



## STARTERS

<b>CHEF SIGNATURE DISH</b> (SP)(G)	45
Pan seared foie gras, tomato chilli jam, spicy onion soubise, pomelo salsa, chips	
<b>WOK TOSSED SQUID</b> (S)(SP)(G)	30
Spring onions, fried garlic, tempura pieces, chilli, five spice powder	
<b>SUGARCANE PRAWN SKEWER</b> (S)(N)	35
Lettuce, herbs, coriander, sweet chilli sauce, crushed peanuts	
<b>SALMON SOFT RICE PAPER ROLL</b> (S)(N)	32
Green mango, dill, sesame seeds, salmon caviar	
<b>SUMMER ROLL</b> (V)	19
Fresh vegetables and rice noodles wrapped in rice paper, hoisin sauce	
<b>LAND AND SEA SPRING ROLL</b> (P)(S)	30
Minced pork, prawns, taro, carrot, onion, herb mushrooms, fish sauce reduction	
<b>PAN FRIED CRAB CAKE</b> (S)	28
Crab meat, dill, shallots, chilli, mango salad	



## STARTERS

<b>TUNA SALAD</b> (S)(SP)	32
Diced fresh yellow fin tuna tossed in chilli paste dressing, lemon grass, mint leaves	
<b>SEAFOOD GLASS NOODLES SALAD</b> (S)(SP)	30
Bell peppers, coriander, onions, ginger, garlic, chilli, lime-fish-sauce	
<b>PAN SEARED SCALLOP</b> (S)(SP)(N)	32
Spicy tomatoes, lemongrass salad, cashew nuts shallots, coriander, lime and chilli dressing	
<b>PAPAYA SALAD</b> (S)(N)(SP)	28
Long beans, dried shrimps, cashew nuts, cherry tomatoes grilled chicken skewer	
<b>FRIED SOFT SHELL CRAB</b> (S)	32
Bed of pomelo salad, fried onions, crushed peanuts, coriander dried coconut, homemade tamarind dressing	
<b>FISH CARPACCIO</b> (S)(N)	32
Catch of the day, yuzu dressing	
<b>SEAWEED SALAD</b> (S)	22
Mixed seaweed, cherry tomatoes, sesame seeds, black vinegar dressing	



# SOUP

<b>TOM YUM SOUP</b> <small>(S)(SP)</small>	<b>23</b>
Hot and sour soup, king prawns, lemongrass, coriander kaffir lime leaves, mushrooms	
<b>PRAWN LAKSA SOUP</b> <small>(S)(SP)</small>	<b>23</b>
Spicy noodles soup, seared prawns, fried tofu	
<b>SEAFOOD SOUP</b> <small>(S)(SP)</small>	<b>23</b>
Hot basil flavored soup, mixed seafood, mushrooms and herbs	
<b>TOM KHA GAI</b>	<b>23</b>
Thai coconut soup, chicken thigh, mushrooms, lemongrass beansprouts, coriander leaves	
<b>DUMPLING SOUP</b> <small>(S)</small>	<b>25</b>
Pork broth, prawn dumpling, bok choy, spring onions	
<b>PHO</b>	<b>38</b>
Classic Vietnamese noodle soup, black Angus beef	



## MAIN COURSE

<b>GAI YANG</b> <small>(SP)</small>	35
Thai marinated grill chicken thigh, spicy sauce	
<b>ROAST DUCK</b>	45
Sautéed glass noodles, pepper, black fungus, spring onions	
<b>SSAMJANG STEAK</b> <small>(SP)</small>	65
Korean BBQ grilled Angus beef striploin, sweet spicy sauce spring onions, sesame seeds	
<b>WOK TOSSED CUBED PEPPER KOBE BEEF TENDERLOIN</b> <small>(SP)</small>	68
Capsicum, onions, Holland beans, black pepper, garlic, oyster sauce	
<b>STEAMED FISH OF THE DAY</b> <small>(SP)</small>	45
Soya sauce, bok choy, coriander, spring onions, chilli-fish-sauce lime, lemongrass, chilli, garlic, coriander	
<b>DEEP FRIED WHOLE FISH OF THE DAY</b> <small>(S)(SP)</small>	45
Pomelo, lemongrass and fish sauce dressing	
<b>SPICY SEARED PRAWNS</b> <small>(S)(SP)</small>	65
Carrots, broccoli, green beans, mango tomato salsa, green salad	
<b>SATE CAMPUR</b> <small>(S)(N)(SP)</small>	45
Mix of chicken, beef, prawn skewer, peanut sauce, colo-colo sambal	



## MAIN COURSE

<b>BRAISED PORK BELLY</b> (P)(SP)	40
Slow cooked pork belly, hot spicy sauce, organic rice, steamed bok choy	
<b>GRILLED LOBSTER</b> (S)(SP)	95
Thai spicy sauce, lime leaves, ginger, lemon juice	
<b>RED DUCK CURRY</b>	55
Confit of duck in red curry, eggplant, cherry tomatoes, sweet basil	
<b>YELLOW CHICKEN CURRY</b>	40
Sous vide chicken thigh in yellow curry, potatoes pickled shallots, carrots, crispy onions	
<b>BEEF RENDANG</b> (SP)	65
Indonesia spicy beef coconut stew, steam rice, pickled pineapples	
<b>LOBSTER CURRY</b> (S)(SP)	95
Whole lobster in red curry, kaffir lime leaves, eggplant, yellow mango	
<b>VEGETABLES CURRY</b> (V)	28
Mixed vegetables in green curry	



