



## TO SHARE

### **\*Skewers, Sushi & Tempura (for 2 to 4 persons)**

skewers: chicken, beef, shrimp  
sushi: chef's 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 & Watermelon Salad** 🍷

crispy duck, watermelon, cashews, mint, basil, sweet fish sauce

### **Vietnamese Chicken Salad**

shredded chicken, cabbage, carrots, onions, sweet chili sauce

### **\*Avocado Lobster Salad**

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

### **Asian Greens**

mixed greens, peanut dressing

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



## **APPETIZERS**

### ***\*Seared Salmon with Scallop Ceviche***

candied citrus, watermelon, orange glaze, Hawaiian black salt

### ***Banh Trang Summer Roll***

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

### ***Vietnamese Pork Spring Roll***

sweet & sour fish sauce

### ***\*Caramelized Tiger Prawns*** 🍤

onions, chili-garlic sauce, scallions

### ***Crispy Ginger Calamari***

cilantro, garlic chips, shallots, sweet chili sauce

### ***\*Tuna Tataki***

sesame crust, wasabi cream

### ***Chicken Satay***

cucumber, red onions, pineapple, peanut sauce

### ***\*Sushi Chef's Selection***

assorted sashimi, nigiri & sushi rolls



## MAIN COURSES – SEAFOOD

### **\*Miso-Glazed Sea Bass**

den miso, hoba leaf

### **\*Soft-Shell Crab Tempura**

miso-cilantro mayo, papaya salad

### **\*Lobster Pad Thai**

rice noodles, bean sprouts, lime, tamarind, peanuts

### **\*Bay Scallop Trilogy**

makrut lime, sea urchin, kizami wasabi crust

### **Salmon Claypot**

bok choy, basmati rice

## MAIN COURSES – VEGETARIAN

### **Thai Vegetable Curry 🍛**

sweet potatoes, aubergine, fried tofu, mushrooms,  
basil, cherry tomatoes, green curry sauce

### **Stir-Fried Udon Noodles**

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



## **MAIN COURSES – MEAT**

### ***Thai Red Curry Chicken*** 🍷

eggplant, baby corn, lime leaves, basil

### ***Chicken Shio Ramen Noodles***

Japanese chicken broth, tofu, shiitake mushrooms, bok choy

### ***Slow-Cooked Indonesian Beef Rendang***

turmeric rice

### ***\*Beef Teriyaki***

carrots, lotus, asparagus

### ***\*Bulgogi Ribeye Steak***

shichimi butter, asparagus

### ***\*Seven Spice-Crusted Lamb Rack***

fresh wasabi-lamb jus, shiitake mushrooms, snow peas

### ***Sesame-Crumbled Pork Cutlet***

pickled vegetables, Korean barbecue sauce

## **SIDES**

### ***Organic Steamed Brown Rice***

### ***Steamed Jasmine Rice***

### ***Red Ginger Stir-Fried Rice***

### ***Stir-Fried Udon Noodles***

### ***Broccoli & Shiitake Mushrooms***

### ***Green Asparagus, White Miso Glaze***