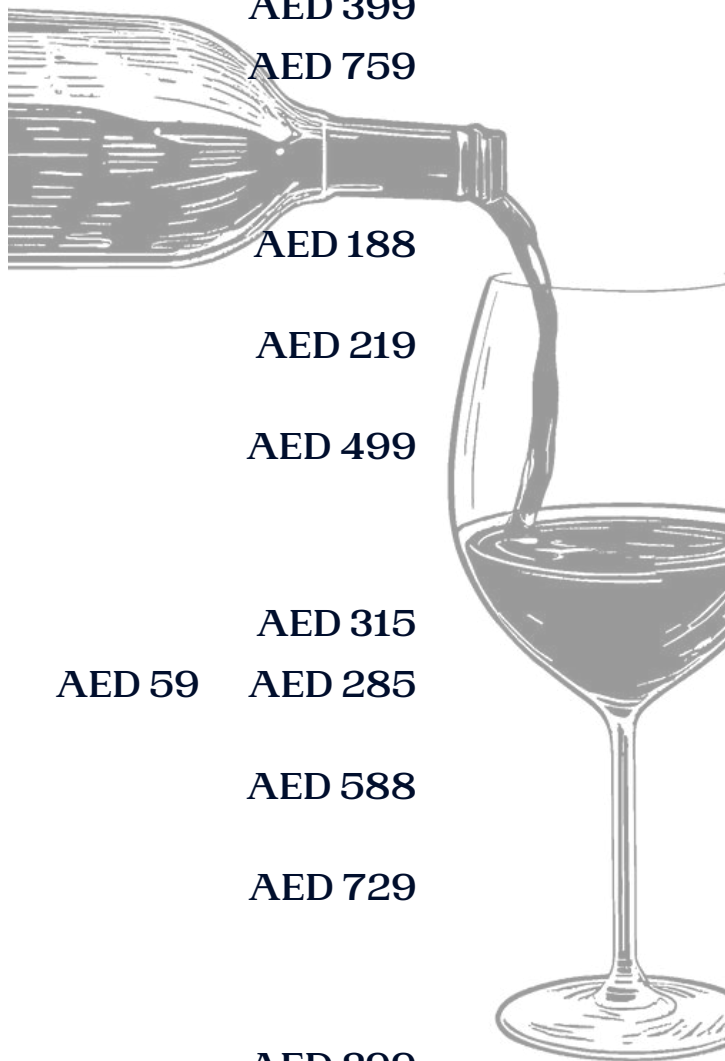
Italy

Chianti Ruffino, DOCG, Tuscany AED 288

Folonari Valpolicella, Veneto AED 248

Lebanon

Château Ksara, Prieuré, Bekaa Valley AED 278



RED

15cl Glass

75cl Bottle

Argentina

**Terrazas de los Andes Malbec, Reserva,
Lujan de Cuyo**

AED 469

New Zealand

Matua Valley, Pinot Noir, Marlborough

AED 69

AED 235

South Africa

Fish Hoek, Pinotage, Western Cape

AED 222

Spain

Navajas, Rioja Tinto, Rioja

AED 269

USA

**Robert Mondavi, Woodbridge,
Cabernet Sauvignon, California**

AED 299

**Kendall Jackson, Vintners Reserve
Zinfandel, Mendocino County, California**

AED 450



COCKTAILS

Golden Basil | AED 44

An elegant fusion of sweet basil, vanilla vodka, pineapple, orange squeeze and lemonade blend

Bitter Barrel | AED 44

Scotch and cranberry spiced with sweet vermouth and angostura bitters splashed with ginger ale

