

SMALL PLATES

TAKO SASHIMI	Octopus with Tomato Jelly, Basil Foam, Tomato Sorbet and Black Olive Oil	22
HAMACHI SASHIMI	Yellowtail Sashimi with Blood Orange, Ginger Vinaigrette	22
MAGURO TATAKI	Blue Fin Tuna, Ginger and Soy Jellied Eggplant, Sticky Rice and Lemon Verbena	28
HOTATE NO TARU	Tartar of Diver Scallops, Shiso, Soused Cucumber, Sea Urchin and Oscetra Caviar	28
HAW MOK THALAY	Warm Lobster Custard, Coconut and Kaffir Lime Foam with Thai Basil	20
PLA NEUA SOT	Warm Grilled Thai Beef Salad with Palm Sugar, Lime Juice, Fish Sauce, Chili, Mint and Cashew Nuts	25
BEI JING JA LAING BAN CHAI	Crispy Salad of Peking Duck, Candied Shallots, Pine Nuts and Lychees, Hoisin Vinaigrette	26
SI CHUAN MANG GUA	Hot and Cold Foie Gras with Caramelized Mango, Szechuan Pepper and Spiced Bread	28
KANOM PAD GA	Crisp White Radish Cake with Wok-Fried Calamari, Chili Jam and Bean Sprouts	25
KETENG SAMBAL SINGAPURA	Singaporean Wok-Fried Chili Stone Crab Claws	38
YAN HUJIAO FEI	Salt and Pepper Calamari, Asian Greens, Sesame Ginger Vinaigrette	22
YAM MUU GAP KING ORN LAE PLA MEUK	Salad or Pork, Young Ginger, Calamari, Sweet and Sour Tamarind Dressing	26
SOM TAM THAI	Green Papaya Salad with Dried Shrimp, Long Beans, Palm Sugar, Lime Juice and Fish Sauce	18
KHA GOOB	Deep Fried Frogs Legs, Pickled Cucumber and Radish, Crispy Shallots	28
SOBA SHIITAKE	Warm Mushroom Salad with Soba Noodles Truffle Vinaigrette	26

SOUPS

HAI XAIN SUAN LA TANG	Shanghai Hot and Sour Soup with Chicken, Prawn, Bean Curd and Green Onions	15
TOM YAM GOONG	Spicy Prawn Soup with Lemon Grass, Ginger and Cilantro	18
TOM KHA GAI	Chicken, Galangal, Kaffir Lime Leaf and Oyster Mushrooms Simmered in Coconut Milk	15
DONG GUA TANG	Clear Ham Broth with Winter Melon, Iberico Ham, Chicken, Crab Meat, Ginger and Straw Mushrooms	20

DIM SUM

Four Each

XAI JIAO	Shrimp Har Gau	16
SHAN BEI JUN XAI JIAO	Scallop and Truffle Har Gau	24
ZHURE MO GU SIEW MAI	Pork and Mushroom Siew Mai	16
JIN CAI XAI JIAO	Shrimp and Chive Dumpling	16
YOU ZHA MA TUAN	Fried Crab, Ginger and Sesame Balls	20
MO GU LIZI SHUI JING JIAO	Mushroom, Water Chestnut Crystal Dumplings	16
BEI JING KAO YA SHUI JING JIAO	Peking Duck and Ginger Fried Crystal Dumplings	20
DIAN XING	Dim Sum Selection One Each	32

FISH

PLAA THAWT PRIAW WAAN	Deep Fried Whole Snapper, Sweet and Sour Tamarind Sauce with Fried Chiles and Garlic	52
QIN ZHENG YU	Steamed Whole Yellow Tail Snapper, Ginger, Soy, Green Onions finished with Sesame Oil	52
BLACK COD	Miso Roasted Black Cod, Oriental Mushrooms, Peal Barley, Black Truffle Broth	48
IKAN PARI PANGGANG	Florida Pompano Baked in Banana Leaf with Tomato, Chili, Lemon Grass and Cilantro	36
QIN ZHENG YU	Steamed Fluke with Baby Spinach, Young Asparagus, Sugar Snaps, Soy and Crispy Ginger	45
PESAN BE PASIH	Mahi Mahi Steamed in Banana Leaf with Coconut, Ginger, Lemon Grass, Turmeric and Basil	32
SAN WEN YU	Cinnamon Glazed Salmon, Bok Choy, Cucumber and Lime Salad	35

