

## APPETIZER 开胃菜

- Freshly Shucked Natural Oysters 新鲜生蚝** \$25  
*Wakame seaweed salad, soy and lime dipping sauce*  
凉拌海菜, 青柠汁
- Oyster Tempura 生蚝天妇罗** \$30  
*Crisp coated oysters with Tonkatsu sauce and wasabi mayonnaise*  
脆皮炸生蚝, 芥末蛋黄酱

## STARTERS 头盘

- Vietnamese Summer Cold Rolls 越南春卷** \$18  
*Fresh-tasting rice paper rolls packed with poached prawn, scallion, glass noodles, beans sprouts, Asian basil, coriander with a sweet ginger, chili dipping sauce.*  
水晶皮卷虾肉, 米粉, 葱, 紫苏, 芫荽, 甜姜配辣椒酱
- Crispy Vegetable Basket 脆皮蔬菜篮** \$18  
*Crispy rice flour basket filled with zucchini, mushrooms, broccoli, tofu sautéed with crust black pepper and garlic with spicy honey chilly sauce*  
脆皮米制小篮内含西葫芦, 蘑菇, 西兰花, 香煎豆腐配香辣蒜汁
- Prawn Tempura 大虾天妇罗** \$28  
*The classic ultra-light battered prawns with tempura sauce*  
新鲜大虾配天妇罗酱
- Soft Shell Crab with Samba Sauce 香酥蟹肉配桑巴酱** \$25  
*Deep fried soft shell crab with Malaysian style spicy dried shrimp samba sauce*  
香炸蟹肉配马来西亚香辣虾肉桑巴酱

## DIMSOMS 点心

- Seasonal Vegetable Dumpling (V) 时蔬水饺** \$18  
*Shitake mushroom, Asian greens, water chestnut, Chinese cabbage, pearl onion, scallion with hot bean sauce*  
香菇, 绿蔬, 马蹄, 卷心菜, 洋葱头内馅
- Shanghai Prawn Dumpling 上海虾饺** \$22  
*Prawn and sesame oil with Shandong sauce*  
虾肉, 芝麻油
- Chicken Pot Sticker 鸡肉锅贴** \$22  
*Dice chicken, white cabbage, ginger with soya ginger sauce*  
鸡肉粒, 卷心菜配酱油
- Assorted Dumplings 水饺拼盘** \$24  
*Combination of prawn, chicken, vegetable dumpling with trio of sauces*  
虾肉水饺, 鸡肉水饺, 素水饺拼盘配三种不同酱汁

## Soups汤

- Tom Yum Goong 冬阴功汤** \$20  
*Prawns, mushrooms and prawn stock with lemon grass, galangal, and kaffir lime leaves*  
虾肉, 香菇, 高汤配香茅, 沙姜, 泰式青柠叶
- Crab and Sweet Corn 蟹肉粟米汤** \$18  
*Crab and fresh corn with vegetable stock and coriander*  
蟹肉, 新鲜玉米, 高汤和芫荽
- Beef Pho 牛肉羹** \$18  
*Vietnamese beef soup with scallion, bean sprouts and noodles*  
越南牛肉汤配葱, 面条

## SALADS沙拉

- Larb Gai 泰式鸡肉沙拉** \$19  
*Thai style chicken with fresh bird's eye chili, lemon juice, palm sugar, mint leaves and roasted rice*  
精选鸡肉配新鲜小圆辣椒, 柠檬汁, 香椰糖, 薄荷叶及米饭
- Som Tam Goong 青木瓜虾肉沙拉** \$22  
*Papaya and green mango salad with prawn, green beans, cherry tomato, fish sauce, roasted peanuts and coriander*  
新鲜木瓜, 芒果, 配虾肉, 青豆, 小番茄, 酥花生, 芫荽及鱼露M
- Chef Select Salad (V) 厨师精选沙拉** \$15  
*Garden greens, shaved radish, Kenya beans and soy-rosemary dressing*  
绿蔬, 小萝卜, 豌豆配迷迭香

