

Aromatic Purees & Broths

Asparagus and pine nut broth 	<i>Asparagus, basil, lemongrass soup with toasted pine nuts and dairy air</i>	300
Mushroom and chilli cappuccino 	<i>Blend of assorted mushroom with chilli and cream</i>	300
Char-grilled corn and chicken	<i>With crème fraiche crostini</i>	300
Thai crab bisque	<i>Thai red curry and cognac infused crab soup</i>	300

Greens

Organic greens 	<i>With seaweed, bean sprout, asparagus and soy citrus vinaigrette</i>	400
Mediterranean 	<i>Roasted vegetables, marinated olives, semi dried tomato and basil balsamic pesto</i>	400
Classic Som Tom	<i>With grilled tiger prawns</i>	600

Small Plates

Panko crumb fried Korean tofu 	<i>With smoked chilli coriander sauce</i>	400
Thai vegetable spring roll 	<i>With sweet chilli sauce and Thai salad</i>	350
Exotic vegetable tempura 	<i>Lotus root, carrot, mushroom, broccoli, eggplant, baby corn, soy and pickled ginger</i>	350
Crispy maan farang potatoes 	<i>Fried potato wedges tossed in burnt chilli sauce</i>	400
Asian tofu & sweet pepper taco 	<i>With tomato marmalade and sriracha red chilli sauce</i>	350
Mexican ancho chilli vegetable brochettes 	<i>Grilled brochettes with tomato fondue, caramelized onions, and olives</i>	350
Baked tortilla chips chilli con queso 		350
Jalapeno and refried beans quesadilla, salsa cruda and sour cream 		350

-  **Vegetable**
-  **Pork**
-  **Tenderloin**
-  **Spicy**

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Bay shrimp spring rolls <i>With Thai salad and spicy tamarind dip</i>	450
Indonesian chicken satay <i>With peanut sauce, pickled daikon and cucumber salad</i>	400
Tennessee chicken wings <i>With blue cheese dip and crispy house salad</i>	400
Piri Piri roast chicken 🌶️ <i>Portuguese style chilli marinated chicken with roasted peppers and caramelized onions</i>	400
Habanero chicken tostadas <i>With green tomato pico de gallo</i>	400
Tenderloin burrito wraps 🐷 <i>With house salad, salsa, sour cream and jalapenos</i>	450
Char-grilled spicy prawn <i>With Passion fruit emulsion, green apple and red beet</i>	500
Crab & seafood croquettes <i>With Remoulade sauce and micro greens</i>	500
 <u>Signatures</u>	
Chargrilled tofu 🌱 <i>Korean chilli marinade, Asian greens and jasmine rice</i>	600
Crispy wasabi soy chops 🌱 <i>Sweet Kikkoman glaze, flat noodles and sautéed green</i>	600
Vietnamese style sea bass <i>With raw mango salsa and sticky rice</i>	700
Singapore style curry 🌶️ <i>Prawns</i>	800
<i>Vegetables</i>	400
<i>With warm glass noodles and assorted sprout salad</i>	
Malaysian Ayam Golek <i>Spiced chicken with coconut cream and rojak salad</i>	650
Grilled lamb chops <i>Chilli tomato jam, Thai salad and sticky rice</i>	1300

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Rendang curry		
<i>Seasonal Asian vegetables in classical Indonesian style curry</i>		350
Asian hot pot		
<i>Seasonal vegetables with shitake basil & bamboo shoot</i>		400
Thai curry		
<i>Red or green with choice of</i>		
<i>Vegetable</i>		350
<i>Chicken</i>		400
<i>Prawn</i>		450
Jasmine rice		200
Korean / Hakka noodles		
<i>Seasonal Vegetable</i>		300
<i>Chicken & Egg</i>		350
<i>Prawns</i>		450
Wok tossed Asian fried rice		
<i>Seasonal Vegetable</i>		300
<i>Chicken & Egg</i>		350
<i>Prawns</i>		450
<u>BBQ best of both worlds</u>		
Gremolata marinated BBQ lobster		
<i>Bay lobster cooked on shell with muddled herb pine nut emulsion</i>		1100
Jamaican jerk chicken breast		
<i>Roasted chicken breast with hot scallion allspice marinade</i>		800
Chermoula jumbo prawns		
<i>Char-grilled prawns in tangy Moroccan spices and herbs</i>		1050
Korean chilli mignon 		
<i>Tenderloin fillet mignon marinated with fiery Korean chilli marinade</i>		800
Tandoori kingfish		
<i>Kingfish darne pan fried in "tandoori marinade" served with mint chutney</i>		800
Yakitori chicken		
<i>Grilled succulent chicken basted with Japanese sweet soy marinade</i>		800
<u>All grills served with house salad, grilled vegetables and choice of</u>		
<i>Mashed potato</i>		
<i>Classic steak fries</i>		

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Sweet Sensation

Churros

Crispy choux pastry, dusted with cinnamon sugar, served with peanut caramel sauce

350

Tres leches

Butter sponge cake, saturated with praline milk, double cream and condensed milk.

400

Roasted sesame tofu cheese cake

Served with red bean mash and crunch of peanut

400

Deep fried cinnamon choco wrap

Served with sea salt caramel ice cream

400

Choice of ice creams

350



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