













Fresh	Familiar	Spicy	Umami	Sweet
<p>Muhammara, labne, plain naan 20</p> <p> Watermelon, mint, pomegranate, Turkish white cheese <i>gf</i> 18</p> <p>Pomelo, watercress roasted shallot chilli dressing, fresh herbs, peanuts <i>gf, vg</i> 19</p> <p>Green mango, coriander leaf, mustard kasundi dressing, green chilli <i>gf, vg</i> 19</p> <p>Chilled soba noodles, furikake, pickled cucumber, wakame <i>vg</i> 18</p> <p>Xinjiang tiger salad, coriander, wood ear mushroom, crispy spiced tofu, cucumber <i>v, vg</i> 18</p>	<p> Spinach parcel, toasted pine nuts, Turkish white cheese, browned butter 18</p> <p>Charcoal grilled broccoli, chilli, garlic, lemon <i>gf, vg</i> 18</p> <p>Impossible™ seekh kebab, cucumber salad, harissa, green mango chutney <i>gf, vg</i> 29</p> <p>Falafel, tahini yoghurt sauce, harissa salsa <i>gf, vg</i> 18</p> <p>Charcoal grilled paneer, harissa marinade, coriander-mint- cashew nut sauce, coriander oil <i>gf</i> 29</p>	<p>Stir fried eggplant, coriander, chilli padi, green onion <i>vg</i> 18</p> <p>Fried firm tofu, tamarind, chilli padi, garlic, palm sugar <i>vg</i> 18</p> <p> Young jackfruit, home-made curry powder, mustard seeds, black pepper, tamarind, cashews <i>gf, vg</i> 28</p> <p>Chairman Mao wok fried potatoes, Sichuan pepper, dried chilli, rice vinegar <i>gf, vg</i> 18</p> <p>Wok-fried king oyster mushrooms, cumin, chilli, spring onions <i>vg</i> 22</p>	<p>Mixed vegetable momo dumplings, roasted tomato relish, Sichuan pepper <i>vg</i> 19</p> <p>Braised shiitake mushrooms, kimchi, daikon slaw, steamed bun <i>vg</i> 18</p> <p> Shan “tofu”, spicy Burmese curry, coconut milk, green onions <i>gf, vg</i> 26</p> <p>Miso marinated eggplant <i>vg</i> 19</p> <p>Organic wok-fried Dou Miao wood ear mushroom, preserved olives <i>vg</i> 18</p> <p>Crispy semolina okra, roasted chaat masala, sea salt, tomato chutney <i>vg</i> 18</p>	<p> Spiced Valrhona lava cake, teh tarik ice cream 21</p> <p>Coconut ice cream, almond praline, red rubies, grilled pineapple <i>gf</i> 18 Add on Chalong Bay Rum 6</p> <p>Trio of crème brûlée <i>gf</i> 18</p> <p>Dessert Sampler A Spiced Valrhona lava cake, coconut ice cream, almond praline <i>gf</i>, trio of crème brûlée <i>gf</i> 39</p> <p>Ice cream sandwiches, white rabbit, gula Melaka 16</p> <p>Rose pavlova, alphonso mango sorbet, lychee, fresh berries, chantilly cream <i>gf</i> 18</p> <p> Avocado ice cream, fried banana fritters, gula Melaka sago 18 Add on Black Tears Spiced Rum 6</p> <p>Dessert Sampler B Ice cream sandwiches, rose pavlova, alphonso mango sorbet, avocado ice cream, fried banana fritters 39</p>
<p>Sides</p> <p>Naan plain 6 Naan garlic 7 Naan butter 7 Coriander rice 10 Olive fried rice 12 Butter rice 9 Steamed rice 4 Wok-fried chilli 6 Tomato chutney 4 Kimchi 4</p>				

 Signature Dishes
 Vegetarian
 Gluten free
 Vegan

“Food is at the centre of some of the most important moments of our lives.
 It is over 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

Iskander Latiff, Executive Chef