
 = Vegetarian
 = Gluten-Free*

**Not allergy-free, as our kitchens are not 100% gluten-free.*

SOUPS

MISO

Traditional Japanese Soup with Soy Bean Paste, Dashi, and Kombu

TOM KA GAI

Chicken Broth, Coconut Milk, Mushrooms, Carrots, Chicken, Chili And Fresh Cilantro

FROM THE SEA

PRAWN FRITTERS

Crispy Tiger Prawn fritters with Chili Mango Jam

PICKLED SALMON & OCTOPUS DUO

Juicy Salmon and Octopus, Red Chili, Apple Cider Vinegar, Mirin, Soy Sauce And a Palm Sugar Dressing

IKAN BAKAR COLO-COLO

Fresh Grouper Fillet baked in a Banana Leaf parcel with an Aromatic Spicy Paste

CUMI CUMI GORENG

Crispy Marinated Squid served With a Sweet Chili Dip

OTAK OTAK PIPEH

Crab Cakes, with Haddock, Asian Herbs, Ginger, Garlic and Chilies in a Panko Crumb with a Chili Mango Dip

FROM THE LAND

PANGSIT GORENG

Crispy Fried Pork Wontons served with our own Chili Dip

SAAY AYAM

Free-range Chicken Satay served with our Peanut Sauce

JAVANESE SHORT RIB OF BEEF

Cooked for 10 hours and served in a Star Anise Infused Kecap Manis

KARI JAVA

A Traditional Javanese Curry with Lamb and Sweet Potato

OPOR AYAM

Free-range Chicken Thighs cooked In a rich sauce with Coconut, Chilies, and Lemongrass

BEEF BULGOGI

Certified Beef Fillet in a Koran Spicy and Sweet Sauce

FROM THE EARTH

ASIAN

Salad with cucumber, Pineapple, Fresh Leaves with a Peanut and Black Sesame Dressing

BALINESE YELLOW CURRY

A Coconut Curry, with flavors of Black Pepper, Nutmeg, Lemongrass, and Ginger, with Long Beans and Zucchini

NASI GORENG

Wok Fried Rice with Prawns, Kecap Manis (Sweet soy), Garlic and Ginger, topped with Fried Shallots

VEGETARIAN

PERKEDEL

Potatoes & Chickpeas crushed and mixed with Carrots, Bananas, Shallots, Celery, Curry Leaves and Pandang Leaves with a Pickled Eggplant Mayonnaise

CRISPY TOFU BAO

Crispy Tofu, Mango Chili, Pickled Chilies and Scallions

ASIAN

Salad with Cucumbers, Mango, Chinese Leaves with a Peanut and Black Sesame Dressing

SESAME FRIED VEGETABLES

Seasonal Greens Wok fried with Sautéed Onions and Toasted Sesame Seeds

BAMI GORENG

Wok-fried Noodles, Vegetables, Ginger, Garlic and Soy Sauce

VEGETABLES TEMPURA

Green Beans, Eggplant, Peppers, Zucchini, Broccoli, Soy Sauce With Dashi

SUSHI BAR

SPICY TUNA

Ahi Tuna, Mayonnaise, English Cucumber, Arugula and Chives

CALIFORNIA

Crab, Mayonnaise, Avocado, Cucumber, Chives and Red Caviar

DRAGON ROLL

Eel Crab, and Cucumber inside Avocado outside

VOLCANO ROLL

Wasabi Mayonnaise, Spicy Tuna, Crab Salad, Cucumber, Avocado, Teriyaki Sauce and Masago or Tobiko

TIGER ROLL

Avocado, Shrimp Tempura, and Cucumber

VEGETABLES ROLL

Carrots, Avocado, Red Peppers, and Cucumber

DESSERTS

DARK CHOCOLATE TART & MATCHA TEA

A beautiful combination of flavors served with a Passion Fruit Sorbet

WHITE CHOCOLATE WITH YUZU PARFAIT

Crispy Sesame Seed and Lychees Gelle

CINNAMON NIGIRIS WITH FRUITS

White Chocolate Sauce and Lemon Sorbet

GINGER CAKE WITH OKINAVA COFFEE SAUCE

The most exotic combination of textures and flavors

TAPIOCA THAI PUDDING (GF)

A fresh and different option to end your meal!

Tapioca Pearls with Coconut served with Fresh Fruits