ENTREE & SMALL BITES

THAI BASIL SEARED SCALLOPS

100K

Tender scallops seared to perfection, served with a refreshing green mango & red onion salad, a hint of chilli, Thai basil, drizzled with a peanut dressing and green numjin sauce.



SALADS

THAI BEEF SALAD

110K

Beef tenderloin with red onion, cucumber, chilli, Thai basil & peanuts, tossed in a vibrant red numjin dressing.



JAPANESE SALMON SALAD

110K

120g of fresh salmon with cherry tomatoes, cucumber, red radish, watercress & edamame, all in a ginger sesame dressing.



GRILLED CHICKEN VIETNAMESE SALAD

85K

Grilled chicken breast, cabbage, carrot, cucumber, scallion, mint and cilantro with a Vietnamese dressing.



75K CHICKEN & PRAWN POMELO SALAD

Fresh pomelo with poached prawns, shredded chicken, cucumber, carrot, Thai basil & fresh mint, finished with a tangy nuoc cham dressing.







SOUP & CURRY

SRI LANKAN LAMB CURRY

180K

Slow-cooked lamb curry in a rich coconut cream, flavored with curry leaf, lemongrass & authentic Sri Lankan spices.



MAINS & SHARING PLATES

INDONESIAN BEEF RENDANG

200K

Slow-cooked beef rendang Padang style, rich in traditional Indonesian flavors.



SLOW COOKED BUTTER CHICKEN

190K

Five pieces of tandoori-cooked boneless chicken thigh in a rich tomato cream sauce.



TANDOORI KING PRAWNS

190K

King prawns marinated in spices, cooked in a tandoor, served with a fresh mixed salad.



TANDOORIALOO

150K

Charcoal-grilled vegetarian stuffed potatoes, served with a light chutnev.











DESSERTS

MIXED FRUIT WITH VANILLA ICE-CREAM

70K

Fresh mango, watermelon, pineapple, and strawberries, topped with vanilla syrup & vanilla ice cream.



CRÈME BRÛLÉE

60K

Classic Crème Brûlée accompanied with vanilla ice-cream and cinnamon powder.











