

## Fresh

- Muhamarra, Labne, Pita chips  
14
- Watermelon, mint, pomegranate,  
Turkish white cheese *gf*  
14
- Kale & Goma, crushed peanuts,  
chilli flakes *gf*  
14
- Sautéed wing beans salad, onions, chilli  
flakes, lime, tomatoes *v, gf*  
14

## familiar

- Spinach parcel, toasted pinenuts, Turkish  
white cheese, browned butter  
16
- Yukon gold potato cake,  
tomato chutney  
14
- Charcoal grilled broccoli, chilli, garlic,  
lemon *v, gf*  
14
- Falafel, tahini yoghurt sauce,  
harissa salsa *v, gf*  
16


## spicy

- Stir fried eggplant, coriander,  
chilli padi, green onion  
14
- Fried firm tofu, tamarind, chilli padi, garlic,  
palm sugar  
14
- Young jackfruit, home-made curry powder,  
mustard seeds, black pepper, tamarind,  
cashews *v, gf*  
18

## umami


- Mixed vegetable momo dumplings,  
roasted tomato relish, Sichuan pepper  
15
- Braised shitake mushrooms, kimchi,  
daikon slaw, steamed bun  
16
- Shan "tofu", spicy Burmese curry,  
coconut milk, green onions  
14
- String beans, wood ear mushroom, chilli  
oil, pickled mustard leaf, dry red chilli *v, gf*  
12

## sweet

- Spiced Valrhona lava cake,  
teh tarik ice cream  
18
- Coconut ice cream, peanut brittle,  
red ruby, grilled pineapple,  
Phuket sugar-cane rum *gf*  
16
-  Avocado ice cream,  
fried banana fritters, gula melaka sago  
16
- White rabbit ice cream sandwiches  
14
- Rose pavlova, alphonso mango sorbet,  
lychee, fresh berries, chantilly cream *gf*  
18
- Trio of crème brûlée *gf*  
14

## sides

Naan plain 3    Naan garlic 4    Naan butter 4    Coriander rice 5    Steamed rice 2    Tomato chutney 4    Kimchi 4

 Signature Dishes  
*gf* – gluten free

“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 & Culinary Director

- Iskander Latiff  
Chef de cuisine