



CLASSICS

Rs

	Tuna or Salmon sashimi	1560
	Tuna, Salmon or shrimp nigiri	1560
	Tuna or Salmon maki	1560
	Tuna "Hand roll" temaki, sushi rice, shiso, furikake, black garlic	1560
G	California Dragon roll, shrimp tempura, sriracha sauce	1650
LS	Smoked Marlin, avocado and cream cheese California roll	1600
	Smoked duck breast and foie gras California roll, yakitori sauce	1600

KUSHIYAKI (3pcs)

N/L S	Chicken skewers, satay sauce	1240
	Black Cod miso skewers, yuzu mayonnaise	1560
	Organic Madagascar shrimp skewers, crying tiger sauce	1560

STARTERS

G	Crispy shrimp salad, spicy sauce, romaine lettuce and avocado, Yuzu vinaigrette	1750
G P	Pork spring rolls, mint, lettuce and garlic sauce	1400
G	Faye-Faye crab Bao Bun, wasabi sauce	1560
	Assortment of sashimi on crispy rice, chipotle mayonnaise	1660
	Sliced octopus salad with green jalapeño and red radish vinaigrette	1450
G	Semi-cooked beef tataki served cold, marinated in gochujang, egg yolk confit and sushi rice	1670
	Thai shrimp soup with coconut milk, rice noodles and cilantro	1700

G – Dish contains gluten

P – Dish contains pork



– Vegan



– Veg

N - Nuts

LS – Locally sourced

Vegan and gluten free dishes are available on request

Tax and service included



FISH

Rs

L S	Thai style steamed 'Légine', red curry sauce, kaffir lime and aubergine	2450
N/L S	Sesame-crusted Moontail Seabass with vegetables flavoured with ginger and almonds	2470
G/L S	Wok-fried Emperor Red Snapper with sweet and sour sauce, pineapple and bell peppers	2470
N/L S	Organic dragon-style shrimp with soy sauce, sesame seeds and chili peppers	2500

MEAT

	Lamb chop with Yakitory sauce, parsnip purée, green beans, shimeji mushrooms, fried ginger	2820
N/L S	Chicken Pad Thai with egg and rice noodles stir-fried with seasonal vegetables	2090
	Confit duck leg with hoisin sauce and cucumber kimchi	2090
	Wok-fried Black Angus beef and pak choy with oyster sauce	2400

FOR YOUR SAFETY

Please be informed that our dishes may contain food allergens or traces of allergens. Kindly contact the Head Waiter about any food restrictions and/or allergies and/or intolerances you may have.

G – Dish contains gluten

P – Dish contains pork



– Vegan



– Veg

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VEGETARIAN

Rs

	Romaine and avocado salad with Yuzu vinaigrette	1320
	Cucumber and cream cheese maki	1000
G/ 	Crispy vegetable gyoza, spicy mayonnaise and Kalamansi	1470
G/N/ 	Kung pao of cauliflower, cashew nuts, onions and peppers	1650
G/ 	Tofu and crunchy vegetables, sweet and sour pineapple sauce	1650
G/ 	Pad thaï rice noodles sautéed with seasonal vegetables	1650

DESSERTS

G	'Gyoza' filled with green apple, salted butter caramel and vanilla ice-cream	950
	Coconut panna cotta, diced pineapple marinated with vanilla	950
	Meringue stuffed with lemon curd and lemongrass light cream, ginger ice cream	950
G/N	Japanese cake, matcha biscuit, passion fruit cream and banana compote	950
G	Caribbean 66% chocolate tart, passion fruit caramel and yuzu sorbet	950
L S 	Seasonal fruits platter	950
G	Ice-cream and sorbets, madeleines baked with raw honey	950

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