

Lunch

Refreshing Beginnings

Chilled avocado soup, lemongrass prawn skewer and chili oil	14
Tuna Tataki, seared bonito, oba leaf, ginger, spring onion, ponzu soy vinegar	18
Pan fried Pork and cabbage dumpling, leeks and vinegar soya	12
Chilled king crab cake, five spice roasted duck, enoki mushroom and hoisin vinaigrette	19
Lime marinated sea bass with pickled radish, mizuna, pomegranate and shiso	16
Salmon & yellowtail Sashimi with jalapeno, watermelon, lemon and soy	18
Chicken Sheekh kebab on arugola, mint chutney	17

Bowls Of Asia

Fried Rice with crab, minced duck, galangal and snow peas (V)	18
Lobster Udon noodle, shitake mushrooms and chili powder (V)	24
Chilled green tea Soba noodles, seafood tempura and dashi soya	22
Seafood laksa curry, rice noodles, baby eggplant	20
Ginger steamed grouper fillet, shimeji mushrooms, baby bok choy and ginger soya	25
Prawn Tempura bento, California maki, Japanese pickle	28
Chicken Briyani, homemade cucumber raita	18
Today's Thali - Chef's selection of Indian curries and condiments (V)	24
Catch of the day - please inquire for today's offering	25

Chilled Conclusions

Ice Cream <i>Mango, strawberry, vanilla, green tea, lemon, coffee, banana, chocolate, caramel</i>	5
Sorbet <i>Coconut, mango, raspberry, papaya, mint, lemon, apple-ginger, passion fruit</i>	5
Cluster of coconut <i>A tasting of coconut variations</i>	12
Café Landaa dessert sampler <i>Simple Tastes for the sweet tooth</i>	12

(V) – Vegetarian Option Available

**Prices are quoted in US\$ and subject to 10% service charge.*