

On the Stick

| | Per stick |
|---|-----------|
| Sambal Bajak Pork Belly sweet & spiced sauce | \$28 |
| Tandoori Chicken garam masala, yoghurt | \$25 |
| Xinjiang Lamb Fillet cumin, sichuan pepper | \$28 |
| Sate Manis beef tenderloin, peanut sauce | \$36 |
| Flower Prawn salted butter | \$25 |
| Sea Snail salt, pepper, fried garlic on side | \$60 |
| Squid Tentacles sea salt, butter | \$32 |
| Portobello garlic butter | \$22 |
| Okra sea salt | \$22 |
| Asparagus sea salt, butter | \$26 |
| Yaki Pineapple grilled pineapple, sea salt | \$22 |

On the Plate

veg

| | Per plate |
|------------------------------------|-----------|
| Edamame salt | \$48 |
| Fried Yam yoghurt, mango | \$38 |
| Cob Corn beer, Sriracha, butter | \$28 |

catch

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|--|------|
| US Scallop grilled on half shell, garlic butter | \$38 |
| Crispy Soft Shell Crab nam chim chaeo | \$58 |
| Grilled Mackerel sea salt | \$68 |
| Grilled Salmon Belly yuzu pearls, soy | \$78 |

bird

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|---|------|
| Sichuan Wings fiery dipping sauce | \$78 |
| Yangnyeom Tongdak sweet & spicy korean fried chicken | \$98 |

In The Bowl

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|---|--------------|---|--------------|
| BEEF RENDANG | \$128 | LAMB ROGAN JOSH | \$128 |
| TENDER BEEF SHORT RIB, COOKED IN A TRADITIONAL MALAYSIAN STYLE |) | JUICY LAMB PIECES, IN A TRADITIONAL INDIAN STYLE |))) |
| GREEN CURRY CHICKEN | \$118 | JANPANENE CURRY VEG | \$108 |
| BONELESS PIECES OF CHICKEN, BABY EGG PLANT IN A TRADITIONAL THAI STYLE |)) | FRESH OKRA IN A TRADITIONAL JAPANESE CURRY |) |

*ALL SERVED WITH BASMATI RICE

Ask Staff for Today's Special.

Guests with allergy or strong dislike for certain ingredients please ask before ordering any food or beverage.

10% service charge applies.