

## **Aromatic Purees & Broths**

<b>Asparagus and pine nut broth</b> 	<i>Asparagus, basil, lemongrass soup with toasted pine nuts and dairy air</i>	<b>300</b>
<b>Mushroom and chilli cappuccino</b> 	<i>Blend of assorted mushroom with chilli and cream</i>	<b>300</b>
<b>Char-grilled corn and chicken</b>	<i>With crème fraiche crostini</i>	<b>300</b>
<b>Thai crab bisque</b>	<i>Thai red curry and cognac infused crab soup</i>	<b>300</b>

## **Greens**

<b>Organic greens</b> 	<i>With seaweed, bean sprout, asparagus and soy citrus vinaigrette</i>	<b>400</b>
<b>Mediterranean</b> 	<i>Roasted vegetables, marinated olives, semi dried tomato and basil balsamic pesto</i>	<b>400</b>
<b>Classic Som Tom</b>	<i>With grilled tiger prawns</i>	<b>600</b>

## **Small Plates**

<b>Panko crumb fried Korean tofu</b> 	<i>With smoked chilli coriander sauce</i>	<b>400</b>
<b>Thai vegetable spring roll</b> 	<i>With sweet chilli sauce and Thai salad</i>	<b>350</b>
<b>Exotic vegetable tempura</b> 	<i>Lotus root, carrot, mushroom, broccoli, eggplant, baby corn, soy and pickled ginger</i>	<b>350</b>
<b>Crispy maan farang potatoes</b> 	<i>Fried potato wedges tossed in burnt chilli sauce</i>	<b>400</b>
<b>Asian tofu &amp; sweet pepper taco</b> 	<i>With tomato marmalade and sriracha red chilli sauce</i>	<b>350</b>
<b>Mexican ancho chilli vegetable brochettes</b> 	<i>Grilled brochettes with tomato fondue, caramelized onions, and olives</i>	<b>350</b>
<b>Baked tortilla chips chilli con queso</b> 		<b>350</b>
<b>Jalapeno and refried beans quesadilla, salsa cruda and sour cream</b> 		<b>350</b>

-  **Vegetable**
-  **Pork**
-  **Tenderloin**
-  **Spicy**

5% Service charge as applicable. Prices quoted are exclusive of government taxes as applicable. Dishes prepared here may contain allergens.

<b>Bay shrimp spring rolls</b> <i>With Thai salad and spicy tamarind dip</i>	<b>450</b>
<b>Indonesian chicken satay</b> <i>With peanut sauce, pickled daikon and cucumber salad</i>	<b>400</b>
<b>Tennessee chicken wings</b> <i>With blue cheese dip and crispy house salad</i>	<b>400</b>
<b>Piri Piri roast chicken</b> 🌶️ <i>Portuguese style chilli marinated chicken with roasted peppers and caramelized onions</i>	<b>400</b>
<b>Habanero chicken tostadas</b> <i>With green tomato pico de gallo</i>	<b>400</b>
<b>Tenderloin burrito wraps</b> 🐷 <i>With house salad, salsa, sour cream and jalapenos</i>	<b>450</b>
<b>Char-grilled spicy prawn</b> <i>With Passion fruit emulsion, green apple and red beet</i>	<b>500</b>
<b>Crab &amp; seafood croquettes</b> <i>With Remoulade sauce and micro greens</i>	<b>500</b>
 <b><u>Signatures</u></b>	
<b>Chargrilled tofu</b> 🌱 <i>Korean chilli marinade, Asian greens and jasmine rice</i>	<b>600</b>
<b>Crispy wasabi soy chops</b> 🌱 <i>Sweet Kikkoman glaze, flat noodles and sautéed green</i>	<b>600</b>
<b>Vietnamese style sea bass</b> <i>With raw mango salsa and sticky rice</i>	<b>700</b>
<b>Singapore style curry</b> 🌶️ <i>Prawns</i>	<b>800</b>
<i>Vegetables</i>	<b>400</b>
<i>With warm glass noodles and assorted sprout salad</i>	
<b>Malaysian Ayam Golek</b> <i>Spiced chicken with coconut cream and rojak salad</i>	<b>650</b>
<b>Grilled lamb chops</b> <i>Chilli tomato jam, Thai salad and sticky rice</i>	<b>1300</b>

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<b>Rendang curry</b>	
<i>Seasonal Asian vegetables in classical Indonesian style curry</i>	<b>350</b>
<b>Asian hot pot</b>	
<i>Seasonal vegetables with shitake basil &amp; bamboo shoot</i>	<b>400</b>
<b>Thai curry</b>	
<i>Red or green with choice of</i>	
<i>Vegetable</i>	<b>350</b>
<i>Chicken</i>	<b>400</b>
<i>Prawn</i>	<b>450</b>
<b>Jasmine rice</b>	<b>200</b>
<b>Korean / Hakka noodles</b>	
<i>Seasonal Vegetable</i>	<b>300</b>
<i>Chicken &amp; Egg</i>	<b>350</b>
<i>Prawns</i>	<b>450</b>
<b>Wok tossed Asian fried rice</b>	
<i>Seasonal Vegetable</i>	<b>300</b>
<i>Chicken &amp; Egg</i>	<b>350</b>
<i>Prawns</i>	<b>450</b>
<b><u>BBQ best of both worlds</u></b>	
<b>Gremolata marinated BBQ lobster</b>	
<i>Bay lobster cooked on shell with muddled herb pine nut emulsion</i>	<b>1100</b>
<b>Jamaican jerk chicken breast</b>	
<i>Roasted chicken breast with hot scallion allspice marinade</i>	<b>800</b>
<b>Chermoula jumbo prawns</b>	
<i>Char-grilled prawns in tangy Moroccan spices and herbs</i>	<b>1050</b>
<b>Korean chilli mignon </b>	
<i>Tenderloin fillet mignon marinated with fiery Korean chilli marinade</i>	<b>800</b>
<b>Tandoori kingfish</b>	
<i>Kingfish darne pan fried in "tandoori marinade" served with mint chutney</i>	<b>800</b>
<b>Yakitori chicken</b>	
<i>Grilled succulent chicken basted with Japanese sweet soy marinade</i>	<b>800</b>
<b><u>All grills served with house salad, grilled vegetables and choice of</u></b>	
<i>Mashed potato</i>	
<i>Classic steak fries</i>	

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## Sweet Sensation

### **Churros**

*Crispy choux pastry, dusted with cinnamon sugar, served with peanut caramel sauce*

**350**

### **Tres leches**

*Butter sponge cake, saturated with praline milk, double cream and condensed milk.*

**400**

### **Roasted sesame tofu cheese cake**

*Served with red bean mash and crunch of peanut*

**400**

### **Deep fried cinnamon choco wrap**

*Served with sea salt caramel ice cream*

**400**

### **Choice of ice creams**

**350**



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**Pork**



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