

APPETISERS

A selection of appetisers served in a Bento box

Kataifi Shrimp

Tamarind sauce

Smoked Tuna* Tataki

Sesame seed and coriander crust with chilli lime sauce

Yakitori Chicken

Harusame salad

Balsamic Sweet and Sour Beef Short Ribs

Wasabi potato purée

Enokitake and Vegetable Stir-fry

Pistachios, pine nuts and plum sauce ✓



🌱 Plant-based. ✓ Vegetarian. 🌾 Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Pan-seared Japanese-style Black Cod

Chilli orange noodles, ginseng honey and black sesame vinaigrette

Malaysian Sambal Roast Chicken

Nasi Goreng, sweet chilli tomato chutney and peanut sauce

Mandarin Crispy Chilli Beef

Shiitake, bok choy, broccoli and egg fried rice

Miso-glazed Tofu and Stir-fried Lotus Root

Bok choy, edamame egg fried rice and Szechuan pepper ☑

Platter

Sesame prawn toast

Californian vegetable maki rolls

Prawn shumai dumpling

Steamed king scallop with a spiced seafood sauce

Soft shell crab with a Thai basil, Szechuan pepper and sweet chilli sauce

Should you wish to order an additional dish, a supplemental charge of US\$10.00 will apply to appetisers,
US\$5.00 to entrées, US\$22.50 to the signature platter and US\$5.00 to desserts

DESSERTS

Trio of Desserts:

Sticky rice with diced mango, coconut ice cream
Calamansi lime and chocolate ganache, chai tea semifreddo and cocoa nibs
Green tea sponge cake, banana jam and black sesame crumble

SWEET WINE

	US\$
Late Harvest Sauvignon Blanc - 75 ml Viña Morandé, Casablanca Valley, Chile	8.00
Muscat de Rivesaltes - 75 ml Els Pyreneus, Languedoc-Roussillon, France	8.50
Noble Riesling - 75 ml Framingham, Marlborough, New Zealand	11.00

PLUM-INFUSED SAKE

	US\$
Shiraume Ginjo Umeshu - 75 ml Akashi-Tai, Hyogo Prefecture, Japan	10.00