



FIRE



TASTE OF ASIA

Invoking all the life, colours and flavours of exciting Asia

Here at One&Only Reethi Rah we pride ourselves in sharing diverse multi-cultural island life experiences with you. Our Thai Chef Suaykha “Tee” Wanawallop and his culinary team created this new innovative menu, wanting to expand our Asian cuisine selection, by incorporating dishes from China, India, Indonesia, Malaysia, Maldives, Singapore, Sri Lanka, Thailand, Vietnam.

We source and use the freshest, most exotic ingredients from all corners of Asia, which are then skillfully prepared by the team and showcased straight to the plate for you.

For those of you that have and have not yet tasted authentic Asian delights, join us, be seated in our breathtaking restaurant overlooking the moonlit Indian Ocean and enjoy this unique dining experience that invokes all the life, colours and flavours that exciting Asia has to offer.

TO START WITH

GREEN MANGO & PAPAYA SALAD	V N	29
Green mango, glass noodles, papaya, tofu, cashew, sweet basil, mint, lemon sugar dressing		
SOFT SHELL CRAB SALAD	N S	33
Beans, carrots, cherry tomato, dried shrimp, garlic, green papaya, peanut, spicy dressing		
SALMON & POMELO SALAD	S	47
Grilled salmon, coriander, mint, pomelo, spring onion, spicy Thai dressing		
THAI SALAD		
Chilli, coriander, cucumber, spring onion, tomato, kaffir lime, mint, Thai fish dressing		
BEEF	S	32
SEAFOOD	S	35
VIETNAMESE RICE PAPER ROLL		
Raw vegetables, rice paper, mint leaves, chilli sauce		
VEGETABLE		23
PRAWN		29
STICKY CHICKEN WINGS		29
Hoisin sauce, oyster sauce, sesame, five spice, ginger, lemon, coriander, spring onion		

N - NUTS **P** - PORK **S** - SPICY **V** - VEGETARIAN

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TO START WITH

THAI CAKE

Peanut & sweet chilli sauce, pickled vegetables

PRAWN		34
FISH		29

TANDOORI KEBAB

Indian spice marinated kebabs,
yoghurt and mint chutney, kachumber salad

LAMB CHOPS (*HB Supplement \$10)	S	58
CHICKEN TIKKA	S	46
VEGETABLE & PANEER	V S	36
PRAWN TIKKA	S	41

FRIED SPRING ROLL

Plum sauce, pickled vegetables

LOBSTER		41
CHICKEN		32
VEGETABLE		26

GRILLED INDONESIAN SATAY

Peanut sauce, pickled vegetables

BEEF	N	33
CHICKEN	N	32

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SOUP

CHICKEN WONTON		32
Chicken broth, wonton, bok choy, egg noodles, spring onion, sesame oil		
CRAB & CORN		34
Chinese cream of corn soup, egg white, crab meat, spring onion, asparagus		
HOT & SOUR	S	32
Hunan style spicy soup, chilli oil, shrimp, bamboo shoots, egg, mushroom, tofu		
PHO BO		31
Vietnamese beef broth, beef dumplings, Asian herbs, rice noodles		
TOM YAM GOONG	S	32
Thai spicy prawn soup, chilli, coriander, galangal, lemongrass, mushroom, tomato		
MALAYSIAN LAKSA	N S	41
Spicy coconut soup, noodles, chicken, prawn, chilli, tofu, egg, bean sprouts, coriander, lime		

FROM THE STEAMER

CORAL FISH FILLET		48
Cantonese style coral fish fillet, mushrooms, vegetables, hoisin sauce		
VIETNAMESE CHICKEN		52
Kaffir lime leaves, lemongrass, ginger, nuoc mam gung sauce		
THAI STYLE WHOLE REEF FISH		51
Galangal, ginger, lemongrass, kaffir lime leaves		

