

starters

SOM TUM THAI ◦ 1250

Young papaya salad with chilli, dried shrimp and fresh lime dressing

VIETNAMESE DUCK & LYCHEE SALAD ◦ 2250

Pan fried duck breast with onion, zucchini, cherry tomato and lychee tossed with hoisin BBQ sauce

GADO GADO BALI ◦ 1150

Indonesian salad with cucumber, bean sprouts, potatoes, tofu and rice crackers with peanut sauce

TUNA CEVICHE ◦ 1650

‘Gohu Ikan Maluku’ I marinated ternate style tuna with virgin coconut oil, lime, pomelo and toasted cashew nuts

CRISPY CHILLI BEEF ◦ 1950

Stir fried crispy beef, baby carrots, spring onion and red chilli with tangy palm sugar syrup

PRAWN TOM YAM ◦ 2050

Classic spicy lemongrass and shrimp soup with tomato and mushroom

sharing plates

GOI CUON ROLLS ◦ 1350

Vietnamese summer rolls filled with carrots, cucumber, basil, rice vermicelli and served with hoisin dipping sauce

CRISPY COCONUT PARCELS ◦ 1150

‘Pecel Goreng Semarang’ I coconut crumbed vegetable parcels with Javanese peanut sauce

PRAWN SARONG ◦ 2250

Prawns wrapped in a crispy vermicelli noodle with sweet spicy chilli sauce

MONSOON ROLLS ◦ 1850

‘Po Pia Tod’ I crispy spring rolls with chicken, prawn, tofu, mushroom and glass noodles with homemade sweet chilli dip

SRIRACHA CHICKEN WINGS ◦ 1850

Grilled honey and sriracha chicken wings

MALAYSIAN CHICKEN SATAY ◦ 1850

‘Satay Ayam Kuah Kacang’ I chicken satay skewers with spicy peanut sauce

CRISPY BLACK PEPPER TOFU ◦ 1250

‘Dau Hu Sot Ca’ I crispy tofu cooked with onion, tomato and black pepper sauce

ASIAN CRISPY SQUID ◦ 1850

Crispy fried squid tossed with Asian spices, spring onion, basil and Singaporean chilli sauce

mains

TOFU POCKETS WITH MANGO ◦ 1850

‘Tauhu Bakar’ I grilled tofu with mango salad and spicy sauce

GOLDEN FRAGRANT PRAWNS ◦ 2450

‘Kam Heong’ I a signature Malaysian stir-fry renowned for its fragrance

BAKED ASIAN SEA BASS ◦ 2450

‘Ikan Bakar Pedas’ I Malay baked Asian sea bass with spicy chilli sauce

THAI BARRAMUNDI ◦ 2450

‘Pla Nueng Ma Nao’ I steamed barramundi with lime, garlic, coriander, chilli and pineapple

THAI GREEN CURRY

Chicken ◦ 2250   Prawn ◦ 2950   Vegetable ◦ 2150

Authentic Thai style curry cooked in freshly blended spices, shrimp paste and coconut milk

THAI RED DUCK CURRY ◦ 2850

‘Kaeng Phed Ped Yang’ I Thai roasted red duck curry with bamboo shoot, tomato, eggplant and basil

BBQ PORK RIBS ◦ 2850

Glazed pork ribs with toasted sesame and golden crispy garlic

MALAYSIAN BEEF RENDANG ◦ 2850

Malaysian braised beef in a thick and spicy coconut gravy

THAI BASIL BEEF ◦ 2450

‘Pad Gra Prow’ I beef fillet with basil, onion, green beans, red pepper and fresh chilli

vegetables

KANGKUNG BELACAN ◦ 1050

Wok-fried water lily with chilli, tomatoes and shrimp paste

PURPLE EGGPLANT ◦ 1050

‘Terong Belado’ I fried eggplant with garlic and red chilli sauce

SAMBAL GORENG KENTANG ◦ 1050

Crispy fried potatoes with chilli sambal and peanuts

STIR FRIED LONG BEANS ◦ 1050

‘Thua Phat Prik King’ I long beans with home-made chilli paste

BALINESE COCONUT VEGETABLES ◦ 1050

‘Serombotan Klungkung’ I vegetables with grated coconut, spices, chilli sauce and lime juice

noodle bowls

CHAR KWAY TEOW ◦ 2650

Homemade flat rice noodles stir fried with prawns, pork, squid, light & dark soya sauce, chilli and bean sprouts

PHAD THAI ◦ 2850

Stir-fried flat rice noodles with prawns, tofu, egg, peanut, chilli and bean sprouts

BAMI GORENG ◦ 2650

Indonesian style fried egg noodles with chicken and vegetables

CHICKEN & SEAFOOD LAKSA ◦ 2650

‘Nyonya Melaka Laksa’ I spicy coconut soup with egg noodles, chicken, prawns, egg, fish cake, tofu and bean sprouts

SINGAPORE SIAMESE NOODLE SOUP ◦ 2650

‘Mee Siam’ I a spicy fried rice vermicelli with shrimp, chicken, fried tofu and shredded omelette

VIETNAMESE CHICKEN NOODLE SOUP ◦ 2650

Braised chicken, pak choi and egg noodle with basil, mint, star anise, cinnamon and chicken broth

MIE AYAM JAMUR ◦ 2650

Indonesian egg noodles with braised chicken, mushroom and crispy fried wonton skin

rice sets

HAINANESE CHICKEN RICE ◦ 2450

Ginger infused poached chicken with rice cooked in chicken stock served with fresh ginger, chilli and dark soya sauce

NASI LEMAK ◦ 2450

Traditional Malaysian coconut milk rice, served with beef rendang, crispy fried anchovies, toasted peanuts and cucumber

NASI GORENG ◦ 2450

Malaysian fried rice with prawn, chicken and vegetables, served with a fried egg, prawn crackers and chicken satay skewers



Malaysia



Singapore



Thailand



Vietnam



Indonesia

rice sides

LAKSA FRIED RICE ◦ 1350

Homemade laksa paste, lemongrass, prawns, chicken, green onions and egg served with laksa broth

KHAO PHAD PHU ◦ 1350

Thai crab fried rice

KHAO PHAD JAY ◦ 950

Thai style fried rice with fresh vegetables from the local market

COCONUT RICE ◦ 600

Pandan flavoured coconut rice

STEAMED RICE ◦ 450

Thai steamed fragrant rice

sambals

SAMBAL BELACAN ◦ 500

Chilli, onion and shrimp paste

SAMBAL BADJAK ◦ 500

Javanese style onion and belacan

NAM PRIK PAO ◦ 500

Thai chilli sauce

SAMBAL IKAN BILIS ◦ 500

Anchovy and red chilli sambal

SAMBAL RICA RICA ◦ 500

Lemongrass, ginger, red chilli and fresh lime relish

All prices are subject to government taxes and 10% service charge



Contains Pork



Contains Nuts



Vegetarian



Vegetarian Option Available



Pieces Served