



Fresh	Familiar	Spicy	Umami	Sweet
<p>Labne, fattoush, plain naan v 18 (15.3)</p> <p>Muhammara, tabouleh, plain naan vg 20 (17.0)</p> <p>Watermelon, mint, pomegranate, Turkish white cheese v, gf 18 (15.3)</p> <p>Green mango, coriander leaf, mustard kasundi dressing, green chilli v, gf 19 (16.15) Add: barbeque tiger prawns 8 (6.8)</p> <p>Pomelo, watercress, roasted shallot chilli dressing, fresh herbs, peanuts v, gf 19 (16.15)</p> <p>Spiced edamame, sesame, sea salt v, gf 16 (13.6)</p> <p>Xinjiang tiger salad, coriander, wood-ear mushroom, crispy spiced tofu, cucumber gf, vg 18 (15.3)</p> <p>Cambodian cured beef tartare, toasted rice, bone marrow, black rice vinaigrette 28 (23.8)</p>	<p> Charcoal grilled baby lamb chops, harissa, yoghurt, chilli paste, pickled onions (2pcs) gf 33 (28.05)</p> <p>Tandoori grilled half spring chicken, cucumber relish, mint chutney gf 32 (27.2)</p> <p>Impossible™ seekh kebab, cucumber salad, harissa, green mango chutney v, gf 30 (25.5)</p> <p>Persian beef kebab, yoghurt, shallot-tomato sauce, coriander oil, naan 29 (23.8)</p> <p> Charcoal grilled broccoli, chilli, garlic, lemon vg, gf 18 (15.3)</p> <p>Wagyu beef rib rendang, saffron sticky rice 42 (35.7)</p> <p>Chicken Haleem, ginger, lemon, coriander, green chilli 26 (22.1)</p> <p>Tiger prawns, Bengali kasundi sauce 32 (27.2)</p> <p>Spinach parcel, toasted pine nuts, Turkish white cheese, browned butter v 18 (15.3)</p> <p> Crab cakes, sweet red & yellow peppers, homemade tomato chutney 20 (17)</p>	<p> Samia's signature frontier chicken, coriander seeds, Kashmiri chilli, yoghurt cream, arugula, lemon gf 30 (25.5)</p> <p>Stir fried eggplant, coriander, chilli padi, green onion v 18 (15.3)</p> <p> Barbecued ray fin, Peranakan spicy sambal-cincaelok, calamansi gf 29 (23.8)</p> <p>Young jackfruit, home-made Sri-Lankan black pepper curry, mustard seeds, tamarind, cashews v, gf 28 (23.8)</p> <p>Braised beef briskets, kimchi, daikon slaw, steamed bun 25 (21.25)</p> <p>Wok fried cumin lamb, coriander leaf, red chilli, garlic, Sichuan chilli oil gf 29 (24.65)</p> <p>Charcoal grilled king prawns, harissa marinade, coriander-mint cashew sauce, coriander oil gf 30 (25.5)</p> <p> Nonya Asam sea bass, eggplant, ginger flower, okra gf 29 (23.8)</p>	<p>Crispy duck, Mandarin pancakes, hoisin sauce 22 (18.7)</p> <p> Kombu-rubbed grilled angus, striploin, yuzu kosho butter, pickled mushrooms gf 39 (33.2)</p> <p> Nepalese minced chicken momo dumpling, roasted tomato relish, Sichuan pepper 19 (16.15)</p> <p>Shan "tofu", spicy Burmese curry coconut milk, green onions v, gf 26 (22.1)</p> <p> Crispy Straits Fish, umami house cured salted egg yolk sauce, bird eyes' chilli, curry leaves 32 (27.2)</p> <p>Organic wok-fried Dou Miao, wood-ear mushroom, preserved olives v, gf 18 (15.3)</p> <p>Burmese Khao Suey, egg noodles, poached chicken, lime, light coconut curry 24 (20.4)</p> <p>Crispy semolina okra, roasted chili salt, shallots tomato sauce vg 18 (15.3)</p>	<p> Spiced Valrhona lava cake, teh tarik ice cream 21 (17.8)</p> <p>Ginger flower & lychee sorbet, peanut brittle, smoked pineapple gf, vg 16 (13.6)</p> <p>Coconut ice cream, almond praline, red rubies, grilled pineapple gf 18 (15.3) Add: Rum 6 (5.1)</p> <p>Dessert Sampler A Spiced Valrhona lava cake, ginger flower & lychee sorbet, coconut ice cream 39 (33.2)</p> <p>Rose pavlova, alphonso mango sorbet, lychee, fresh berries, Chantilly cream gf 18 (15.3)</p> <p>Ice cream sandwiches "white rabbit" 16 (13.6)</p> <p>Trio of crème brûlée gf 18 (15.3)</p> <p>Dessert Sampler B Rose pavlova, alphonso mango sorbet white rabbit ice cream sandwiches, trio of crème brûlée 39 (33.2)</p> <p>Homemade Sorbet Alphonso Mango or Ginger flower & lychee 6.50 (5.52)</p>

*Blucurrent market fish is organic. Farmed locally and free of any antibiotics. It comes to you straight from farm to table.

