

THE HOT VIRGIN LIQUOR

- GREEN SILKEN SOUP | 140kcal

vietnamese influenced, spring onion glazed flavored stock

700

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BURMA CURRIED SOUP | 505kcal

burmese war coconut curried soup, accompanied with the seven heaven's additives

700

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CANTONESE CHICKEN SOUP | 280kcal

72 hours cooked asian chicken stock lightly flavored with oriental spices

800

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CAMBODIAN COCONUT SEAFOOD SOUP | 253kcal

mélange of crustaceans cooked in flavored stock with fresh turmeric & coconut cream

800

THE COLD PLATE

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JAPANESE GARDEN GREENS WITH GOMA SAUCE | 529kcal

hon dashi braised organic garden vegetables topped with goma sauce

750

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CHILLI SOM TUM SALAD | 209kcal

spicy green papaya salad dressed with peanut, chillies & palm sugar

750

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PASSION ROJAK SALAD | 157kcal

a pleasant fruit salad pasted with sweet & spicy chilli sauce

750

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TEMPEH SELADA WRAPS | 426kcal

panko fried fermented soya beans mixed with red bell pepper, purple cabbage & baby carrot with a drizzle of peanut sauce

750

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AVOCADO PRAWN PYRAMID WITH CHILLI GINGER SAUCE | 106kcal

pyramid salad topped with charming ginger sauce

950

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TAMAGOYAKI WITH SWEET USUKUCHI SOY | 450kcal

traditional japanese omelette preparation topped with mirin sweet soy eruption

950

●

WOOD EAR CHICKEN SALAD | 658kcal

braised chicken & wood fungus tossed in sesame vinegar dressing

950

●

DYNAMITE KOREAN QUAIL EGG | 121kcal

mayak marinated eggs layered on gochu glass rice noodles salad

950

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● Vegetarian ● Non-Vegetarian Allergen: ● Gluten ● Crustacean ● Groundnut ● Soyabean ● Sulphate ● Milk ● Egg ● Fish

0122

THE CRACKLING APPETIZER

- **TOBANJAN ASPARAGUS PHYLO | 150kcal** 

850

phylo wrapped steamed asparagus tossed in delectable tobanjan sauce
- **MISO AVOCADO PANKO PEARLS | 812kcal** 

850

panko fried velvety cream cheese, avocado mash & white miso pearls
- **TOGARASHI SHIMEJI TEMPURA | 835kcal** 

850

tempura tossed shimeji mushroom sprinkled with elegant togarashi powder
- **WOK TOSSED CRYSTAL EDAMAME | 596kcal** 

850

steamed edamame tossed with golden garlic, rock salt & dried thai chilli flakes
- **BLACKPEPPER SPIKE GOURD | 585kcal** 

850

regional spike gourd stuffed with vegetable asian mix tossed in black pepper sauce
- **TOFU RAD PRIK | 254kcal** 

850

thai spice induced chilli basil sauce tossed with silken tofu, pokchoy & bell pepper
- **CHILLI MANGO ROCK PRAWN | 894kcal** 

1450

rock textured fried prawns tossed in sriracha maple with a shower of mango cream gel
- **SQUID PAD KI MAO | 487kcal** 

1450

glazy squid stuffed with shrimp & water chestnut topped with a crown of crispy basil
- **LEEKs & CHILLI BRAISED LAMB CHOPS | 762kcal** 

1450

asian style braised chilli lamb chops cooked on the bed of organic stems
- **CHICKEN NANBAN WITH JAPANESE MAYONNAISE | 888kcal** 

1150

miyazaki originated crispy fried chicken thigh topped with egg yolk mayonnaise
- **BRAISED CHICKEN IN CHILLI MUSHROOM SAUCE | 797kcal** 









1150

tender chicken slices braised in the extracted mere combination of fungus variations
- **THAI TAMARIND CHICKEN LIVER | 784kcal** 

1150

pan tossed chicken liver cooked in thai inspired aromatic tamarind sauce

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THE ORIENTAL ART OF DIM SUM

| | |
|--|-------------|
| ● VEGETARIAN | 750 |
| CELERY & WATER CHESTNUT IN SPINACH GREEN CRYSTAL 547kcal | 🌿 |
| ASPARAGUS MUSHROOM CHILLI IN CLEAR CRYSTAL 561kcal | 🌿 |
| POKCHOY & GOLDEN GARLIC IN BEET RED CRYSTAL 479kcal | 🌿 |
| ● POULTRY | 950 |
| BASIL CHICKEN MONEYBAG 848kcal | 🌿 |
| GOLDEN NEEDLE CHICKEN & CHIVE IN CLEAR CRYSTAL 817kcal | 🌿 |
| CHICKEN GYOZA 822kcal | 🌿 |
| ● SEAFOOD | 1050 |
| PRAWN SUMAI 326kcal | 🌿🐠 |
| PRAWNS & EDAMAME HARGOW 724kcal | 🌿🐠🐠🐠 |
| BEIJING CRAB IN CLEAR CRYSTAL 558kcal | 🌿🐠 |

