



Experience the essence of Asia, reimagined. Our elevated Asian restaurant artfully combines familiar flavors with a touch of sophistication, offering a culinary journey that is as refined as it is delightful.

↳ WIEM KAHYANG ISHA — EXECUTIVE CHEF

## 01 STARTERS

<b>CRISPY PORK DUMPLING</b> citrus koshō, sesame seed, caramelized pork sauce	95	<b>VIETNAMESE BEEF TARTARE</b> crispy spring roll skin, parmesan custard, pho jelly, hoisin	110
<b>FRIED CHICKEN WINGS</b> honey glazed, sesame seed, house made gochujang ketchup	110	<b>PRAWN NORI CRUNCH</b> ikura, edamame, avocado purée, spicy mayo	120
<b>MUSSEL &amp; CLAM STEW</b> prawn aioli, crispy ginger, creamy seaweed broth	120	<b>BONE MARROW BEEF LARB</b> :B flavored minced beef, charred corn, Southeast Asian herbs, rice cracker	135
<b>THAI TUNA CRUDO</b> :B pomelo, nam jim, coriander aioli, tapioca black cracker	130	<b>BEEF KUSHIYAKI</b> braised shiitake mushroom, crispy leek, soy miso dip	180
<b>SALMON TATAKI</b> :B charred avocado, crispy nori, pickled chili, soy dressing	130	<b>SOFT SHELL CRAB SLIDER</b> muffin, pickled cucumber, chili paste, Singapore sauce	125 / piece
<b>SOUTHERN PULLED DUCK SALAD</b> young mango, young papaya, herbs, cracker	95		

## 02 RICE & NOODLES

<b>PORK CHAR KWAY TEOW</b> crispy pork belly, lap cheong, bean sprout, coriander	130	<b>CHARRED MIX MUSHROOM NOODLES</b> spring onion, parmesan cheese, doenjang sauce	140
<b>FISH BALL NOODLES</b> fish cake, minced pork, bok choy, mushroom, pork fat	145	<b>HAINAN CHICKEN PORRIDGE</b> chicken floss, soft boiled egg, crispy wonton skin, chili	120
<b>DRY BUTA RAMEN</b> :B pork head ragout, shoyu egg yolk, glazed pork belly, dashi	160	<b>GLASS NOODLES KING PRAWN</b> :B Thai basil, coriander, chive, nam jim	215
<b>BONE MARROW FRIED RICE</b> :B slow cooked beef chuck, shoyu egg, sambal oelek, spicy crumble	180	<b>WAGYU BEEF PHO NOODLES</b> :B beef tongue, pulled oxtail, crispy beef tendon, hoisin chili	250
<b>US PRIME SHORT RIBS PHO FRIED RICE</b> sunny side up, red onion salad, hoisin glazed	270	<b>BALINESE PORK BOWL</b> crispy pork belly, glazed pork jowl, vegetable lawar, sambal matah	185
		<b>PORK LAKSA</b> braised pork roulade, puffy tofu, soft boiled egg, pork cracker	180

## 03 SHARING PLATE

<b>PORK BANH MI</b> :B glazed pork belly, chicken liver pâté, herbs, chili salsa, crispy potato skin	180	<b>BRAISED PORK BELLY</b> :B wok fried kailan, pork cracker, XO fried rice	170
<b>CRISPY SOUTHERN DUCK CURRY</b> :B eggplant, cherry tomato, red nam jim, fragrant rice	215	<b>CRISPY SOFT SHELL CRAB CURRY</b> pineapple, green peas, coriander, lap cheong curry sauce, fragrant rice	270
<b>PENANG BRAISED BEEF CHEEK</b> charred okra, baby corn, Penang curry sauce, fragrant rice	250	<b>WAGYU BEEF RENDANG</b> slow cooked wagyu chuck, jack fruit purée, crispy potato, sambal hijau, fragrant rice	260
<b>VIETNAMESE GRILLED CHICKEN</b> Southeast Asian herbs, pickled shallot hoisin, nuoc cham	170		

## 04 FIRE & CHAR

<b>TUNA CHEEK</b> 🍣	180	<b>AUS RIB EYE STEAK</b>	250 / 100gr
miso, yuzu kosho, jalapeno nori relish		charred mix mushroom choice of kombu cream / black pepper sauce	
<b>LAMB RIBS</b>	280	<b>WAGYU MB 9+ 250gr</b>	950
nam phrik phao, Thai basil salsa, red curry sauce, fragrant rice		Southeast Asian herbs, nam jim jaew, Thai chimicurri	
<b>SINGAPORE CHILI LOBSTER</b> 300gr	800	<b>THAI GLAZED PORK RIBS</b> 🍖	300
Singapore chili sauce, fried mantau		nam jim, young mango salad, coconut rice	
<b>KOREAN SHORT RIBS</b> 🍖	280		
gochujang, spring onion, pear salad			

## 05 SIDES

<b>RONE BREAD</b>	55
home-made Hokkaido bread, kombu butter	
<b>FRIED BABY POTATO</b>	60
soy butter, spicy aioli	
<b>WAKAME SALAD</b>	80
compressed watermelon, chuka wakame, sesame dressing	
<b>WOK HEI ASIAN GREEN</b>	65
kailan, asparagus, oyster sauce	
<b>EGGPLANT BALADO</b>	60
tempura, black vinegar glazed, lime	

## 06 SWEET TOUCH

<b>COCONUT PUDDING</b>	75
sweet potato, lychee granita	
<b>MANGO STICKY RICE</b>	80
honeycomb rice crumbs, coconut ice cream	
<b>THAI TEA LAVA CAKE</b>	90
mascarpone, boba, Thai tea ice cream	
<b>YUZU PARFAIT</b>	80
mint, salted caramel, compressed pear	

**INDULGE IN THE PERFECT SIP** | Our cocktails and mocktails are mixed to match the flavors of your meal beautifully.

## 07 SIGNATURE COCKTAILS

<b>TAPESTRY — INDONESIA</b>   Buttery • Nutty • Caramel
pandan whisky, coconut sphere, nutmeg tincture
<b>MANIPURI — INDIAN</b>   Pungent • Fruity • Aromatic
whisky curry, mango, milk, sour mix, panch phoron foam
<b>CASA MANILA — PHILIPPINES</b>   Aromatic • Bittersweet • Winery
brandy, rum pineapple, rosemary calamansi, burn sugar syrup
<b>PYRAMIDS — MIDDLE EAST</b>   Milky • Fruity • Musky
vodka, apricot, orange liqueur, cinnamon
<b>HI-PANDA — CHINA</b>   Fruity • Pungent • Citrusy
baijiu, pineapple, cherry liqueur, lychee sparkle
<b>PHI PHI — THAILAND</b>   Fruity • Boozy • Floral
rum sticky rice, mango lychee, maraschino, aromatized bitter
<b>KAMAKURA — JAPANESE</b>   Nutty • Creamy • Fruity
ogura distillate, plum wine, milk, rice syrup
<b>NO-RAE — KOREA</b>   Sweet • Spicy • Nutty • Refreshing
tequila gochujang, makgeoli liqueur, almond liqueur

150 / each

## 08 MOCKTAILS

<b>COCO BANANA</b>
cavendish, coconut plum, milk, yogurt
<b>TROPICALA</b>
pineapple, calamansi, coconut, orange & tonic
<b>BERRIES &amp; BASIL</b>
mix berries, basil, lemon, vanilla cream
<b>LYCHEE GRASS</b>
lychee, lemongrass, lemon, carbonated
<b>COFFEE CARAMEL</b>
coffee, caramel, milk, cream

65 / each