Dirty Mojito | AED 44

Fresh mint muddled with lime in crushed ice, churned with spiced rum and soda

Not So Whisky Sour | AED 44

Bourbon and lemon juice boosted with flavours of Amaretto and orange extract

Tipsy Watermelon | AED 44

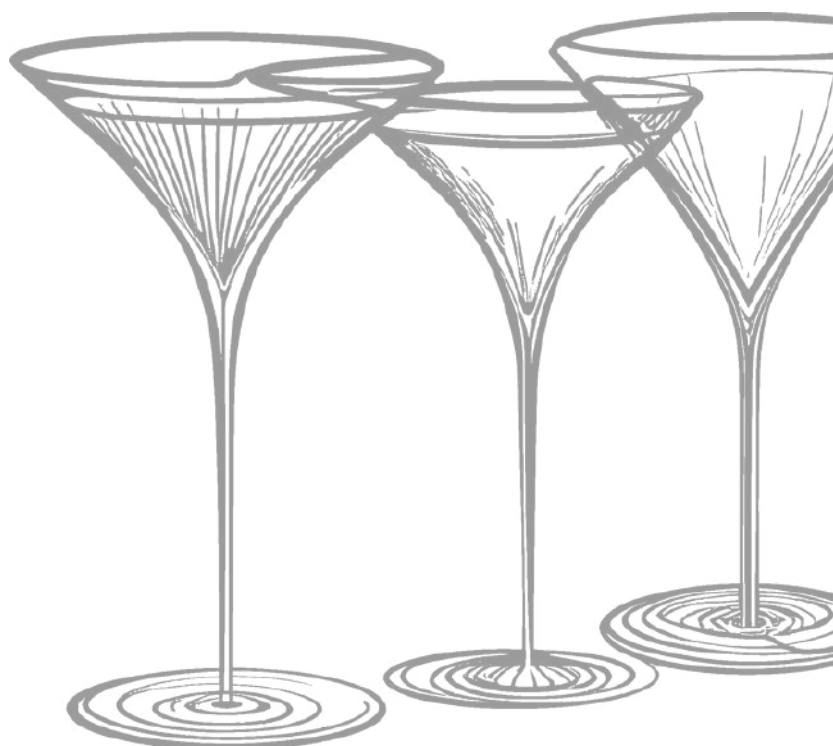
A long refreshing drink of crushed watermelon, gin and tonic

Cheesecaketini | AED 52

A liquid cheesecake with a kick of vanilla vodka

Black Velvet | AED 62

A silky blend of vodka and Chambord topped with sparkling wine








BEERS

	Full Pint	Half Pint	Bottle
Asahi	AED 52	AED 30	
Hoegaarden	AED 52	AED 30	
Stella	AED 48		
Budweiser			AED 39
Corona			AED 40
Guinness			AED 44
Peroni			AED 40
Heineken 0.0 (Zero Alcohol)			AED 28



SPIRITS

Vodka	30ml Shot	Rum	30ml Shot
Smirnoff Red	AED 39	Bacardi Superior	AED 39
Absolut	AED 40	Captain Morgan Spiced Gold	AED 55
Grey Goose	AED 52	Havana Club 7 Yrs	AED 50
Stolichnaya Elite	AED 55	Bacardi 8 Yrs	AED 45
U' Luvka	AED 55	Ron Zacapa XO	AED 95
Roberto Cavalli	AED 59		
		Cognac	
		Courvoisier VS	AED 52
		Hennessy VSOP	AED 59
		Remy Martin XO	AED 125
		Scotch	
		Johnnie Walker 	AED 39
		Johnnie Walker 	AED 44
		Johnnie Walker 	AED 195
		Chivas 12 Yrs	AED 44
		Chivas 18 Yrs	AED 88
		Glenfiddich 12 Yrs	AED 48
		Glenfiddich 21 Yrs	AED 115
		Glenmorangie 18 Yrs	AED 129
		Macallan 12 Yrs	AED 72
Tequila	30ml Shot		
Jose Cuervo Especial Silver	AED 39		
Don Julio Reposado	AED 60		
Patron XO Café	AED 40		
Patron Anejo	AED 55		
Other Whisky			
Jim Beam	AED 42		
John Jameson	AED 44		
Jack Daniels	AED 42		



COLD SIPS

Gold Basil Zero | AED 28

Sweet basil and vanilla essence, fresh orange and pineapple juice topped with lemonade

Go Green Immune Booster | AED 28

A dose of vitamins and immune booster from blend of spinach, lime, green apple and ginger

Sober Watermelon | AED 28

Freshly crushed watermelon and tonic

Kiwi-Berry Iced Tea | AED 28

A blend of kiwi and strawberry tea churned with crushed ice and fresh berries

Fresh Juices | AED 24

Orange | Pineapple | Watermelon | Carrot



SOFT DRINKS & WATER

Pepsi	AED 16
Diet Pepsi	AED 16
Seven Up	AED 16
Mirinda	AED 16
Red Bull	AED 28
Aqua Morelli Still Water	AED 16
Aqua Morelli Sparkling Water	AED 16

HOT BREWS

Tea		Coffee	
English Breakfast	AED 22	Espresso	AED 20
Earl Grey	AED 22	Americano	AED 22
Chamomile	AED 22	Cappuccino	AED 24
Japanese Sencha	AED 22	Cafe Latte	AED 24
Peppermint	AED 22		

