





















APPETISERS

EDAMAME Maldon sea salt  Chilli garlic  	5.5
PADRON PEPPERS   Spanish pepper, spicy mayo	5.9







DIM SUM & BAO

BLACK PEARL PRAWN HAR GAO   Prawn and squid ink dumplings	12.5
PRAWN SPINACH DUMPLING   Spinach, prawn and spring onion dumplings	12.5
CHICKEN SIU MAI   Chicken and Shiitake mushroom open faced dumpling	11.5
CHICKEN GYOZA    Chicken, ginger and chives pan-fried dumplings	10.9
CHAR SIU CHICKEN BAO   BBQ char sui roasted chicken open buns	11.5
VEGAN DUMPLING  Carrot, cabbage, water chestnut, sweetcorn and mushroom dumpling	10.5
TOFU DUMPLING    Tofu, soya protein and spring onion dumpling	10.5
VEGETABLE GYOZA    Soya protein and glass noodles pan-fried dumpling	9.9
CHAR SIU MUSHROOM BAO   Char sui marinated steamed mushroom buns	10.5

























GRILLS

GRILLED ASPARAGUS 	10.9
CORN ON THE COB  Spiced rub, shiso butter	9.5
SATAY GAI   Grilled chicken skewer, peanut sauce, cucumber relish	11.5
LAMB CHOP       Grilled well done chops, Cantonese chilli garlic glazed	18.5
MISO MARINATED BLACK COD        Black Cod, Hon mirin, white miso	22.5
GRILLED TIGER PRAWNS   Grilled prawn, shiso butter	18.5











SALADS

SOM TAM  Raw papaya, cherry tomato, chilli, lime and palm sugar dressing	
VEGETABLE  	8.5
PRAWN   	13.5

SMALL PLATES

WASABI PRAWN    Tempura fried prawns, wasabi mayo, Togarashi	14.9
SPICED CUMIN ROASTED LAMB           Lamb with fresh coriander, mint and roasted cumin	13
THAI CALAMARI   Squid rings, kafir lime, lemongrass, shallots, fresh red chilli	11.9
CHICKEN KARAGE    Crunchy fried chicken, Spicy mayo	11.5
CHONG QING CHILLI CHICKEN       Cantonese chicken, sichuan pepper, baby bell chilli, nuts, sesame seeds	11.5
















SASHIMI 4 slice

SALMON 	9
BLUEFIN TUNA (Maguro Tuna)   	10.9
HAMACHI 	11.9
SCALLOPS  	10.5
SASHIMI PLATTER Salmon, Tuna, Hamachi – Each 3 slices   	18.9


































NIGIRI 3 pcs
























AVOCADO 	8.5
SALMON 	9.5
BLUEFIN TUNA 	10.5
HAMACHI 	10.5
UNAGI Roasted eel 	11.5

THAI CURRIES






















































VEGETARIAN CHICKEN    	13.5
CHICKEN PRAWN     	14.5
THAI RED CURRY    Red curry, shimeji, oyster mushroom, bamboo shoot, kafir lime leaf, Thai basil	16.5
THAI GREEN CURRY    Green curry, pea aubergine, shimeji, oyster mushroom, kafir lime leaf, Thai basil	

WOK STIR FRIES

























SEAFOOD / MEAT / POULTRY / VEGETABLE AND BEANCURD	
WOK FRIED XO PRAWN      Stir fried prawns, bell peppers, XO sauce	16.5
STEAMED STONE BASS     Ginger, scallion superior soya sauce	18.9
LAMB BLACK PEPPER         Stir fried, black pepper sauce, scallion	16.5
KUNG PO CHICKEN       Diced chicken, dry red chilli, cashew nuts	13.5
QUICK FRIED ASIAN GREENS    Pokchoy, asparagus, snow peas, beans, broccoli, Shimeji, fragrant garlic	11.9
AUBERGINE, OKRA AND STRING BEANS    Stir fried, chilli sambal sauce	11.9
SICHUAN MAPO TOFU     Silken tofu, shiitake mushroom, sichuan pepper corn, doubanjiang chilli oil	13.5

HONEY CHILLI LOTUS STEM        Lotus root, chilli garlic sauce, honey, sesame seeds	9.5
CRISPY TOFU    Fried garlic, spring onion, fresh red chillies	9.5
BANG BANG BROCCOLI       Panko crumbed broccoli, sriracha mayo	9.5
OKRA AND MOCK CHICKEN    Plant based chicken and okra black pepper sauce	11.9
VEG SPRING ROLL     Crispy spring rolls, sweet chilli sauce	8.5

SUSHI ROLLS

SHAKE URAMAKI       Salmon, avocado, cream cheese, spicy mayo	13.5
TUNA URAMAKI       Spicy tuna, cucumber, chukka wakame, sriracha mayo	13.5
CALIFORNIA URAMAKI       Crab stick, avocado, orange tobiko, kewpie mayo	13.5
RAINBOW CEVICHE ROLL      Salmon, tuna, hamachi, avocado, cucumber	14.9
DRAGON ROLL        Tempura prawns, roasted eel, cucumber, avocado, teriyaki sauce	14.9
VOLCANO ROLL     Cream cheese, tempura asparagus, avocado	15.5
PHILADELPHIA AVOCADO URAMAKI       Cream cheese, tempura asparagus, avocado	9.5
SUSHI MORIAWASE FUTOMAKI       Carrot, cucumber, Takuwan, Chuka wakame, avocado	10.5
TIGER TEAR URAMAKI         Togarashi rice, cucumber, avocado cream cheese, fried Romano pepper, sriracha mayo	10.5
CRISPY TOFU SUSHI      Takuwan, kampyo, inari, cucumber, saffron mayo	11.5

RICE AND NOODLES

HAKKA NOODLE Wok tossed noodle, shimeji mushroom, beansprout	
VEGETARIAN 	9.5
CHICKEN & EGG  	10.5
PRAWN & EGG    	13.5
BANGKOK STYLE PAD THAI  Flat rice stick, sweet and sour sauce, crushed peanut, beansprout, tofu	
VEGETARIAN 	9.5
CHICKEN & EGG  	10.5
PRAWN & EGG      	13.5
FRAGRANT FRIED RICE Edamame, soya crumbles, brown onion, butter	
VEGETARIAN 	9.5
CHICKEN & EGG  	10.5
PRAWN & EGG     	13.5
KHAO HOM MALI Steamed jasmine rice	4.9

