



nemesis



** 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX (5) OR MORE **

Small Plates

MARKET OYSTERS *  \$21

Premium Oysters (5) Asian-Inspired Sauce

BONE MARROW* \$22

Indo-sambal sauce, Honey, Brown sugar glaze

SPICED CORN RIBS \$15

Flash-fried riblets. Burnt Chili. Tamarind glaze. Cilantro

NEW

VIET STYLE RIB EYE SALAD   \$18

Angus Ribeye. Bird Eye Chili. Viet-inspired Aromatics. Mint, Cilantro, Shallot, Tomato

SCALLOP CRUDO * \$24

Sashimi-grade Hokkaido Scallops, Thai-Shiso Aguachile. Persian Q

NEW

SWEET MELON SALAD  \$17

Tiger Prawn, Golden Melon, Mango, Cilantro, Mints, Tomato

CURRY PORK RIBS   \$19

Twice-cooked ribs on the bone Mild Karee Curry,

NEW

BANNANA LEAF STEAM EGG  \$16

Minced Pork, Coconut milk, Eggs, Mushrooms

THAI FRIED WINGS  \$16

Twice-fried Chicken Wings. Sweet chili reduction. Onion, Mango
Ginger Flower

CHARRED OCTOPUS* \$24

Flame-grilled Spanish Octopus. Garent yam puree, herb seafood sauce
Blistered tomatoes. Chili

GRILLED PORK BELLY* \$23

Flame-grilled Thai marinated IBERICO Pork. Cabbage slaw. Nam Jim Jeow

GRILLED JAPANESE EGGPLANT   \$16

Grilled Eggplant, Viet-inspired Vineger Sauce, Cilantro, Holland Pepper

** VEGETARIAN AND GULTEN FREE OPTIONS MAY BE AVAILABLE UPON REQUEST **

Tequila

Milagro Blanco	14
Milagro Reposado	15
Casamigos Blanco	15
Casamigos Reposado	18
Casamigos Anejo	20
Don Fulano Blanco	16
Mijenta Blanco	16

Vodka

Harridan	17
Tito's	15
Ketel one	15
Hanger 1	15

Gin

Empress	16
Hendrick's	17
Guilder's Green Tea	17
Guilder's Oolong	19
Bombay Sapphire	16
Botanist Isaly Dry Gin	17
Tanqueray No.10	16
Monkey 47	20
Citadelle	15

Mezcal

Vida	14
Ojo De Tigre	14
Casamigos Joven 80	18

Rum

Plantation Double age Dark	15
Plantation Pineapple	15
Ten to One White	15
Ten to One Dark	16
Canerock Jamaica Rum	15
Goslings Black Seal	16

Signature Dishes

CRYING TIGER \$39
Thai-marinated. Grilled 10oz Anugs Ribeye. Thai Chimichurri, Crispy Fingerlings. Nam Jim Jeow

SEAFOOD SOUS PADANG 🌶️ \$36
Indo-Sous Padang. Shrimp, Squid, Scallop, Mussels.

NEW **RED CURRY BEBEK** 🌶️ \$42
Duck breast, Red Curry, Salted Egg Yolk, Pasta, Lemongrass

PADANG SHORT RIB 🌶️ \$42
Indo-braised Grass-fed Beef Rib, Pickled Cucumber. Mild Padang Curry

GRILLED WHOLE BRANZINO 🌶️ 🍷 \$45
Flame-grilled Boneless Branzino . Thai Seafood Sauce.

STEAM WHOLE BRANZINO 🌶️ 🍷 \$45
Steam whole Boneless Branzino, Lemongrass, Lemon, Seafood Sauce.

