

Delivery Menu

APPETIZERS

Siri House Salad	\$16
Tiger prawns, candied Ikan bilis, Belinjo crackers, mixed greens, soy ginger vinaigrette [VO]	
Bikini	\$18
Cheese trio, parma ham, rosette salami, truffle tomato sauce, toasted pain de mie	
KFC	\$14
Fried cauliflower, gochujang, spam crisps, toasted sesame [VO]	
Arancini	\$21
Octopus, chorizo, mozzarella, Jaew mayo, bonito flakes, furikake	

RICE BOWLS

Iberico Ribeye Don	\$26
Crumbed Iberico ribeye, onsen egg, nori mayo, house pickles	
Pork Cheek Don	\$26
Soy braised Iberico pork cheek, vinegar savoy cabbage & black fungus, sautéed baby kai lan, shallot	
Chicken Don	\$21
Thai style marinated chicken thigh, onsen egg, sautéed baby kai lan with vine tomatoes	
Beef Ribeye Don	\$29
Flame torched beef ribeye, napa cabbage pickles, onsen egg, tare sauce	
[All our Don are served with an onsen egg]	
Unagi Risotto	\$27
Unagi kabayaki, seasonal mushroom, asparagus, wakame	
Mushroom Risotto	\$19
Seasonal mushroom, asparagus, heirloom carrots, fried wonton skin [V]	

PASTA

Asari Clam Linguine	\$24
Asari clam & seabream, Japanese squid, sambal crab fat, sake broth	
Beef Short Rib Cavatelli	\$26
Korean style braised short rib, house-made kimchi, cavatelli	
Crustacean Pappardelle	\$29
Crustacean cream sauce, tiger prawns, mussels	

SIDES

Truffle Parmesan Fries	\$12
Lightly Seasoned Fries with Harissa Mayo	\$10
Sautéed Mushroom Medley, Soy & Garlic Butter	\$8
Sautéed Baby Spinach, Soy & Garlic Butter	\$8

DESSERT

Dark Chocolate Tart	\$9
Topped with chocolate ganache, & cocoa nibs	
Passionfruit Tart	\$9
Topped with meringue & honey tuile	
Bombolini (6 pieces)	\$14
Italian style doughnut with cashew chocolate ganache, mixed berry jam	

[V] Vegetarian

[VO] Vegetarian Option