



FOOD MENU

APPETIZERS

Vietnamese Summer Rolls **V S**
Vegetable/ chicken/ prawn

Salt and Pepper Tofu **G V**
Tofu, quinoa, 13 spice

Som Tam Salad **N V** 
Raw papaya, crushed peanut, long beans, cherry tomatoes

Crispy Fried Prawns **G S**
Wasabi mayonnaise

Malaysian Satay, Peanut Sauce **N G**
Beef/ chicken

Crispy Chicken Tenders **G**
Sesame, honey sauce

Black Fungus Salad **G V**
Bell peppers, edamame, black vinegar, chilli, coriander

SOUP

Cantonese Chicken Soup **G**
Shredded chicken, chinese herbs, corn, tofu, goji berry

Tom Yum **V S G** 
Kaffir lime, straw mushroom, vegetable/ chicken/ prawn

Sweet Corn Soup **S G**
Crab meat, egg/ Chicken/ Vegetable

Asian Wild Mushroom **V G**
Assorted exotic mushrooms, light soy, green onions

V Vegetarian **D** Dairy **N** Nuts **G** Gluten **S** Shellfish **P** Pork

 Spicy  Sustainable  Locally Sourced

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or if you wish to order a dish tailored to your preference.

STEAMED DIM SUM

Chicken Shumai **D** **G**

Prawn Hargaow **S** **D** **G**

Truffle Potato, Edamame, Ponzu **D** **G** **V**

Crystal Vegetables **V**

Wild Mushrooms with Water Chestnuts **G** **V**

MAIN COURSE

Plant Based

Schezwan Tofu **G** **V** 

Silken tofu, edamame, doubanjiang, schezwan pepper, green onion

Wok Fried Lotus Root **G** **V**

Carrots, snow peas, ginger sauce

Wilted Asian Greens **V**

Water chestnuts, sesame oil, garlic silvers

Steamed Bok Choy **G** **V**

Supreme soy sauce

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Seafood

Ginger Steamed Catch of the Day 🌶️ 🌍 🍷

Bok choy, chef's signature sauce

Thai Red Curry Prawns 🍷 🌶️

Jasmine rice

Wok Fried X.O. Prawns 🍷 🍷

Celery, snow peas

Meat/Poultry

Sweet n Sour Pork Ribs 🍷 🍷

Dark soya, ginger, spring onion, black vinegar

Poached Beef in Hot Chilli Oil 🍷 🌶️

Sliced tenderloin, sichuan pepper, spring onion, ginger

Kung Pao Chicken 🍷 🍷

Tender chicken, golden cashew nut, dried red chillies, green onion

Thai Red Curry Chicken 🌶️

Jasmine rice

Sliced Lamb in Black Pepper Sauce 🍷 🍷 🌶️

Lotus root, shimeji, cracked pepper, sweet soy

Indonesian Beef Rendang 🍷 🌶️

Sliced beef, galangal, candlenut, fried shallots

Twice-cooked Pork Belly 🍷 🍷 🌶️

Red bean chili sauce, onion, black fungus, red chili

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🍷 Alcohol 🌶️ Spicy 🌍 Sustainable 🍷 Locally Sourced

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NOODLES & RICE

Wok Fried Rice **G S**

Chicken/ prawn/ egg/ vegetables

Hakka Noodles **G S**

Chicken/ prawn/ egg/ vegetables

Yaki Udon Noodles **G V**

Wheat noodles, shredded vegetables, black pepper

Steamed Jasmine Rice

DESSERT

Wasabi Brûlée **D**

Meringue drops, caramelized sugar, fresh berries

Mango Sticky Rice

Coconut milk, sweetened rice, fresh mango, sesame seeds

Shokupan Honey Toast **N G**

Tender coconut ice cream, sesame seeds, wildflower honey

Choice of Homemade Ice Creams **D**

Calamansi/ tender coconut/ green tea

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