



## APPETIZER

- Freshly shucked natural oyster** \$25  
*Wakame seaweed salad, soy and lime dipping sauce*
- Oyster tempura** \$30  
*Crisp coated oysters with Tonkatsu sauce, wasabi mayonnaise and ponzu vinaigrette*

## STARTER

- Vietnamese summer cold rolls** \$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*
- Crispy vegetable basket** \$18  
*Crispy rice flour basket filled with zucchini, mushrooms, broccoli, tofu sautéed with crust black pepper and garlic with spicy honey chilly sauce*
- Prawn tempura** \$38  
*The classic ultra-light battered prawns with tempura sauce*
- Soft shell crab with sambal sauce** \$22  
*Deep fried soft shell crab with Malaysian style spicy dried shrimp sambal sauce*

## DIM SUM

- Seasonal vegetable dumpling** \$18  
*Shitake mushroom, Asian greens, water chestnut, Chinese cabbage, pearl onion, scallion with hot bean sauce*
- Shanghai prawn dumpling** \$22  
*Prawn & sesame oil with Shandong sauce*
- Chicken pot sticker** \$22  
*Diced chicken, white cabbage, ginger with soya ginger sauce*
- Assorted dumplings** \$23  
*Combination of prawn, chicken, vegetable dumpling serves with trio of sauces*



## NOODLE / RICE / SIDE

<b>Chicken hakka noodle</b> <i>Spring chicken, onion, capsicum, baby spinach, Chinese cabbage, beans sprout wok tossed with egg and spring onion</i>	\$32
<b>Prawn Pad Thai</b> <i>Rice noodle, prawns, white cabbage, wok tossed with Pad Thai sauce, bean sprouts, spring onion &amp; peanuts</i>	\$35
<b>Steamed garden vegetables</b> <i>With soy-butter sauce</i>	\$18
<b>Stir fried vegetables with oyster sauce</b> <i>Broccoli, baby corn, shitake mushrooms, Chinese cabbage, beans sprout tossed with garlic and oyster sauce</i>	\$20
<b>Steamed greens with tofu</b> <i>Boc choy, Kenya beans, asparagus, tofu with sesame oil</i>	\$22
<b>Steamed Jasmine rice</b>	\$9
<b>Gorgonzola Naan</b> <i>Clay oven baked Indian bread with blue cheese</i>	\$8
<b>Garlic Naan</b> <i>Clay oven baked Indian bread with garlic</i>	\$7

## DESSERT

<b>Date pancake</b> <i>Pancake filled with dates and nuts drizzled with honey</i>	\$15
<b>Fresh fruit fritters</b> <i>Apple and banana fritters coated with caramel candy, roasted sesame seeds, with vanilla ice cream</i>	\$17
<b>Tab Tim Krob</b> <i>Water chestnut with chilled coconut milk</i>	\$17
<b>Fresh fruit platter</b> <i>Seasonal selection of fresh sliced fruits</i>	\$22
<b>Green tea ice cream</b> <i>Black and white sesame wafers</i>	\$13



## SUSHI & SASHIMI

### SASHIMI - 3 PIECES

FRESH RAW SEAFOOD AS BELOW SERVED WITH PICKLED GINGER, WASABI, SOY SAUCE

<b>Hamachi</b> - Young yellow tail	\$19
<b>Sake</b> - Salmon	\$19
<b>Magaro</b> - Tuna	\$19

### NIGIRI - 2 PIECES

SPECIAL SUSHI RICE LAID OVER ONE OF THE FOLLOWING, SERVED WITH PICKLED GINGER, WASABI, SOY SAUCE

<b>Ebi</b> - Jumbo shrimp	\$18
<b>Hamachi</b> - Young yellowtail	\$18
<b>Kani</b> - Crab	\$18
<b>Maguro</b> - Tuna	\$19
<b>Saba</b> - Mackerel	\$18
<b>Sake</b> - Salmon	\$19
<b>Unagi</b> - Freshwater eel	\$20
<b>Tamago</b> - Egg omellet (v)	\$17
<b>Wakame</b> - Seaweed (v)	\$17

### MAKI SUSHI - 6 PIECES

THE MOST POPULAR SUSHI ROLL, SERVED WITH PICKLED GINGER, WASABI, SOY SAUCE

<b>Tekka</b> - Tuna	\$19
<b>Sake</b> - Salmon	\$19
<b>Negihama</b> - Yellowtail and scallions	\$18
<b>California</b> - Crab, cucumber, avocado sprinkled with toasted flying fish roe	\$19
<b>Dradon rolls</b>	\$21
<b>Unagi</b> - Smoked eel and avocado	\$18
<b>Shrimp tempura</b>	\$18
<b>Futo</b> - Big vegetable roll with crab & egg	\$17
<b>Yasai Futo</b> - Big vegetable roll (v)	\$16
<b>Kappa</b> - Cucumber (v)	\$17

### SUSHI & SASHIMI SET

<b>Sundown Set</b> <i>Selection of 2 Maki Sushi, 2 Nigiri Sushi and 2 Sashimi served with miso soup and pickles</i>	\$95
<b>Ocean Wave Set</b> <i>Selection of 4 Maki Sushi, 4 Nigiri Sushi and 3 Sashimi served with miso soup and pickles</i>	\$175



## SOUP

<b>Tom Yum Goong</b> <i>Prawns, mushrooms and prawn stock with lemon grass, galangal, and kaffir lime leaves</i>	\$25
<b>Crab &amp; sweet corn</b> <i>Crab and fresh corn with vegetable stock and coriander</i>	\$20
<b>Beef pho</b> <i>Vietnamese beef soup with scallion, bean sprouts and noodles</i>	\$20

## MAIN

<b>Red cooked tiger prawn hakka style</b> <i>Indian Ocean tiger prawn, spring onion cooked in rice wine and red cooked sauce</i>	\$48
<b>Thai green chicken curry</b> <i>Traditional Thai chicken green curry cooked with pea aubergine, kaffir lime, tofu, lemon grass, and ginger</i>	\$33
<b>Tori teri yaki</b> <i>Succulent chicken breast, carrot, onion, leeks, cooked with teriyaki sauce</i>	\$40
<b>Mayura wagyu beef Teppanyaki</b> <i>Wagyu beef marinated with fermented bean paste, served with tonkatsu sauce</i>	\$55
<b>Maldivian reef fish</b> <i>Clay oven cooked tender reef fish marinated in saffron, yoghurt with papadam and coconut coriander sambal</i>	\$38
<b>Chicken Tikka</b> <i>Clay oven cooked tender chicken thigh marinated in yoghurt and Indian spices with papadam and mint chutney</i>	\$35
<b>Lamb chops</b> <i>Sea salt and pepper rubbed tender lamb chops roasted in clay oven with popadam and ralta</i>	\$38

## SALAD

<b>Larb gai</b> <i>Thai style chicken with fresh bird's eye chilli, lemon juice, palm sugar, mint leaves and roasted rice</i>	\$22
<b>Som Tam Goong</b> <i>Papaya and green mango salad with prawn, green beans, cherry tomato, fish sauce, roasted peanuts and coriander</i>	\$25
<b>Chef select salad</b> <i>Garden greens, shaved radish, Kenya beans and soy-rosemary dressing</i>	\$16