

TO SHARE

*Skewers, Sushi and Tempura (for 2 to 4 persons) skewers: chicken, beef, shrimp, pineapple sushi: chef selection tempura: rock prawn, calamari

SOUPS

Tom Kha Gai – lemongrass, coconut milk, chicken

Chili Miso Soup shiro miso, wakame, scallions, silken tofu, edamame, baby spinach

SALADS

Spicy Duck and Watermelon Salad -

crispy duck, watermelon, cashew nuts, mint, basil, sweet fish sauce

*Thai Beef Salad 🥪

flap sirloin beef, mango, cucumber, shallots, mint, coriander, basil, jasmine rice, red nahm jim

*Avocado Lobster Salad

crispy lotus, lobster, avocado, tuna, hamachi, den miso, shiso vinegar

BBQ Baby Back Rib Salad

pork ribs, miso apple glaze

Sesame Wakame Salad

wakame, sesame seeds, soy sauce

Asian Greens

mixed greens, peanut dressing

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APPETIZERS

*Seared Salmon with Scallop Ceviche

candied citrus, watermelon, orange glaze, Hawaiian black salt

Vietnamese Banh Trang Summer Rolls

rice paper, red beet, fried tofu, pineapple, mango, Boston lettuce, coriander, peanut sauce

*Imperial Crispy Potato Roll

shrimp, mango, avocado, asparagus, glass noodles, chili mayonnaise

Vegetable Tempura

avocado, sweet potatoes, shiitake mushrooms, orange ponzu sauce

*Caramelized Tiger Prawns 🥪

onions, chili garlic sauce, scallions

Crispy Ginger Calamari

cilantro, garlic chips, shallots, sweet chili sauce

*Tuna Tataki

seared tuna filet, shiso, sesame crust, wasabi cream

Chicken Satay

cucumber, red onions, pineapple, peanut sauce

*Sushi Chef's Selection

assorted sashimi and sushi rolls, eight pieces

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MAIN COURSES – SEAFOOD

***Miso Glazed Seabass** den miso, hoba leaf

***Sole Tempura** orange ponzu, spicy daikon

*Lobster Pad Thai rice noodles, bean sprouts, lime, tamarind, peanuts

**Bay Scallop Trilogy* makrut lime, sea urchin, kizami wasabi crust

***Red Snapper in Banana Leaf** makrut lime, chili paste, green olive salt

MAIN COURSES – VEGETARIAN

Thai Vegetable Curry – green curry sauce, sweet potatoes, aubergine, fried tofu, mushrooms, basil, cherry tomatoes

Stir-fried Udon Noodles

broccoli, asparagus, carrots, ginger, bean sprouts, chili garlic sauce

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MAIN COURSES – MEAT

Red Curry Chicken – red curry paste, Thai eggplant, baby corn, lime leaves, basil

Twice-cooked Crispy Chicken – bok choy, chili jam, ginger-scallion dressing

Malaysian Beef Penaeng beef short rib, nutty curry paste, coconut, paratha roti

***Beef Teriyaki** beef filet, carrots, lotus, asparagus, micro cress

***Bulgogi Rib-eye Steak** shichimi butter, asparagus

*Seven Spices Crusted Lamb Rack fresh wasabi lamb jus, shiitake mushrooms, snow peas

Pork Luc Lac – pork filet, baby spinach, cherry tomatoes, black mushrooms, iceberg lettuce, chili sauce

SIDES

Organic Steamed Brown Rice Steamed Jasmine Rice Red Ginger Stir-fried Rice Stir-fried Udon Noodles Broccoli and Shiitake Mushrooms Green Asparagus with White Miso Glaze

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