SHELLFISH

DA LONG XAI	Wok Fried 2lb Maine Lobster, Water Chestnuts, Ginger Root and White Asparagus	75
SHAN BEI	Szechuan Scallops with Black Beans, Wild Mushrooms, Green Onions	38
HEI HU JIAO XIA	Black Pepper Shrimp with Dried Pineapple, Ginger, Pea Shoots and Chili Oil	45
LANGOUSTINE	Scottish Langoustines, Orange and Earl Grey Emulsion, Cardamom Foam	45

MEAT AND POULTRY

HAINESE CHICKEN RICE	Poached Corn Fed Chicken, Pandan and Ginger Braised Rice, Chicken Broth	32
NOK GRADTAA THAWT	Deep Fried Quails and Eggplant with Coriander, Cumin, Peanuts and Fried Anchovies	38
PORK BELLY	Braised Smoked Pork Belly with Tofu, Young Leeks, Dried Chili in Clay	32
CHAR SUI	Barbeque Kurobuta Pork with Five Spice, Honey, Dry Sherry and Chinese Wine	34
SETAI BEI JING YA	Roasted Peking Duck, Crisp Five Spice Wontons, Bok Choy, Honey Ginger Sauce	45
CHUN TONG BEI JING	Peking Duck, Steamed Buns, Green Onions, Cucumber, Plum Sauce	Half 40 / Whole 80
RENDANG DAGING	Pot Roast Short Rib Cooked with Coconut, Lime Leaves, Lemon Grass, Cinnamon, Star Aniseed	45
GRILLED WAGYU	Spiced Wagyu Strip Loin, Enoki Mushrooms, Braised Onions, Porcini Puree, Ponzu Sauce	85
KOBE SHABU SHABU	Raw Slices of Kobe Strip Loin, Hot Mushroom Broth, Bellota Iberico, Truffles and Cabbage	65

NOODLES AND RICE

LOBSTER LAKSA LAMAK	Maine Lobster Cooked in Coconut Milk, Malaysian Spices, Bean Curd, Rice Noodles, Kaffir Lime Leaves	55
MEE GORENG	Fried Noodles with Chicken, Prawns, Garlic, Ginger, Bean Sprouts Herbs, Fried Shallots and Lime Juice	30
KUAYTIAW PHAD THAI	Fried Noodles with Shrimp, Eggs, Fish Sauce, Chili, Preserved Turnips and Peanuts	28
BEEF HOR FUN	Cantonese Style Thick Rice Noodles, Black Mushrooms, Napa Cabbage, Skirt Steak, Garlic and Soya Sauce	29
LUO MI FAM	Lotus Leaves Stuffed with Sticky Rice, Braised Chicken, Mushroom, Water Chestnuts and Ginger	26
TOFU AND MUSHROOM CLAY POT	Rice, Tofu, Wild Mushrooms, Green Onions, Ginger and Black Soya Sauce Baked in Clay Pot	28

CURRIES

GOA KI GOAN CALDENE KARI	Black Grouper Cooked with Coconut Milk, Tamarind, Coriander Seeds,
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MURGH MAKHANI	Chicken Cooked with Masala Spices, Tomatoes and Cilantro	28
MUGHLAI GHOST	Lamb Shoulder, Cardamom, Cinnamon, Saffron, Raisins, Cashew Nuts and Pistachio	30
KAENG KHAIW WAAN KAI	Chicken, Green Curry Paste, Thai Eggplants, Bamboo Shoots, Coconut Milk and Basil	28
KAENG MUU PHRIK THAI ORN	Roast Pork, Red Curry Paste, Green Peppercorns, Potatoes and Lime Leaves	31

TANDOOR

MURGH TIKKA	Corn-Fed Chicken Marinated with Masala Spices Baked in Tandoor Oven, Mint Sauce	28
JHIANJA TIKKA	Jumbo Tiger Shrimp with Masala Spices, Baked in Tandoor Oven, Cucumber Mint Yogurt	45
MACHI TIKKA	Chilean Sea Bass, Turmeric, Cumin and Fennel Seeds, Baked in Tandoor Oven, Palm Sugar and Tamarind Sauce	38

SIDE ORDERS

NAN	Plain Nan	8
LASUN NAN	Garlic Nan	8
PHAT PAK RUAM	Stir Fried Mixed Vegetables	12
KHAO PHAT	Vegetable Fried Rice	10
CHOW CHOP KOO	Stir Fried Asparagus, Shiitake Mushrooms, Garlic, Oyster Sauce	14

A SERVICE CHARGE OF 18% WILL BE ADDED TO ALL CHECKS
 Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs
 may increase your risk of foodborne illness, especially if you have a medical condition.