NEW **THAI VOLCANO RIBS** 🌶️ 🍷 \$32
Pork Ribs, Thai Seafood Sauce, Lemongrass, Ginger

NEW **CHICKEN CLAYPOT** 🌶️ \$26
Shallots, Onions, Thai Basils, Fish Sauce, Tamarind, Lemon

GREEN CURRY Chicken \$3/ Beef \$4/ Prawn\$6 🍷 🌶️ 🌶️ \$18
Thai Green Curry, Coconut Milk, Zucchini, Cauliflowee, Tofu, Crispy Kale, Side of Rice

SALTED EGG YOLK SOFTSHELL CRAB 🌶️ 🍷 \$32
Salted Egg Yolk, Softshell Crab, Basil, Bird Eye Chili

SEAFOOD POT \$48
King River Prawns, Tiger Prwans, Mussels, Scallops, Squids, Tarmirind Curry.

KING RIVER PRAWNS \$42
King River Prawns, Tiger Prawns, Lemongrass, Onions, Bell Pepper

NEW **PAD KRA PAO** 🌶️ \$18
Thai Basil, Eggs, Minced Pork, Bird Eye Chili, Garlic

Rice & Noodles

CRAB FRIED RICE \$32

Thai-inspired. Premium Jumbo Crab Lump
Aromatic fried rice w egg & spring onion
Thai seafood sauce

PAD HOR 🌶️ \$25

Hor Fun. Tiger Prawn, Bean Spourts,
Thai Basil, Chives, Tamarind, Peanut, Lime.

TOMYUM FRIED RICE 🌶️ \$35

Bone Marrow, Scallops, Prawns, Egg
Homemade TomYum

DRUNKEN NOODLES 🌶️ \$27

Stir Fried Egg noodles, Tiger Prawn, Beef, Basil,
Chili, Garlic

NIGHT MARKET NOODLES \$25

Chicken & Squid.
Street-inspired wide rice noodle stir-fry.
Spring onion & egg, watercress

Vegetables & Sides

SAMBLE CABBAGE 🌶️ \$18

Home made Samble Sauce, Vinger
Garlic, Chili.

SAUTEED MORNING GLORY 🌶️ \$18

Thai water spinach, Garlic, Birdeye chili

MUSHROOM PAD CHA 🌶️ \$26

Pad Cha Hett. Spicy Mushroom Stir-fry. King
oyster, shitake, oyster
String beans. Thai aromatics

STEAM BABY CABBAGES 🌶️ \$16

Asian Baby Cabbage, Homemade soy suace,
Garlic



BOURBON

Old Forester	15
Legent	15
Blanton's Single Barrel	25
Basil Hayden	17

SCOTCH

Monkey Shoulder	14
Dalmore 15	35
Glenfiddich 14	17
Laphroaig 10	17
Macallan 12 Double cask	19
Macallan 15 Double cask	23

WHISKY

Starward	15
Nikka Coffey Grain	18
Miyagikyo	21
Miyagikyo Peated	36
Kavalan 'Select' SINGLE MALT	17
Kavalan 'Ex-Bourbon Oak' SINGLE MALT	44

RYE

Hudson Rye	17
Mitcher's	16



CHAMPAGNE & SPARKLING

NV Torresella PROSECCO Extra Dry Italy DOC	13/ 44
2018 Roger Goulart 'Gran Reserva' CAVA Spain	15/ 48
NV Otello Ceci LAMBRUSCO ROSSO Italy	48
NV Charles Le Bel 1818 BRUT by Billecart Salmon Champagne	88
NV Duval Leroy BLANC DE BLANC 'Grand Cru' Champagne	150

WHITES

2022 Jermann PINOT GRIGIO Italy	16/ 50
2022 Whitehaven SAUVIGNON BLANC New Zealand	15/ 48
2022 Clarendelle BORDEAUX BLANC France	16/ 50
2021 Frank Family Vineyards CHARDONNAY Napa Valley	22/ 65
2022 Cuvee Pierre-Alexandre SANCERRE France	85
2022 Penfolds Bin 51 Eden Valley REISLING Australia	87
2022 Groth Hillside Estate CHARDONNAY Napa Valley	110
2015 Patriarche CHASSAGNE-MONTRACHET Burgundy	238

