



RAW & ROLLED

Spicy Scallop	34
Tempura Asparagus	
Crispy Shrimp Tempura	28
Chili Aioli, Avocado	
Vegetarian	18
Avocado, Cucumber, Kampyo	
Spicy Tuna	32
Chili Aioli, Sesame	
Octopus	28
Cucumber, Bonito, Sweet Soy	

BIGGER BITES & SANDWICHES

Japanese Fried Chicken “Karaage”	19
Kewpie Togarashi Aioli, Lemon	
USDA Prime Beef Sliders	18
Aged White Cheddar, Red Onion, Pickles	
Chicken “Laksa” Spring Roll	19
Calamansi, Chili Padi, Laksa Leaf	
French Fries	14
Ketchup	
‘Hot Chicken’ Sandwich	22
Kewpie Togarashi Aioli, Pickles, Brioche Bun	
Falafel Burger	28
Feta, Cucumber, Mint, Harissa	
Grilled Angus Beef Burger	34
Aged Cheddar, Shallot Marmalade, Chili Aioli	
Mediterranean Salad with Grilled Prawn	32
Greek Dressing, Kalamata Olives, Cucumber, Tomato	

SWEETS

Kulfi Pops (Choice of Two)	12
Orange Vanilla – Chocolate Cherry	
Coconut Panna Cotta	16
Mango, Passion Fruit, Caramelized Almond	

EXECUTIVE CHEF Greg Bess
CHEF DE CUISINE Thiru Gunasakaran
GENERAL MANAGER Aisha Khan

*Plant Based, Sustainable or Regionally Sourced

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.

Prices are subject to prevailing goods and services tax and 10% service charge.