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FROM THE WOK

BLACK PEPPER BEEF	S	49
Jiangnan style beef, bell pepper, ground black pepper sauce		
GONG BAO CHICKEN	N S	39
Diced chicken thigh, celery, chilli, roasted peanuts, Szechuan pepper		
KANKUNG	V	28
Stir-fried kankung leaves, garlic, dark soya sauce		
TAO HU SONG KRUENG	V	30
Tofu, bell pepper, onion, baby corn, spring onion, soy		
CHAR KWAY TEOW	S	39
Malaysian wok-fried rice noodles, prawn, bean sprouts, bok choy, red chilli, spring onion, dark soy		
IKAN KECAP	S	36
Indonesian wok-fried fish, ginger, onion, red chilli, spring onion, sweet soy		
SZECHUAN PRAWNS	S	51
Prawns, baby corn, garlic, ginger, onion, spring onion, Szechuan pepper		
SINGAPOREAN CHILLI CRAB (*HB Supplement \$30)	S	84
Mud crab, egg, spring onion, spicy chilli sambal, steamed bun		
PAD THAI	N S	39
Thai rice noodles, prawns, dried shrimp, chives, lime, peanut, sprouts, tamarind		
SWEET & SOUR PORK	P	41
Pork belly, sweet & sour sauce, pineapple, green onion		
STIR-FRIED NOODLES		38
Egg noodles, chicken, garlic, vegetables, oyster sauce		
WOK-FRIED HOKKIEN NOODLES		39
Hokkien noodles, beef, vegetables, soy sauce		

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FROM THE CURRY POT

BALINESE CHICKEN CURRY Yellow chilli paste, jasmine rice	S	42
MALAYSIAN BEEF RENDANG Coconut, spices, jasmine rice	S	48
INDIAN LAMB CURRY Onion, tomato, spices, basmati rice	S	48
INDIAN BUTTER CHICKEN Tomato, cashew nut, spices, basmati rice	N S	46
THAI GREEN CHICKEN CURRY Coconut, ginger, lime, eggplant, jasmine rice	S	44
SRI LANKAN LOBSTER CURRY (*HB Supplement \$20) Coconut milk, drumstick leaf, jasmine rice	S	75
KERALA FISH CURRY Coconut, tamarind, curry leaf, basmati rice	S	42
INDIAN CHICKEN KORMA Onion, cashew nut, basmati rice	N S	46
PALAK PANEER Indian cottage cheese, spinach, cumin, basmati rice	V S	39
GOAN PRAWN CURRY Coconut milk, spices, basmati rice	S	48
MALDIVIAN TUNA CURRY Coconut, chapatti, spicy sambal, jasmine rice	S	42

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RICE & BREAD

NASI GORENG	N S	39
Chicken and shrimp fried rice, spring onion, prawn cracker, fried egg, chicken and beef satay, pickled cucumber, sambal, peanut sauce		
CHICKEN BIRIYANI	N S	42
Basmati rice, spices, mint, papadum, raita, mango pickle		
YONG CHOW FRIED RICE	P	32
Carrots, egg, peas, roasted pork, shrimp, spring onion, Shaoxing wine, soy		
KASHMIRI VEGETABLE PULAO	V N	28
Indian rice, dried fruit, nuts, saffron, cardamom, cinnamon		
EGG FRIED RICE		
Beans, carrots, corn, egg, peas, spring onion, soy		
PRAWN		32
VEGETABLE	V	24
BASMATI RICE		9
BROWN RICE		9
COCONUT RICE		9
JASMINE RICE		9
YOUR CHOICE OF TANDOORI BREAD		
ROTI		
Plain or Butter		10
NAAN		
Plain or Butter or Garlic		10
Cheese		12
Peshwari	N	12

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FROM THE SWEET CORNER

CARROT HALWA	N	20
Sweet carrot pudding, cashew nuts, raisins, cardamom ice cream		
CRISPY FRIED BANANA		20
Deep fried banana fritters, chocolate sauce, strawberry salsa		
GULAB JAMUN		20
Deep fried paneer balls soaked in sugar syrup, saffron ice cream		
SAGO & COCONUT MILK JELLY		20
Cantonese style sago cooked in coconut milk		
ASSORTED ASIAN DESSERT	N	20
Carrot halwa, banana chocolate spring roll, gulab jamun		
FRUIT		18
Seasonal tropical fruit platter		
ICE CREAM		4
Banana, coconut, coconut-strawberry, green tea		
SORBET		4
Lychee, lemon, mango, passion fruit		

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*One cannot think well, love well, sleep well,
if one has not dined well.*

VIRGINIA WOOLF, A ROOM OF ONE'S OWN