Signature cocktails

 Sicilian Sunflower - 18 Oolong infused Citadelle Gin, Espresso, Yuzu, Sunflower seed syrup, Sparkling
 Storm Cloud - 18 Guilder's Green Tea Gin, Ume infused Empress Gin, Lime, Egg White, Peach Liqueur
 Summer Max - 17 Harridan Vodka, Mango Jalapeño cordial, Itálicas, Sparkling, Tajin Rim
 Smoke Sunset - 18 Vida Mezcal, Milagro Blanco, Aperol, Passion Fruit syrup, Orange, Egg White
 PEAR-FIC SOUR - 19 Barsol Pisco, pear puree, lime, egg white
 Adam and Eve - 19 Toki Whisky, Apple, Lime, Milk Wash,
 Daolug - 18 Kooliang Taiwanese 58% Baijiu, Barley Tea, Tangerine, Peach Liqueur, Tonic, Lime leaf
 Hunter X Hunter - 18 Plantation White Rum, Basil syrup, Lime, Milk wash
 Herbal Retreat - 18 Hibiscus infused Starward Whisky, Honey, Montenegro, Oolong Tea Yogurt Foam

Nemesis classics

 LYCHEE MARGARITA - 17 Milagro Blanco, lo-fi aperitif, lychee, lime citrate
 Pandan O Fashion - 19 Starward Whisky, Rum Heaven, Oolong Tea, Pandan syrup
 THAI Q GIMLET - 18 Citadelle Jardin d'Ete Gin, persian cucumber syrup, fresh lime, thai basil
 Jalisco Night Cap - 18 Milagro Reposado, St.Germain, Orange Espresso, House made coffee cordial

Beers

Tsingtao 1903 - China	9
Montauk Pilsner - New York	8
Jai Alai IPA - Florida	8
Ohara's Nitro Irish Stout - Ireland	9
Delirium Tremens - Belgium	12

Mocktails

LYCHEE V - 10 Lychee juice, Jasmine Tea Fresh Lime, Tonic	PEACHY T - 10 Peach puree, Fresh lemon Green tea syrup, Soda
Thai Ice Tea - 8 Thai Style Ice Tea With Milk and Herb Jelly	

Suntory

WHISKY

Suntory 'Toki'	16
Suntory 'Hibiki Harmony'	29
Suntory 'Hibiki' 21-YR SINGLE MALT	148
Suntory 'Yamazaki' 12-YR SINGLE MALT	38
Suntory 'Yamazaki' 18-YR SINGLE MALT	98
Suntory 'Hakushu' 12-YR SINGLE MALT	42
Suntory 'Hakushu' 18-YR SINGLE MALT	98
Suntory 'AO World' BLENDED	35

VODKA

Haku	15
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Roku	15
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REDS

2021 Talbott Estate PINOT NOIR Monterey County	16/ 50
2020 Ghost Pines CABERNET SAUVIGNON North Coast	17/ 54
2021 Argiano Non-Confunditur SUPER TUSCAN Tuscany	17/ 55
2021 J Vineyards 'Tri-Appellation' PINOT NIOIR California	48
2019 Vina Real CRIANZA RIOJA Spain	56
2020 Kaiken Ultra MALBEC Argentina	73
2019 Colene Clemens 'Margo' PINOT NIOIR Oregon	85
2020 Orin Swift Abstract RED BLEND California	110
2020 Stags' Leap CABERNET SAUVIGNON Napa Valley	115
2018 Chateau Beychevelle 'Aspirant' SAINT-JULIEN France	115
2018 Gianni Gagliardo BAROLO Italy DOCG	115
2016 Bodegas Ugalde Reserva RIOJA Spain DOCa	128
2019 Louis Martini CABERNET SAUVIGNON Napa Valley	130
2020 Penfolds Bin 389 'Baby Grange' CAB/SHIRAZ Australia	158
2016 Patriarche GEVREY-CHAMBERTIN Burgundy	198
2016 Alexander Valley 'Cyrus' RED BLEND Sonoma County	200
2018 Argiano BRUNELLO DI MONTALCINO Tuscany	238



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