

Fresh

- Muhamarra, Labne, plain naan
18
- Watermelon, mint, pomegranate,
Turkish white cheese *gf*
16
- Pomelo, watercress, roasted shallot
chilli dressing, fresh herbs, peanuts *gf,*
vg
16
- Green mango, coriander leaf,
mustard kasundi dressing,
green chilli *gf*
15
- Chilled soba noodles,
furikake, pickled cucumber, wakame
vg
16

Familiar

-  Spinach parcel,
toasted pinenuts, Turkish white
cheese, browned butter
18
- Charcoal grilled broccoli,
chilli, garlic, lemon *gf, vg*
16
- Impossible™ seekh kebab,
cucumber salad, harissa,
green mango chutney *gf, vg*
26
- Falafel,
tahini yoghurt sauce, harissa salsa *gf*
16

Spicy

- Stir fried eggplant,
coriander, chilli padi, green onion *vg*
16
- Fried firm tofu,
tamarind, chilli padi, garlic,
palm sugar *vg*
16
- Young jackfruit,
home-made curry powder,
mustard seeds, black pepper,
tamarind, cashews *gf*
22
- Sautéed wing beans salad,
onions, chilli flakes, lime,
mustard oil, tomatoes *gf, vg*
16

Umami

-  Mixed vegetable momo dumplings,
roasted tomato relish, Sichuan pepper
vg
18
- Braised shitake mushrooms,
kimchi, daikon slaw, steamed bun *vg*
16
-  Shan "tofu"
spicy Burmese curry, coconut milk,
green onions *vg*
19
- Organic wok-fried Dou Miao,
Wood-ear mushroom, preserved olives
vg, gf
16

Sweet

-  Spiced Valrhona lava cake,
teh tarik ice cream
19
- Coconut ice cream,
almond praline, red rubies,
grilled pineapple *gf*
16
Add on Chalong Bay Rum **6**
- Trio of crème brûlée *gf*
18
- Dessert Sampler A**
Spiced Valrhona lava cake,
Coconut ice cream, almond praline *gf*
Trio of crème brûlée *gf*
38
- Ice cream sandwiches,
white rabbit, gula Melaka
16
- Rose pavlova,
alphonso mango sorbet, lychee,
fresh berries, chantilly cream *gf*
18
-  Avocado ice cream,
fried banana fritters, gula Melaka sago
16
Add on Black Tears Spiced Rum **6**
- Dessert Sampler B**
Ice cream sandwiches,
Rose pavlova, alphonso mango sorbet
Avocado ice cream,
fried banana fritters
38

sides

Naan plain **6** Naan garlic **7** Naan butter **7** Coriander rice **9** Olive fried rice **10** Butter Rice **9** Steamed rice **4** Tomato chutney **4** Kimchi **4**

 Signature Dishes
v vegetarian
gf gluten free
vg vegan

Food is at the centre of some of the most important moments of our lives.
 It is over the dinner table that memories are made deals are conducted, pain is shared.
 Over food, we bond, we fight, we romance, we celebrate."
Samia Ahad, Founder and Culinary Director

Chef Iskander Latiff – Executive Chef

