

INDIAN SPICES

appetizers & soups

chicken tikka salad

indian spiced marinated chicken, onion, cucumber, carrot, cabbage, seasonal leaves
\$21 US

shami kebab

fried chana dhal, minced lamb, mango salad, mint chutney
\$19 US

aloo tikki (v)

pan fried potato cakes, micro herb, mango pickle
\$16 US

dahi kebab (v)

fried yoghurt cakes, snow pea tendrills, star fruit chutney
\$16 US

amritsari fish kebab

fried fish goujons, mint chutney, mint, onion salad
\$19 US

curry pot

butter chicken

tandoori chicken, north indian spices, kashmiri cashew nut sauce
\$31 US

goa style lobster curry

lobster coconut, indian spices, fried curry leaves
\$48 US

prawn jalfrezi (s)

stir fried marinated prawns, roasted bell peppers, onions, chili, pineapple, mint salad
\$41 US

lamb masala (s)

slow cooked lamb, hard boiled hens egg, vegetable sauce, caramelised onion
\$33 US

hariyali chicken (s)

braised chicken, ginger, spices, spinach sauce, cream, mint leaves
\$32 US

lobster baal chaw

lobster tail sliced, massala spices, lime preserve
\$49 US

malai kofta (v)

cottage cheese dumplings, spiced cream, kissmis, nuts mango chutney
\$26 US

palak paneer (v)

indian cottage cheese, spinach sauce, julienne ginger
\$26 US

dhal makhni (v)

black lentils, kashmiri red kidney bean curry, papadams, pickles
\$26 US

mulligatawny soup

red lentil, lime, green vegetable soup
\$17 US

tomato nariyal shorba

tomato, ginger, garlic, soup, coriander, mint leaves
\$16 US

lamb dan shack soup

lamb stock, ginger, garlic, cardamom
\$18 US

goa style prawn salad

marinated prawns, shrimps, seasonal salad, curry coconut dressing
\$21 US

prawn pakora

fried prawn dumpling, mango, tomato relish, herb salad
\$21 US

vegetable pakora

cottage cheese ,vegetable dumpling, mint chutney
\$16 US

breads

vegetable kulcha (v)

seasonal vegetable filled naan
\$7 US

chicken kulcha

chicken filled naan
\$8 US

garlic / cheese or plain naan (v)

traditional indian bread, plain or cheese or garlic
\$5 US

tandoori

tandoori prawn

marinated prawns, ananus raita, tamarind, mango chutney
\$40 US

chicken tikka

chicken, ginger, garlic yoghurt paste, cucumber, cherry tomato salad lacha onion
\$31 US

tandoori fish

marinated reef fish pieces, mint vegetable salad, persevered lime
\$29 US

boti kebab

lime juice, cardamom, cinnamon marinated lamb cutlets, tempered potato, onion, coriander, tomato salad
\$38 US

all curry dishes will be served with basmati rice and naan

(v) vegetarian
(s) spicy

Some of these dishes may contain traces of nuts
All prices are subjected to 10% service charge &
3,5% Tourism goods service tax

A JOURNEY INTO JAPAN

appetizers & soups

moyashi miso shiru (v)

japanese soya bean soup, bean sprouts, tofu
\$16 US

hotate no batayaki

sautéed scallop, butter, soya sauce, spring onion,
sprout salad
\$28 US

yakitori

soy, mirin marinated chicken skewers, scallions
\$22 US

yaki gyoza

panfried chicken dumplings, chicken broth,
cucumber, pickled radish salad
\$22 US

iseebi salad

lobster, wakame seaweed salad, lemon mayonnaise
\$27 US

kani korokke

sand crab croquette, pickled cabbage, vegetable tonkatsu sauce
\$23 US

tuna tataki

seared tuna loin, spring onions, watermelon, cucumber salad
\$22 US

chikuwa cheese age

deep fried cheese filled fish roularde, avocado, onion salad,
ponzu sauce
\$20 US

sushi & sashimi appetisers

karatsuke

deep fried tuna rolls, micro herb salad
\$24 US

california maki

crab, avocado, apple rolled inside out with caviar
\$24 US

tempura rolls

tempura fried assorted filled sushi rolls
\$24 US

makimono

assorted selection of maki rolls
\$24 US

sushi & sashimi main courses

sushi sashimi moriawase

yellow fin tuna, reef fish, salmon sushi & sashimi
\$39 US

discovery nippon

assorted sashimi, sushi, maki rolls, condiments
\$38 US

philadelphia rolls

sushi roll, cream cheese, atlantic salmon, vegetables
\$39 US

yuki

15 selection of nigirri sushi
\$53 US

main courses

tori no teriyaki

sweet soy marinated chicken, bok choy
\$39 US

tempura moriawase

deep fried prawns, fish, vegetables, tempura sauce
\$42 US

tori katsu curry

japanese crumbed chicken, vegetable curry sauce,
steamed rice
\$37 US

tempura udon

tempura prawn, vegetables, udon noodles,
dashi broth
\$34 US

mini suki yaki

noodles, vegetables, boiled egg, dashi broth, sliced beef
\$34 US

gyuuniku ramen

romen noodles, beef, beans, basil, gyuuniku sauce
\$33 US

yaki udon

stir fried udon noodles, seafood, vegetables
\$33 US

yasai tempura (v)

tempura battered seasonal vegetables, dipping sauce
\$31 US

(v) vegetarian

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A TASTE OF THAILAND, MALAYSIA & CHINESE