## RICE AND NOODLES

<b>BUN CHA HA NOI</b> <sup>(P)</sup>	42
Marinated grilled pork, fresh herbs rice noodles, vegetable pickles	
<b>PHAD THAI – CHOICE OF CHICKEN, PRAWN OR COMBINED</b> <sup>(N)</sup>	
Stir fried noodles in tamarind sauce, egg, beansprout, chives fried tofu, wrapped in egg net, lime wedge and crushed peanuts	
Chicken	35
Prawn	38
Combined	38
<b>LAD NA TALAY</b> <sup>(S)(G)</sup>	42
Seafood rice noodles, bell pepper, baby bok choy, oyster sauce	
<b>SEAFOOD CURRY FRIED RICE</b> <sup>(S)(PS)(N)</sup>	38
Curry flavoured fried rice, seafood, cashew nuts, pineapple, beansprouts	
<b>NASI GORENG</b> <sup>(SP)(N)</sup>	26
Indonesian fried rice, chicken satay, sunny side up egg, prawn crackers	
<b>VEGETABLE FRIED RICE</b>	20
Wok tossed rice, mixed vegetables	



## SIDE DISHES

POACHED BOK CHOY <sup>(S)</sup>	9
Ginger, oyster sauce, fried garlic	
WOK TOSSED MORNING GLORY <sup>(SP)(V)</sup>	9
Soya bean, garlic, chilli	
WOK TOSSED MUSHROOMS <sup>(V)</sup>	9
Soya sauce, spring onion, fried garlic	
WOK FRIED MIX VEGETABLES	9
Oyster sauce, fried onion	
WOK TOSSED BROCCOLINI <sup>(V)</sup>	9
Fried garlic, maldon salt	
GRILLED GREEN ASPARAGUS <sup>(V)</sup>	9
Black vinegar reduction, togarashi	
COCONUT RICE <sup>(V)</sup>	9
STICKY RICE <sup>(V)</sup>	9



# VEGETARIAN

## STARTER

VEGETABLE SPRING ROLL <sup>(V)(G)</sup> 19

Glass noodles, carrot, mushroom, white cabbage, chilli sauce

GREEN MANGO SALAD <sup>(V)(N)</sup> 22

Roasted peanut, coriander, long green beans, lime juice

## SOUP

THAI PUMPKIN SOUP <sup>(V)</sup> 16

Coconut milk, kaffir lime leaf, lemon grass, coriander leaf

## MAIN COURSE

WOK FRIED TOFU <sup>(V)(G)</sup> 28

Broccolini, bell pepper, bok choy, carrot

VEGETABLE RED CURRY <sup>(V)(SP)</sup> 28

Eggplant, broccoli, sweet potato, carrot, fried tofu





## DESSERT

VALRHONA CHOCOLATE TAPIOCA <sup>(V)(G)</sup>	17
Coconut gel, coconut froth, green tea sorbet	
CHOCOLATE FILLED BANANA <sup>(V)(SP)</sup>	17
Ginger ice cream, ginger crumble, candied chili	
PANDAN CRÈME BRÛLÉE <sup>(G)(V)</sup>	17
Coconut ice cream, sesame tuile	
FRESH SEASONAL FRUIT <sup>(V)(G)</sup>	17
HOUSE MADE ICE CREAM <sup>(V)(G)</sup>	4
Ask for todays flavour's	



## KIDS MENU

<b>SUGARCANE PRAWN SKEWERS</b> 2 pcs (S)(N)	20
Spring onions oil, peanuts, turmeric plum sauce	
<b>FRIED SPRING ROLL</b> 2 pcs (P)(S)	16
Minced pork, prawn, taro, carrot, onion, turmeric plum sauce	
<b>SUMMER ROLL</b> 2 pcs	12
Fresh vegetables, rice noodles wrapped in rice paper, hoisin peanut sauce	
<b>DUMPLING SOUP</b> (S)	12
Pork broth, prawn dumpling, bok choy, spring onion	
<b>CRAB MEAT SOUP</b> (S)	12
Flaked crab, egg, sweet corn, green asparagus, mushroom crab dumpling, sesame oil	
<b>PHO</b>	12
Classic Vietnamese noodle soup, beef black Angus tenderloin	
<b>CHICKEN NOODLE SOUP</b>	12
Glass noodle, bamboo shoot, morning glory, spring onion Vietnamese mint leaves and fried garlic	
<b>PHAD THAI CHICKEN</b> (N)	16
Stir-fried noodles in tamarind sauce, egg, beansprout, chives, fried tofu lime wedge and crushed peanut	



## KIDS MENU

### DESSERT

#### RED VELVET WHOOPIE PIE <sup>(D)</sup>

8

Marshmallow, chocolate dipped red velvet whoopie pie  
fresh berries

#### RASPBERRY VANILLA CUPCAKE <sup>(D)</sup>

8

Cupcake raspberry, vanilla, butter cream top  
chocolate chips, fresh berries

#### PECAN NUT BROWNIE <sup>(D)(N)</sup>

8

Brownie, chocolate sauce, chocolate flakes  
fresh berries, snow sugar dust

#### FRESH FRUIT SALAD

8

Assorted cut fruits, pineapple, mango, papaya, mangosteen, melon, berries, kiwi  
served with ice cream, frozen yoghurt, or sorbet

#### ICE CREAM <sup>(D)</sup>

4

Strawberry ripple, Madagascar vanilla, chocolate chunk