

LUNCH

LIGHT & BRIGHT

SEA BREAM - Kaffir Lime Zest, Mandarin Ginger Scent, Pomelo, Chili Trades	22
BLUEFIN TUNA - Avocado, Ginger, Radish, Yuzukosho	23
TOMATO 🌱 - Heirloom Cherry, Shoyu, Tofu, Shiso, Sesame Oil	16
PEKING DUCK SALAD - Lychees, Plum Sauce, Greens, Black Berries, Crispy Leeks	22
CHICKEN & COCONUT SOUP 🌶️ 🌱 (available) - Lemongrass, Galangal, Mushrooms, Kaffir Lime Leaves	13

WOK & GRILLED

GREEN CURRY CHICKEN - Bamboo Shoots, Thai Basil, Thai Eggplants, Jasmine Rice	26
VEGETABLE FRIED RICE 🌱 - Crispy Egg, Garlic, Chives, Yaki Tofu	13
BLACK PEPPER SHRIMP 🌶️ - Dried Pineapple, Ginger, Bean Sprouts, Chili Oil	23
SAIKYO MISO SALMON - Cider Smoked Wood, Pickled Cucumber, Japanese Mustard	29
WAGYU STRIPLOIN 🌶️ - Grilled, Wasabi Spinach, Coriander, Chili Relish	49
PAD THAI 🌱 (available) - Rice Noodles, Prawns, Salted Turnips, Tamarind, Chilies	23

DESSERTS

TEMPURA CHOCOLATE - Mandarin Coulis, Curry Ice Cream, Crispy Ganache, Green Tea Powder	12
TOFU CHEESECAKE - Black Sesame Sponge, Hibiscus Coulis, Strawberry Sake Sorbet	12
ASSORTMENTS OF THREE SCOOPS	11
Ice Cream - Bourbon Brown Butter, Vanilla, Cocoa Nib, Salted Caramel, Chocolate	
Sorbet - Frozen Lemon Yogurt, Passion Fruit, Pear William, Pineapple, Yuzu	

All Our Dishes Are Served Family Style

🌶️ Level of Spice

🌱 Vegetarian

EXECUTIVE CHEF – Mathias Gervais
EXECUTIVE SOUS CHEF – Vijay Veena

PLEASE NOTE ALL PRICES ARE IN U.S. DOLLARS AND ARE SUBJECT TO 20% SERVICE CHARGE AND 9% TAXES. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician