

LUNCH



# MENU

ASIAN


OPENING  
HOURS

12:00 PM  
5:00 PM



## APPETIZERS & SALADS

<b>CHINESE CABBAGE SALAD (SP)</b> Teriyaki chicken, onion, sesame, Japanese Mayo, soft boiled egg, wonton chips	18	<b>HEALTHY GARDEN LEAF &amp; MICROGREEN SALAD</b> Olive, baby carrots, tomato, cucumber, beetroot, lemon dressing	23
<b>MUSHROOM &amp; PORK WONTON (P)</b> Spring onion, truffle	18	<b>KOREAN BEEF SALAD (SP)</b> Soba noodles, onion, bell pepper, cabbage, fried garlic, spring onion, coriander, kimchi, sesame dressing	26
<b>PRAWN FRITTERS (SP) (SF)</b> Kaffir lime, honey chili dip	18	<b>MALDIVIAN TUNA TARTAR (SP) (SF)</b>  Shallots, capers, fresh ginger, spring onion, lime, coconut dressing	26
<b>CHICKEN WONTON SOUP</b> Bok choy, Chinese cabbage, fried garlic, spring onion	22	<b>ASSORTED SUSHI &amp; SASHIMI (SF) (SP)</b>  Salted egg, curry leaves, onion, garlic	33
<b>SINGAPOREAN LAKSA (SP) (SF)</b> Rice noodles, prawn, tofu, coconut milk	23		

## PIZZAS

<b>TONKATSU PIZZA (SP)</b> Beef teriyaki, corn, onions, garlic, sesame, red bell pepper, cherry tomatoes, mushroom, mozzarella, tomato sauce	22
<b>TOFU PIZZA (V) (SP)</b> Zucchini, eggplant, sun dried tomato, beans sprouts, onions, garlic, red bell pepper, mushroom, coconut, mozzarella, tomato sauce	22
<b>MALDIVIAN TUNA PIZZA (SF) (SP)</b>  Tuna, olives, onions, cherry tomatoes, buffalo mozzarella, arugula, green chili, fresh coconut, tomato sauce	24
<b>GARLIC SHRIMP MUSHROOM PIZZA (SF) (SP)</b> Soy sauce, mozzarella, tomato sauce	24

## INDIAN OCEAN SELECTION

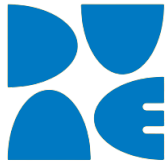
<b>MASALA MARINATED FISH FILLET (SP)</b> Coconut rice, mango chutney, curry sauce, kachumbari salad, papadum, chapati	32
<b>CHICKEN MAKHANI (N) (SP)</b> Jasmine rice, mango chutney, raita, naan bread, papadum	35
<b>MALDIVIAN TUNA STEAK (D) (SF)</b>  Bok choy, yellow pumpkin, wasabi butter or lemon cream sauce	38
<b>GRILLED PRAWN (SF)</b> Bok choy, yellow pumpkin, wasabi butter or lemon cream sauce	40
<b>MALDIVIAN LOBSTER CURRY (SF) (SP) (N)</b>  Bok choy, yellow pumpkin, wasabi butter or lemon cream sauce	70

DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY LEVEL (SP) PORK (P) GLUTEN FREE (GF) SUSTAINABLE FOOD  NUTS (N)

Kindly notify one of our team members if you have any allergic intolerance.

Prices are quoted in US Dollars and subject to additional 10% service charge & 12% GST.

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## SANDWICHES & BURGERS

<b>TOFU PANINI (V) (N)</b> Onions, mushroom, bell peppers, sun dried tomato, beans sprouts, ginger, peanut sauce	22
<b>SHANGHAI BURGER (P) (SP)</b> Roasted sesame mayo, fried egg, pork bacon, bean sprouts, shiitake mushrooms, sweet potato fries	26
<b>VIETNAMESE STEAK SANDWICH (SP)</b> Sesame oil, red pepper, ginger, mango pickle	26
<b>ASIAN PULLED PORK (P) (SP)</b> Hoisin sauce, onion, cabbage, carrot, lettuce, tomato, Sriracha slaw	26
<b>CRAB CLUB SANDWICH (SF)</b> Fried egg, Sriracha mayonnaise, avocado, cucumber, tomatoes, cheese, greens	32
<b>TUNA BURGER (SF) (SP)</b>  Ginger, lettuce, avocado, wasabi mayo	32

## ASIAN FLAVORS

<b>HAINAN CHICKEN RICE (SP)</b> Ginger sauce, chili sauce, broth, dark soy	26
<b>INDONESIAN NASI GORENG (SF) (SP)</b> Chicken, prawn, egg, spring onion, chili paste	28
<b>BEEF MIE GORENG (SP)</b> Ginger, snow peas, shiitake mushrooms, fried egg	29
<b>NASI LEMAK (SF) (N)</b> Prawn rendang, fried whitebait, boiled egg, acar, fried peanuts	35
<b>TANDOORI ROAST CHICKEN (N) (D) (SP)</b> Red beans, jasmine rice, rujak salad, tomato, cucumber, cumin, yogurt sauce	35
<b>LAMB SPARE RIBS (SP)</b> Pickled ginger, pepper, jasmine rice, stir-fried vegetables	48

## DESSERTS

<b>MANGO PUDDING (D) (GF)</b> Berries compote, fresh coconut, lime, biscuit	12
<b>LAPIS SURABAYA (D)</b> Layered vanilla & chocolate sponge, citrus cream, roasted banana ice cream	12
<b>PAT BING SOO (D)</b> Red beans, raspberry compote, condensed milk, shaved ice, tropical fruit, green tea ice cream	12
<b>PANDAN CREPE</b> Tropical fruit, coconut mousse	12
<b>TROPICAL GARDEN FRUITS (GF)</b>	12

## HOMEMADE ICE CREAM & SORBET

<b>ICE CREAM PER SCOOP</b> Vanilla Chocolate Manjari Roasted Banana Coconut Green Tea	3
<b>SORBET PER SCOOP</b> Mango & Coriander Passion Fruit & Lychees Lemon & Thyme Lemongrass Limoncello Frozen Berries Yogurt	3

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