








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 ◦ 1450   
‘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 ◦ 2050   
‘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

PHO BO ◦ 2650 
Beef tenderloin, beef broth, thin rice noodles, bean sprouts, pak choi, mint leaves, basil leaves, spring onions, lime, chilli






rice sets

HAINANESE CHICKEN RICE ◦ 2650 
Ginger infused poached chicken with rice cooked in chicken stock served with fresh ginger, chilli and dark soya sauce


NASI LEMAK ◦ 2650  
Traditional Malaysian coconut milk rice, served with beef rendang, crispy fried anchovies, toasted peanuts and cucumber


NASI GORENG ◦ 2650 
Malaysian fried rice with prawn, chicken and vegetables, served with a fried egg, prawn crackers and chicken satay skewers



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|  |  |  |  |  |
| Malaysia | Singapore | Thailand | Vietnam | Indonesia |



All prices are subject to government taxes and 10% service charge
 Contains Pork  Contains Nuts  Vegetarian  Vegetarian Option Available   Pieces Served



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



MONSOON