

STARTERS

SATAY SAMPLER

Malaysian lamb, Indonesian chicken, Thai pork, peanut sauce, atjar cucumber relish

SHRIMP TEMPURA

sweet and sour sauce, sesame noodles

PORK BAO BUN

green onions, carrots, pickled cucumber, toasted sesame seeds, cilantro

THAI BEEF SALAD *

rare-seared beef, cilantro, scallions, cucumber, fresh mint, toasted peanuts, kaffir lime dressing

KOREAN BEEF BULGOGI TACO

kimchi mayo, Asian slaw, avocado, cilantro
tofu vegetarian on request

JEWELS OF THE SEA

shrimp wontons, baby bok choy, lemongrass-sesame broth

LUMPIANG SHANGHAI

ground pork, egg roll wrap, sweet chili sauce, green papaya

VEGAN TOM KHA THAI COCONUT SOUP

kaffir lime, mushroom, bean sprouts, chili oil

COCONUT CRUSTED SCALLOPS

honey lime dressing

TASTE OF TAMARIND *

Experience a selection of our favorite starters, crafted for sharing and curated to the number of people at the table. This platter features: Shrimp Tempura, Korean Beef Bulgogi Taco, Lumpiang Shanghai and Satay sampler

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

MAINS

WOK-SEARED LOBSTER

Asian greens, ginger, sweet chili, soy
\$28 supplemental

CRISPY DUCK

yaki udon, grilled scallions, bean sprouts, ginger-chili glazed

SWEET POTATO & CAULIFLOWER MASSAMAN

green beans, crispy onions, bean sprouts, basil, peanuts

PANANG RED CURRY COCONUT CHICKEN

crispy lotus, wok-seared vegetables, roasted peanuts

WASABI & SOY CRUSTED BEEF TENDERLOIN *

tempura onion rings, tonkatsu sauce

THAI BASIL SZECHUAN SHRIMP

chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, scallions, chili sauce

MONGOLIAN LAMB CHOP *

baby bok choy, toasted sesame seeds, mirin plum sauce

VEGAN SINGAPORE MEI FUN

eggplant katsu, bell peppers, bean sprouts, yu choy

TEOCHEW FRIED SEABASS

ginger scallion chili soy

SIDES

STEAMED JASMINE RICE OR BROWN RICE

ASIAN EGGPLANT, SPICY COCONUT

EGG FRIED RICE

SEARED BOK CHOY

SAKE BRAISED OYSTER & SHIITAKE MUSHROOMS

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. A charge of \$10 will be added to your check per additional entrée ordered.

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DESSERTS

MANGO POSSET

coconut macaroon, passion fruit jelly, mango sorbet

CHERRY BLOSSOM TART

chocolate, cookie crust

SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee

PASSION FRUIT CLOUD

light egg white soufflé, passion fruit sorbet

PINEAPPLE & COCONUT TAPIOCA

lemon grass foam, sesame tuile

COCKTAILS

CASUAL ENCOUNTER 14

Belvedere vodka, Canton ginger, lemon, cucumber

LYCHEE MARTINI 12

Roku gin, Morimoto Junmai sake, lychee liquor

CUCUMBER MOJITO 12

Bacardi 8 rum, agave, lime, orange juice, cucumber

YUZU COCKTAIL 12

De Lijn gin, yuzu juice, vanilla, soda

MORIMOTINI 15

Haku Vodka, Morioto Junmai sake, cucumber

 gluten-free  non-dairy

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An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.