appetizers & soups

poh pia tod

thai vegetable spring rolls (v)
\$18 US

kai ho bai toei (s)

fried pandanas wrapped chicken, dipping sauce
\$20 US

yam talay

prawn, scallop, squid, fish, coriander, mint, fried shallot salad
\$23 US

som tam sod (s)

traditional spiced papaya salad, prawn or chicken
\$22 US

moo sa rang

vermicelli coated, pork dumplings, red curry sauce
\$18 US

ikan kayu mentah dengan perasa

malay style tuna tartar, spiced chutney, cucumber ribbons
\$24 US

kerabu udang dengan mang muda

prawn, green mango chili salad
\$22 US

tod man goon (s)

fried prawn and lemongrass sticks, basil onion salad, lime cheeks
\$22 US

tom yam goong

chicken broth, prawns, galangal, kaffir lime, angel mushroom soup
\$22 US

tom kha gai

chicken, galangal, lemongrass, kaffir lime, coconut cream
\$19 US

geang jueed woonsen

clear glass noodles, pork mince, ginger, lemongrass, cashew nuts
\$19 US

soup daging berserai

beef broth, lemongrass, coriander, lime cheeks, chili
\$19 US

sczehuan soup

hot sour seafood soup, julienne vegetables
\$19 US

jalan alor chicken wings

malay style bbq chicken wings
\$23 US

main courses

pla nueng manao (s)

poached whole local reef fish, galangal, lime, chili, coriander
\$38 US

gai yang

marinated roasted chicken, sticky rice, cucumber, tomato salad
\$37 US

pad thai sod goong, gai

stir-fried rice noodles, scallions, bean sprouts, prawn or chicken, tamarind dressing
\$30 US

pad kapao nue, moo, gai

a choice of wok fried chicken, pork, beef, hot basil leaves, snake beans, onions
\$39 US

pad phak taohu

stir fried seasonal vegetables, tofu
\$27 US

kaeng khiaw—waan kai

green curry of chicken, thai eggplants, lemongrass, chili
\$38 US

kaeng plaa kup kluay lai mamueng

local snapper, green banana & mango curry, basil leaves
\$37 US

lkan baker percik (s)

banana leaf wrapped local reef fish, laksa sauce
\$35 US

paneng hokkien mee (s)

prawn, hokkien noodles, curry broth, kale leaves
\$37 US

goong man korn rad nam makham

local lobster thai spiced, fried, banana blossom salad
\$49 US

heh ya kay char bak (s)

stir fried pork, dried shrimp, vegetables, fragrant rice
\$39 US

gaeng pad ped, moo, pla, nue (s)

thai red curry of your choice, duck, pork, fish or beef
\$39 US

nasi lemak

malaysian coconut rice, anchovy sambal, prawn chips, chicken satay
\$38 US

all curried & stir fried dishes will be served with fragrant rice

(v) vegetarian
(s) spicy

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The taste of asia

set menu's

indian exploration

mulligatawny soup

red lentil, lime, green vegetable soup

aloo tikki (v)

pan fried potato cakes, micro herb, mango pickle

butter chicken

tandoori chicken, north indian spices, kashmiri cashew nut sauce

chicken or lamb vindaloo

stir fried marinated chicken or lamb, roasted bell peppers, onions, chili

thur dahl (v)

yellow split peas, popadoms, pickles

plain naan & basmati rice

dessert

kulfi

indian iced saffron, cardamom ice dessert

80\$ per person

30\$ Indian exploration wine pairing

ask your butler!

a japanese journey

moyashi miso shiru (v)

japanese soya bean soup, bean sprouts, tofu

california maki

crab, avocado, apple, rolled inside out with caviar

tuna tataki

seared tuna loin, spring onions, watermelon, cucumber salad

tori katsu curry

japanese crumbed chicken, vegetable curry sauce, steamed rice

tempura udon (v)

tempura prawn, vegetables, udon noodles, dashi broth

dessert

selection of homemade ice cream and sorbet
(green tea ice cream, plum sake sorbet)

80\$ per person

40\$ a japanese journey matching quality sake's

ask your butler!

thailand trek

tom yam kung

hot, sour seafood, galangal, kaffir lime soup

thawat man pla

fried fish cakes, green bean salsa

som tam sod (s)

traditional spiced papaya, chicken salad

kaneg phaneng kung

prawns, thai sweet basil leaves

kaeng massaman neua

southern thai massaman style beef, potato curry

steamed fragrant jasmine rice

dessert

ta kraï toey

lemongrass infused crème brûlée, papaya, coconut ice cream

80\$ per person

35\$ thailand trek wine pairing

ask your butler!

(v) vegetarian
(s) spicy

asian adventure

szzechuan soup

hot, sour seafood soup, julienne vegetables

tuna tataki

seared tuna loin, spring onions, watermelon, cucumber salad

prawn pokura

fried prawn dumpling, mango relish, herb salad

pad kapao nue, moo, gai

a choice of wok fried chicken, pork, beef, hot basil leaves,
snake beans, onions

lobster baal chaw

lobster, massala spices, lime preserve, tomato chutney

selection of naan, chutney & pickles
basmati rice

dessert

ginger date wontons

ginger date wontons, mango carpaccio, green tea ice cream

100\$ per person

50\$ asian adventure wine pairing

ask your butler!

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Tourism goods service tax