

# **STARTERS**

Vegetable Spring Roll with Sweet Chili Sauce



Pan-Fried Turnip Cake with Vegetables



Okra in Salt and Pepper



Aromatic Fried Tofu with Chinese Five-Spice and Rock Salt



Crunchy Lotus Root in Sweet and Spicy Pepper Sauce with Sesame Seeds



Crispy Calamari with a Spicy Salt



Chili Chicken with Sichuan Peppercorns, Lantern Chili, and Spring Onions



Fried Fish Fillet with Sichuan Peppercorns and Dry Chili



- Crispy Shredded Lamb in Sweet and Spicy Sauce
- Crispy Nestum with Prawns, Chilies, and Curry Leaves

# SALAD

Smashed Cucumber



Cucumber in a tangy soy, chili, and sesame dressing

Som Tam



Shredded green papaya with palm sugar, tamarind, chili, and toasted peanuts

San Choy Bow

Lettuce cups filled with asparagus, water chestnuts, pomegranate, shimeji mushrooms, and a sweet chili dressing

# SOUP

- Sweet Corn and Vegetables
- Spinach and Tofu
- Lemon Coriander with **Enoki Mushrooms**
- Hot and Sour Vegetable/
- Chicken (%)
- Crab Meat with Asparagus, Chili, and Egg White

































# DIM SUMS

4 pcs per portion

- Asian Vegetables and Chives
- **Spicy Assorted Vegetables** (%)(\$)
- Crystal Vegetable Dim Sum
- Mushroom and Coriander (%)(\$)
- Spicy Plant-Based Soya Chunk Bao
- Edamame, Truffle, and Water Chestnut
- Char Siu Chicken Bao  $(\frac{1}{2})(\frac{1}{2})$ (%)
- Chicken, Wolfberry, and Chive (%)
- Spiced Lamb and Lemongrass Pan-Fried Gyoza
- Traditional Har Gow  $(*)(\mathscr{P})$
- Yellow-Skin Chicken Shumai Topped with Tobiko
- Prawn and Water Chestnut

# THAI CURRIES

- Vegetable Thai Green Curry with Bamboo Shoot, Peas, and Aubergine
- Mild Yellow Thai Curry with Pumpkin, Tofu, and **Assorted Vegetables**
- Chicken Red Thai Curry with Bamboo Shoot, Basil, and Red Chili
- ▲ Lamb Massaman Curry with Potato and Shallots





























### **MAINS**

Braised Aubergine with Chili Bean Sauce



- Sichuan Wok-Fried Vegetables
- Stir-Fried Long Beans in Black Bean Sauce
- Wok-Fried Asian Greens in White Garlic Sauce
- Smoky Mapo Tofu with Edamame
- Braised Baby Bok Choy and Shiitake Mushrooms
- Asparagus, Water Chestnut, Baby Corn in Fermented Guilin-Style Chili Sauce and Garlic Crumbs
- Fish with Red Vinegar and Sweet and Sour Sauce with Pineapple
- Kung Pao Chicken with Cashews and Dry Red Chili

- Stir-Fried Diced Chicken with Ginger, and Spring Onion in Oyster Sauce (%)
- Lamb with Ginger, Spring Onion, and Fragrant Chili Paste
  - (%)
- Wok-Tossed Sliced Lamb with Broccoli in Tellicherry Pepper and Oyster Sauce
- Steamed Sea Bass in Rich and Superior Soy  $(lackbox)(\lozenge)$
- Singapore-Style Chili Prawns with Fried Mantou Buns

























OIL





#### **NOODLES AND RICE**

- Hakka Noodles with Asian Greens and Beansprouts
- Fried Rice with a Bouquet of Vegetables, Ginger, and Roasted Pine Nuts
- Pan-Fried Noodles with Seasonal Asian Greens and Sauce
- Golden Garlic Chicken and Egg Fried Rice
- Singapore-Style Rice Stick Noodles with Chicken and Shrimp  $(\mathcal{Q})$
- Crab Meat and Egg Fried Rice in Xo Sauce

### **DESSERTS**

- Mango Chia Pudding
- Pandan Coconut Panna Cotta with Toasted Coconut Flakes
- Sliced Tropical Fruits with Lychee Sorbet
- Lemongrass Crème Brûlée with Almond Biscotti
- White Chocolate Coconut Puff with Vanilla Bean Ice Cream

Choice of Ice Cream

























OIL

