



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

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

DESSERT

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

Hamachi - Young yellow tail	\$19
Sake - Salmon	\$19
Magaro - Tuna	\$19

NIGIRI - 2 PIECES

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

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

MAKI SUSHI - 6 PIECES

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

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

SUSHI & SASHIMI SET

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



SOUP

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

MAIN

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

SALAD

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