

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.



ASIAN PORK SPRING ROLLS

Crispy pork spring rolls stuffed with savory mushroom, leek & carrot, with soy & oyster sauce, finished with fragrant sesame oil. Paired with a zesty wasabi aioli.

90K

CILANTRO PRAWN CROQUETTES

Golden prawn croquettes accompanied with a cilantro yogurt dressing, topped with a fresh fennel and tomato salad.

90K



PULLED PORK BAO

Shredded pork, slow-cooked for 4 hours in BBQ sauce, topped with red cabbage, grilled pineapple, sliced cucumber, spring onion & BBQ mayo dressing in a fluffy bao bun.

90K

CHICKEN SAN CHOY BAO

Stir-fried minced chicken with carrot, mushroom & spring onion served in a crisp lettuce cup.

85K

PORK GYOZA

Japanese-style dumplings filled with minced pork, ginger, cabbage & chives, served with a soy sesame dressing.

85K

**all prices are subject to 10% tax and 5% service charge*



SPICY



GLUTEN-FREE



CONTAINS FISH



CONTAINS NUTS



VEGETARIAN

ENTREE & SMALL BITES

THAI FISH CAKES 80K

Crispy fish cakes infused with red curry & Thai basil, served with sliced long beans and a sweet & spicy chilli sauce.



CHINESE DUMPLINGS 80K

Delicate dumplings filled with prawns, chicken, ginger, garlic, sesame oil & leek, served with soy sauce.



VEGETABLE SAMOSAS 80K

Four crispy samosas stuffed with sautéed onion, potato & green peas, served with a traditional dipping sauce.



CAULIFLOWER BAO 90K

Roasted cauliflower in Korean gochujang sauce, with pickled cucumber, white cabbage, cilantro and Korean chilli mayo dressing, all in a soft bao bun.



STUFFED KEEMA NAAN 50K

Naan bread stuffed with minced lamb and potato in Indian masala.



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VEGETARIAN

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.



CHICKEN & PRAWN POMELO SALAD 75K

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



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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.



VIETNAMESE PHO BO

150K

Classic Vietnamese beef soup with rice noodles, beef tenderloin slices, beansprouts, Thai basil & fresh chilli sauce.



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VEGETARIAN

MAINS & SHARING PLATES

BBQ GRILLED PORK RIBS 250K

500g of twice-cooked spare ribs glazed in an Asian barbecue sauce, served with coleslaw.

PULLED-APART LAMB SHOULDER 200K

*Four-hour slow-cooked lamb shoulder infused with garlic, cumin seed, Szechuan pepper, gochujang paste & soy sauce.
Served with mandarin pancakes and a sesame dressing.*



INDONESIAN BEEF RENDANG 200K

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



ASIAN STIR-FRY WITH CHILLI PRAWNS 200K

Thai stir-fried prawns with chilli jam, Thai basil, long beans, onion & fish sauce.



STIR-FRIED BLACK PEPPER BEEF 200K

140g beef tenderloin with black bean paste, chilli, onion, leek & snow peas, with soy & oyster sauce.



WHOLE FRIED FISH 190K

500g of freshly sourced whole fish cooked in Thai spices with pineapple, chilli, and a sweet & sour sauce.



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VEGETARIAN

MAINS & SHARING PLATES

CHICKEN BANJARA 190K

24-hour charcoal-cooked chicken, marinated in a flavorful yoghurt blend of South East Asian spices.



SLOW COOKED BUTTER CHICKEN 190K

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



TANDOORI KING PRAWN 190K

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



LAMB SEEKH KEBAB 180K

Tandoori minced lamb with garlic, ginger, mint, and coriander leaves, mixed with Indian spices.

PEKING DUCK 180K

Cucumber, spring onion, and ginger, served with a Mandarin pancake and hoisin sauce.

CRISPY DUCK 170K

Crispy fried half baby duck infused with aromatic Indonesian spices, served alongside sambal ulek and sambal matah



KUNG PAO CHICKEN 160K

Chinese wok-fried chicken fillets with capsicum, onion, leek, chilli & Sichuan pepper.



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VEGETARIAN

MAINS & SHARING PLATES

THAI STIR-FRIED MINCED CHICKEN 160K

Minced chicken with baby corn, long beans, chilli, Thai basil, and a sunny-side-up egg on top.



VEGETABLE MAKHANI CURRY 150K

Indian curry butter sauce with cauliflower, green peas, carrot, paneer, and coriander leaves.



TANDOORI ALOO 150K

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



PAD THAI (CHICKEN / VEGETARIAN TOFU) 145K

Stir-fried glass noodles with either chicken or tofu, egg, beansprouts & garlic chives.



FRIED RICE DUCK 130K

Asian stir fried rice with duck meat, pong kari spice, carrot, leek, chili, and oyster sauce served with bitter cracker and fried egg

CHINESE SEAFOOD FRIED RICE 130K

Fried rice with prawns, calamari, sweet corn, asparagus, green peas, and shiitake mushrooms.

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MAINS & SHARING PLATES

CHINESE VEGETABLES FRIED RICE 87K

Stir-fried steamed rice with baby corn, shiitake mushrooms, green peas, carrots, and asparagus.



STIR-FRIED MIXED VEGETABLES 65K

Fresh stir-fried vegetables with tofu in a savory Thai sauce.



SIDES

STEAMED RICE 25K

MANDARIN PANCAKE 25K

TANDOOR BAKED NAAN BASKET

Cheese 42K

Plain 25K

Garlic 25K

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VEGETARIAN

DESSERTS

CHEESE CAKE 80K

Creamy cheesecake with a hint of vanilla, topped with a mixed berry jam.

CARROT CAKE 70K

Moist carrot cake with walnuts, raisins, and cream cheese, served with a caramel cream sauce.



MIXED FRUIT WITH VANILLA ICE-CREAM 70K

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



BANANA ROTI 70K

Fried banana wrapped in martabak dough, drizzled with condensed milk and served with ice-cream.

CRÈME BRÛLÉE 60K

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



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