## MAINS主菜

- Red Cooked Tiger Prawn Hakka Style 客家红烧老虎虾** \$42  
*Indian Ocean tiger prawn, spring onion cooked in rice wine and red cooked sauce*  
印度洋老虎虾, 小葱及米酒, 红烧酱
- Thai Green Curry Chicken 泰式咖喱鸡** \$33  
*Traditional Thai chicken green curry cooked with pea aubergine, kaffir lime, tofu, lemon grass, and ginger*  
传统泰式咖喱鸡配红豆, 青柠, 豆腐, 香茅和子姜
- Tori Teriyaki Chicken 日式照烧鸡** \$38  
*Succulent chicken breast, carrot, onion, leeks, cooked with teriyaki sauce*  
精选鸡胸肉, 胡萝卜, 洋葱配日式照烧酱
- Mayura Angus Beef Teppanyaki 神户牛肉铁板烧** \$42  
*Angus beef marinated with fermented bean paste, with teppanyaki sauce*  
精选日本安格斯牛肉配豆瓣酱及猪扒汁

<b>Maldivian Reef Fish 马尔代夫野生鱼</b>	<b>\$38</b>
<i>Clay oven cooked tender reef fish marinated in saffron, yoghurt with popadam and coconut-coriander sambal</i>	
烤野生鱼肉配藏红花, 酸奶配椰汁, 辣椒酱	
<b>Chicken Tikka 酸辣鸡块</b>	<b>\$35</b>
<i>Clay oven cooked tender chicken thigh marinated in yoghurt and Indian spices with popadam and mint chutney</i>	
烤鸡胸肉配印度传统酸辣酱	
<b>Lamb Chops 烤羊排</b>	<b>\$38</b>
<i>Sea salt and pepper rubbed tender lamb chops roasted in clay oven with popadam and raita</i>	
黑胡椒烤羊排配印度飞饼和酸黄瓜	
<b>Indonesian Yellow Curry (V) 印尼特色咖喱</b>	<b>\$30</b>
<i>Selected vegetable cooked with homemade yellow curry paste flavored with kaffir lime leaves, galangal, fresh red chili, turmeric, palm sugar enhance with fresh coconut milk</i>	
精选时蔬配手工黄咖喱及青柠叶, 沙姜, 新鲜红辣椒及新鲜椰奶	

## NOODLES / RICE / SIDES 面条 / 米饭 / 配

<b>Chicken Hakka Noodles 客家鸡汤面</b>	<b>\$18</b>
<i>Spring chicken, onion, capsicum, baby spinach, Chinese cabbage, beans sprout wok tossed with egg and spring onion</i>	
嫩肌肉, 洋葱, 小菠菜, 卷心菜炒鸡蛋和小葱	
<b>Prawn Pad Thai 泰式炒河粉</b>	<b>\$20</b>
<i>Rice noodles, prawns, white cabbage, wok tossed with Pad Thai sauce, bean sprouts, spring onion &amp; peanuts</i>	
河粉, 虾肉, 卷心菜配泰式酱汁, 小葱, 花生	
<b>Steamed Garden Vegetables (V) 白灼时蔬</b>	<b>\$12</b>
<i>With soy-butter sauce</i>	
配酱油	
<b>Stir Fried Vegetables with Oyster Sauce 蚝油时蔬</b>	<b>\$16</b>
<i>Broccoli, baby corn, shiitake mushrooms, Chinese cabbage, beans sprout tossed with garlic and oyster sauce</i>	
西兰花, 小玉米, 香菇, 卷心菜配蚝油	
<b>Steamed Greens with Tofu (V) 豆腐时蔬</b>	<b>\$15</b>
<i>Boc choy, Kenya beans, asparagus, tofu with sesame oil</i>	
芦笋, 豆腐配芝麻油	
<b>Steamed Jasmine Rice (V) 香蒸米饭</b>	<b>\$9</b>
<b>Gorgonzola Naan (V) 印度芝士烤面包</b>	<b>\$8</b>
<i>Clay oven baked Indian bread with blue cheese</i>	
蓝纹奶酪焗印度面包	
<b>Garlic Naan (V) 蒜香面包</b>	<b>\$7</b>
<i>Clay oven baked Indian bread with garlic</i>	
印度蒜香烤面包	

All prices subject to 10% service charge and 8% TGST.

