

fresh

- Muhamarra, Labne, Pita chips **v**
16
- Watermelon, mint, pomegranate,
Turkish white cheese **v, gf**
14
- Pomelo, watercress, roasted shallot
chilli dressing, fresh herbs, peanuts **gf**
15
- Kale & Goma, crushed peanuts,
chilli flakes **gf**
14
- Sautéed wing beans salad, onions,
chilli flakes, lime, tomatoes **v, gf**
14
- Green mango, coriander leaf, chilli-
lime dressing
14
Add: crispy soft shell crab
3
- Mixed mushrooms, toasted rice,
fresh herbs, roasted chilli, lime **gf**
16

familiar

- Charcoal grilled baby lamb chops,
harissa, yoghurt, dried chilli paste,
pickled onions **gf**
33
-  Samia's signature frontier chicken,
coriander seeds, chilli, yoghurt cream,
arugula, lemon **gf**
22
- Spinach parcel, toasted pinenuts, Turkish
white cheese, browned butter **v**
16
- Tandoori chicken, cucumber relish,
mint chutney **gf**
20
- Impossible™ seekh kebab, cucumber
salad, harissa, green mango chutney **v, gf**
26
- Falafel, tahini yoghurt sauce,
harissa salsa **v, gf**
16
- Charcoal grilled broccoli, chilli, garlic,
lemon **v, gf**
14
- Persian beef kebab, yoghurt,
shallot-tomato sauce, coriander oil, naan
24
- Mixed vegetables rissoles,
green harissa salsa **v**
16

spicy

- *Steamed seabass fillet, lime,
palm sugar, chilli padi,
charred onion & chilli relish **gf**
24
- Stir fried eggplant, coriander,
chilli padi, green onion **v**
14
-  Barbecued ray fin,
spicy sambal, calamansi **gf**
21
- Young jackfruit, home-made curry
powder, mustard seeds, black pepper,
tamarind, cashews **v, gf**
19
- Braised tiger prawns, pineapple sambal
green onion **gf**
26
- Braised beef briskets, kimchi,
daikon slaw, steamed bun
18
- Mala wok-fried chicken, dried red chilli,
garlic, Sichuan chilli oil
18

*Our market fish is organic. Farmed locally and free of any antibiotics. It comes to you straight from farm to table.

umami

- Salt and pepper squid
14
-  Soft shell crab, salted duck egg
yolk sauce, curry leaves
19
- Crispy duck, mandarin pancake,
hoisin sauce
18
- Grilled bulgogi Angus shoulder,
wok fried beansprouts, sesame
29
- Nepalese minced chicken
momo dumpling,
roasted tomato relish, Sichuan pepper
15
- Miso marinated silver cod **gf**
28
- Shan "tofu", spicy Burmese curry,
coconut milk, green onions **v**
14
- Mentaiko croquette, sweet- ginger soy
16
- Roast duck red curry, lychee, tamarind,
fresh green peppercorn, coconut milk
21
- Organic wok-fried Dou Miao, wood ear
mushroom, preserved olives **v**
12

sweet

- Spiced Valrhona lava cake,
teh tarik ice cream
18
- Coconut ice cream, peanut brittle,
red rubies, grilled pineapple,
Phuket sugar-cane rum **gf**
16
-  Avocado ice cream,
fried banana fritters, gula melaka sago
16
- Ice cream sandwiches
white rabbit, gula Melaka
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 Olive fried rice 5 Butter Rice 5 Steamed rice 2 Tomato chutney 4 Kimchi 4

 Signature Dishes
v – vegetarian
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