JAPANESE WONDERS

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|--|-------------|
| THE ROLLING SUSHIS | |
| ● TIGER TEAR URAMAKI 291kcal avocado, cucumber, crispy habanero, cream cheese | 950 |
| ● PEARL INARI URAMAKI 252kcal 🌿 arugula salad, inari kabayaki & quinoa | 950 |
| ● TRUFFLE MUSHOOM CRISPY MAKI 430kcal 🌿🥚 tempura fried shitake, shimeji, goat cheese, chives & negi | 950 |
| ● LOBSTER FILLET MIGNON URAMAKI 277kcal 🌿🐠 lobster tempura, avocado, creamy wasabi sauce, green onions & bell peppers | 1450 |
| ● SCALLOP DYNAMITE URAMAKI 331kcal 🌿🥚🐠 crab, cream cheese, lightly tempura battered & topped with scallop dynamite & mushrooms | 1450 |
| ● CRUMB FRIED KATSU MAKI 589kcal 🌿🥚🌿 chicken katsu, spring onion, asparagus & purple coleslaw | 1150 |

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ARTISTIC TEXTURES OF JAPAN

● VEGETARIAN

950

TEMAKI

GO GREEN | 450kcal
green cucumber, green lettuce, broccoli & amaranth leaves

VIBRANT COLOUR | 167kcal
red raddish, daikon, avocado & cherry tomato

GUNKAN MAKI

THE CHARMING COOLER | 170kcal
ice apple, cucumber & beetroot

NIGIRI

INARI WITH KIKOMAN DRIP | 225kcal 



ASPARAGUS WITH MANGO DRIP | 403kcal

AVOCADO WITH SESAME SOY DRIP | 428kcal

● NON VEGETARIAN


1450

TEMAKI

CRISPY SALMON AVOCADO ROLL WITH WASABI DRIP | 309kcal  
fried salmon, avocado & wasabi cream


CHICKEN TERIYAKI CUCUMBER ROLL WITH TERIYAKI DRIP | 548kcal 
chicken teriyaki, green cucumber, raddish & teriyaki glaze

GUNKAN MAKI

THE SALMON BATTLESHIP WITH TOBIKKO | 237kcal 
smoked salmon, cream cheese, spring onion & tobikko

EEL TARTARE WITH TANUKI | 886kcal 
eel tartare, chives & tanuki


NIGIRI

MAGURO WITH SWEET SOY GLAZE | 216kcal  

KAMABOKO WITH WAKAME VINEGAR | 184kcal  

AMAEBI WITH CHILLI DRIP | 373kcal   

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THE FLUFFY FLAVOURED BAOZI

- BROCCOLI & CHEESE SHENGJIANG BAO** | 502kcal    950
- CHILLI MOCK MEAT BAO** | 542kcal    950
- BARBEQUE TOFU BAO** | 362kcal    950
- KOREAN FRIED CHICKEN BAO** | 699kcal    1150
- HOISIN DUCK BAO** | 653kcal    1150
- PORK CHA SIU BAO** | 794kcal    1150

THE TEPPANYAKI POKE BOWLS 1850

- THE ADHERING STARCH**
 - UDON NOODLES  
 - PAN FRIED NOODLES  
 - SOBA NOODLES  
 - JASMINE RICE
 - WILDBERRY RICE
- THE FLAVOURED GLAZE**
 - HOISIN GLAZE  
 - BARBEQUE GLAZE  
 - GOCHUJHANG GLAZE
 - TERIYAKI GLAZE
 - CURRIED EMULSION
- FIERY GRILLS**
 - CHICKEN YAKITORI  
 - CHICKEN TERIYAKI  
 - CHILLI SRIRACHA CHICKEN
 - YUAN YAKI FISH    
 - PRAWNS SHIBHANI    
 - BLACK BEAN RUBBED PRAWNS    
 - KAMABOKO
 - SAKURA TOFU  
 - BRAISED MOCK MEAT  
 - HABANERO VEGGIES
- TOP IT UP**
 - SPRING ONION
 - GOLDEN GARLIC
 - TOSSED SESAME
 - CORRIANDER ROOTS

