

PPETISERS

CLEAR VEGETABLE SOUP ● ▶ ▼ ▲

tofu, glass noodles, spring onions

SEAFOOD LAKSA ■

assorted seafood, glass noodles, coconut milk

TOM YUM GOONG ■

hot and sour prawn tom yum soup with mushrooms and herbs

SEAFOOD TUNG-TONG ▶■

mixed organic salad, plum-thai chili sauce

TRIO ROLL

tofu, chicken, prawn, peanut and tamarind sauce

TUNA TATAKI • • •

garden salad, citrus dressing

CRAB AND SALTFISH CAKE

wasabi aioli, seaweed salad

TEMPURA |

deep fried prawns and vegetables, cucumber-tobiko salad

EGGPLANT CROQUETTE ▶ ■ ▼

goat cheese stuffed, fresh garden salad, miso sauce

STEAMED MUSSELS ■

white wine, saffron, garlic bread

VEGETABLE DIM-SUM ▶ ■ ▼

tomato-cilantro salsa

CHICKEN GYOZA ▶■

spicy chicken, teriyaki sauce

JALAPEÑO MAKI

cucumber, onion, tomato, wasabi mayo

CALIFORNIA ROLL

crab meat, cucumber, fish roe

TUNA ROLL

tuna, cucumber, sesame seeds, sriracha sauce



MAIN COURSES

BRAISED CHICKEN

sautéed bok choy, honey soy ginger sauce

GANG GAREE KAEH

roasted lamb shank in yellow curry sauce

CHICKEN SATAY •)

toasted bread, cucumber achar, peanut sauce

PORK RIBS

carrot ginger purée, wilted bok choy

STEAMED FISH FILLETS

sautéed chinese celery, ginger and onion

PAN SEARED DORADO **D** sautéed tomato, snow peas, hot basil, dashi sauce

BEEF ROULADE • acallaloo, cheese, mashed potato, lemongrass, red wine jus

VEGETABLE AND TOFU SKEWERS ▶ ■ ▼ steamed rice, kimchi

THAI CURRY • • • seasonal vegetables, steamed rice

RAINBOW NOODLE ● ▶ ■ ▼ ▲ coconut, mango, curry sauce

PAD THAI • • • with peanuts and tofu



YIN YANG PLATTER \$25 ▶ ■

salmon carpaccio, prawn tempura, glass noodles, spicy ponzu sauce

SEARED SCALLOPS \$25

lemongrass infused green pea purée, chili lime salsa

STEAMED CRAB DIM SUM \$19 ■

tomato and thai curry essence

PORK & PRAWN DIM SUM \$19 ■

porcini mushroom consommé

FIVE SPICES MARINATED LAMB RACK \$42 ■

pumpkin, potato mash, green thai curry infused jus

DRY AGED WAGYU STRIPLOIN \$45 ■

trio of potato terrine, red wine jus

SEAFOOD PLATTER \$35 ■

garlic sautéed bok choy, jasmine rice, lemon butter sauce

JUMBO PRAWNS \$30 ● ■

stir fried vegetables, lemon butter sauce

GRILLED SALMON \$32 ● ▶

crispy ham, lemongrass tomato relish

NIGIRI SUSHI PLATTER \$19

14 pieces: tuna, hamachi, salmon, prawns, beef, octopus, calamari, tamago

SASHIMI PLATTER \$19

14 pieces: tuna, yellowtail, salmon, dorado, scallops, octopus

SUSHI SASHIMI PLATTER \$21

6 pieces: tuna, yellowtail, salmon

4 pieces: assorted maki rolls 4 pieces: assorted nigiri

SASHIMI

7 slices: salmon or hamachi \$11 7 slices: tuna or dorado \$9

SIGNATURE MAKI SUSHI

DRAGON ROLL \$16

shrimp tempura, salmon, cucumber

PHILADELPHIA ROLL \$15

salmon, avocado, cream cheese, sesame seeds

FRIED TEMPURA ROLL \$16

tuna, avocado, crab

SPICY SALMON ROLL \$18

crab, cucumber, avocado, salmon

RAINBOW ROLL \$18

crab, cucumber, avocado, tuna, salmon, hamachi

= gluten free

= dairy free

= nut free

▼= vegetarian

= ayurvedic