



STARTERS

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



STARTERS

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



SOUP

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



MAIN COURSE

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



MAIN COURSE

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



RICE AND NOODLES

BUN CHA HA NOI (P)	42
Marinated grilled pork, fresh herbs rice noodles, vegetable pickles	
PHAD THAI – CHOICE OF CHICKEN, PRAWN OR COMBINED (N)	
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
LAD NA TALAY (S)(G)	42
Seafood rice noodles, bell pepper, baby bok choy, oyster sauce	
SEAFOOD CURRY FRIED RICE (S)(PS)(N)	38
Curry flavoured fried rice, seafood, cashew nuts, pineapple, beansprouts	
NASI GORENG (SP)(N)	26
Indonesian fried rice, chicken satay, sunny side up egg, prawn crackers	
VEGETABLE FRIED RICE	20
Wok tossed rice, mixed vegetables	



SIDE DISHES

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



VEGETARIAN

STARTER

VEGETABLE SPRING ROLL ^{(V)(G)} 19

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

GREEN MANGO SALAD ^{(V)(N)} 22

Roasted peanut, coriander, long green beans, lime juice

SOUP

THAI PUMPKIN SOUP ^(V) 16

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

MAIN COURSE

WOK FRIED TOFU ^{(V)(G)} 28

Broccolini, bell pepper, bok choy, carrot

VEGETABLE RED CURRY ^{(V)(SP)} 28

Eggplant, broccoli, sweet potato, carrot, fried tofu



DESSERT

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