## DESSERT甜品

<b>Date Pancake 红枣薄饼</b>	<b>\$ 15</b>
<i>Pancake filled with dates and nuts drizzled with honey</i> 薄饼配红枣，坚果及蜂蜜	
<b>Fresh Fruit Fritters 水果馅饼</b>	<b>\$17</b>
<i>Apple and banana fritters coated with caramel candy, roasted sesame seeds, vanilla ice cream</i> 苹果，香蕉配焦糖，芝麻及香草冰淇淋	
<b>Tab Tim Krob 椰奶马蹄</b>	<b>\$17</b>
<i>Water chestnut with chilled coconut milk</i> 马蹄配清凉椰奶	
<b>Fresh Fruit Platter 新鲜水果拼盘</b>	<b>\$19</b>
<i>Seasonal selection of fresh sliced fruits</i> 精选各式时令水果	
<b>Green Tea Ice Cream 抹茶冰淇淋</b>	<b>\$13</b>
<i>Black and white sesame wafers</i> 黑、白芝麻小饼	

## SUSHI and Sashimi 寿司和刺身

<b>Sashimi - 3 pieces 刺身-3片</b>	
<i>Fresh raw seafood as below served with pickled ginger, wasabi, soy sauce</i> 新鲜海鲜刺身配泡仔姜，芥末，日式酱油	
<b>Hamachi - Young yellowtail 鲷鱼</b>	<b>\$19</b>
<b>Sake - Salmon 三文鱼</b>	<b>\$19</b>
<b>Maguro - Tuna 金枪鱼</b>	<b>\$19</b>
<b>Nigiri sushi - 2 pieces 生鱼片寿司-2片</b>	
<i>Special sushi rice laid over one of the following, served with pickled ginger, wasabi, soy sauce</i> 特制寿司米饭配泡仔姜，芥末，日式酱油	
<b>Ebi - Jumbo shrimp 大虾</b>	<b>\$18</b>
<b>Hamachi - Young yellowtail 鲷鱼</b>	<b>\$18</b>
<b>Kani - Crab 蟹</b>	<b>\$18</b>
<b>Maguro - Tuna 金枪鱼</b>	<b>\$19</b>
<b>Saba - Mackerel 马鲛鱼</b>	<b>\$18</b>
<b>Sake - Salmon 三文鱼</b>	<b>\$19</b>
<b>Unagi - Freshwater eel 鳗鱼</b>	<b>\$20</b>
<b>Tamago - Egg omelet (v) 蛋卷</b>	<b>\$17</b>
<b>Wakame - Seaweed (v) 海草</b>	<b>\$17</b>

## Maki Sushi - 6 pieces 寿司拼盘-6 片

*The Most popular sushi roll, served with pickled ginger, wasabi, soy sauce*

各式寿司配泡仔姜, 芥末, 日式酱油

<b>Tekka - Tuna</b> 金枪鱼	\$19
<b>Sake - Salmon</b> 三文鱼	\$19
<b>Negihama - Yellowtail and scallions</b> 鲑鱼	\$18
<b>California - Crab, cucumber, avocado sprinkled with toasted flying fish roe</b> 蟹肉, 黄瓜, 牛油果, 鱼子	\$19
<b>Dragon rolls</b>	\$21
<b>Unagi - Smoked eel and avocado</b> 烟熏鳗鱼和牛油果	\$18
<b>Shrimp tempura</b> 大虾天妇罗	\$18
<b>Futo - Big vegetable roll with crab &amp; egg</b> 蔬菜卷配蟹肉和蛋卷	\$17
<b>Yasai Futo - Big vegetable roll (v)</b> 蔬菜寿司	\$16
<b>Kappa - cucumber (v)</b> 黄瓜寿司	\$17

## Sushi & sashimi Set 寿司和刺身拼盘

**Sundown Set** \$95

*Selection of 2 Maki Sushi, 2 Nigiri Sushi and 2 Sashimi served with miso soup and pickles*  
精选两种传统寿司, 两种生鱼片寿司, 两份刺身配味噌汤和泡菜

**Ocean Wave Set** \$175

*Selection of 4 Maki Sushi, 4 Nigiri Sushi and 3 Sashimi served with miso soup and pickles*  
精选 4 种传统寿司, 4 种生鱼片寿司, 3 份刺身配味噌汤和泡菜