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THE FILLING MAINS

● VEGETARIAN

1050

VIETNAMESE STIR FRIED TOFU & ROMANESCO BROCCOLI | 419kcal

soft silken tofu & romanesco broccoli tossed in garlic vietnamese sauce

MUSHROOM & HARICOT IN HOT BEAN SAUCE | 864kcal

fiery hot bean sauce tossed with shitake mushroom & haricot beans

GARDEN THAI CURRY | 421kcal

a recreation of coconut cream thai curry, flavored with basil oil & kaffir lime

TOFU KATSU CURRY | 566kcal

panko fried tofu cooked in the combination of apple sauce, tomato paste & soy

KONJENARO LOTUS STEM & ELEGANT ORANGE | 513kcal

konjenaro sauce tossed lotus stem & baby carrot

● POULTRY

1250

SOY BRAISED CHICKEN IN GOLDEN GARLIC SAUCE | 872kcal

marinated chicken slice cooked in soy garlic sauce

WARM SPICED CHICKEN PHANAENG CURRY | 734kcal

zesty makrut lime flavor curry cooked with thai chicken

CHILLI MANGOLIAN CHICKEN CURRY | 755kcal

braised chicken cooked in the chilli soy & brown sugar sauce

SESAME CHICKEN BALLS IN FUNGUS CURRIED SAUCE | 796kcal

marinated chicken balls poached in shitake fungus & curried sauce

FIRECRACKER CHICKEN | 965kcal

succulent chicken leg cooked in chilli & buffalo sauce liquor

● MEAT

1450

MALAYSIAN LAMB CURRY | 663kcal

baby lamb shanks cooked in malay curry flavored with star anise & cinnamon

BRUNEI STYLE COOKED LAMB | 692kcal

indonesian spices induced slow cooked lamb stew

FIVE SPICE BRAISED PORK BELLY | 532kcal

succulent pork belly cooked in five spice asian sauce

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SEAFOOD

1850

SINGAPOREAN BLACK PEPPER CRAB | 981kcal

nutmeg scented king crab cooked in spicy black pepper sauce

STEAMED RED SNAPPER WITH BLACK GARLIC SAUCE | 643kcal

yuan yaki style steamed red snapper with earthy flavored garlic sauce

CHILLI CANTONESE SCALLOP | 722kcal

a mild sweet & sour chilli sauce cooked muscular scallop

CHARMING YELLOW PRAWN CURRY | 746kcal

tiger prawn ball cooked in galangal scented yellow thai curry

THE PAIRING RICE & NOODLES

PAD THAI

thai noodles stir fried in tamarind chilli sauce

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|-----------------------|------|
| • PRAWN 490kcal | 1050 |
| • CHICKEN 502kcal | 950 |
| • VEGETABLE 441kcal | 850 |

LO MEIN

noodles tossed with broccoli & purple cabbage

- | | |
|-----------------------|------|
| • PRAWN 712kcal | 1050 |
| • CHICKEN 791kcal | 950 |
| • VEGETABLE 651kcal | 850 |

EDAMAME GARLIC MEIN

noodles tossed in green onion oil with steamed edamame beans & golden garlic

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|-----------------------|------|
| • PRAWN 732kcal | 1050 |
| • CHICKEN 734kcal | 950 |
| • VEGETABLE 713kcal | 850 |

NASI GORENG

indonesian rice cooked with cherishing veggies & flavourful protein

- | | |
|---------------------|------|
| • PRAWN 655kcal | 1450 |
| • CHICKEN 710kcal | 1250 |

WOK TOSSED CANTONESE BAIFAN

rice tossed with broccoli, asparagus, pokchoy & carrot

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|-----------------------|------|
| • PRAWN 712kcal | 1050 |
| • CHICKEN 820kcal | 950 |
| • VEGETABLE 645kcal | 850 |

THE CALM STARCH

a natural form of cooked rice to savour an accompaniment

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|------------------------------------|-----|
| • THAI JASMINE RICE 170kcal | 450 |
| • WILDBERRY JASMINE RICE 170kcal | 450 |

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DECADENT SACCHARINE

- RECONSTRUCTED THAPTHIM KROP | 654kcal 

350

coconut jelly, brandy snap, chestnut shavings & grenadine tapioca caviar
- GINGER CHOCOLATE MOUSSE | 492kcal 

350

ginger infused chocolate mousse served with cherry compote
- PINK SHADES OF GUAVA | 590kcal 









350

velvety texture's of guava accompanied with fruit gel
- CHOICE OF ICE CREAM | 414kcal 

350

AN AVERAGE ACTIVE ADULT REQUIRES 2,000 KCAL ENERGY PER DAY,
HOWEVER, CALORIE NEEDS MAY VARY.

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