Sides

Naan plain **7** Naan garlic **8** Naan butter **8** Coriander rice **12** Olive fried rice **10** Butter rice **9** Steamed rice **4** Tomato chutney **4** Kimchi **4**

 Signature Dishes
v vegetarian
gf gluten free
vg vegan

 locally produced

"Food is at the centre of some of the most important moments of our lives.
 It is over dinner table that memories are made, deals are conducted, pain is shared.
 Over food, we bond, we fight, we romance, we celebrate"
 - Samia Ahad, Founder and Culinary Director

Iskander Latiff, Executive Chef



Vegetarian Menu

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<p>Labne, fattoush, plain naan v 18 (15.3)</p> <p>Muhammara, tabouleh, plain naan vg 20 (17.0)</p> <p>Watermelon, mint, pomegranate, Turkish white cheese gf 18 (15.3)</p> <p>Green mango, coriander leaf, mustard kasundi dressing, green chilli gf 18 (15.3)</p> <p>Spiced edamame, sesame, sea salt gf 16 (13.6)</p> <p>Pomelo, watercress, roasted shallot chilli dressing, fresh herbs, peanuts gf 19 (16.15)</p> <p>Xinjiang tiger salad. coriander, wood-ear mushroom, crispy spice tofu, cucumber gf, vg 18 (15.3)</p>	<p>Spinach parcel, toasted pine nuts, Turkish white cheese, browned butter 18 (15.3)</p> <p>Charcoal grilled broccoli, chilli, garlic, lemon vg, gf 18 (15.3)</p> <p> Impossible™ seekh kebab, cucumber salad, harissa, green mango chutney gf 30 (25.5)</p> <p>Vegetable haleem, ginger, lemon, coriander, green chilli 26 (22.1)</p>	<p>Stir fried eggplant, coriander, chilli padi, green onion 17 (14.45)</p> <p>Firm fried tofu, tamarind, chilli padi, garlic, palm sugar vg 18 (15.3)</p> <p>Young jackfruit, home-made Sri-Lankan black pepper curry, mustard seeds, tamarind, cashews gf 28 (23.8)</p> <p> Charcoal grilled organic royal trumpet, harissa marinade, coriander-mint cashew sauce, coriander oil gf 28 (23.8)</p>	<p>Mixed vegetables momo dumpling, roasted tomato relish, Sichuan pepper 19 (16.15)</p> <p> Shan “tofu”, spicy Burmese curry, coconut milk, green onions gf 26 (22.1)</p> <p>Organic wok-fried Dou Miao, wood-ear mushroom, preserved olives gf 18 (15.3)</p> <p> Vegetable Burmese Khao Suey, egg noodles, beansprout, tofu, light coconut curry 22 (18.7)</p> <p>Crispy semolina okra, roasted chaat masala, sea salt, tomato chutney vg 18 (15.3)</p>	<p> Spiced Valrhona lava cake, teh tarik ice cream 21 (17.8)</p> <p>Ginger flower & lychee sorbet, peanut brittle, smoked pineapple gf, vg 16 (13.6)</p> <p>Coconut ice cream, almond praline, red rubies, grilled pineapple gf 18 (15.3) Add: Chalong Bay Rum 6 (5.1)</p> <p>Dessert Sampler A Spiced Valrhona lava cake, ginger flower & lychee sorbet, coconut ice cream 39 (33.2)</p> <p>Rose pavlova, alphonso mango sorbet, lychee, fresh berries, Chantilly cream gf 18 (15.3)</p> <p>Ice cream sandwiches “white rabbit” 16 (13.6)</p> <p>Trio of crème brûlée gf 18 (15.3)</p> <p>Dessert Sampler B Rose pavlova, alphonso mango sorbet white rabbit ice cream sandwiches, trio of crème brûlée 39 (33.2)</p> <p>Homemade Sorbet Alphonso Mango or Ginger flower & lychee 6.50 (5.52)</p>
<h3>Sides</h3>				
<p>Naan plain 7 Naan garlic 8 Naan butter 8 Coriander rice 12 Olive fried rice 10 Butter rice 9 Steamed rice 4 Tomato chutney 4 Kimchi 4</p>				

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