




Fresh	Familiar	Spicy	Umami	Sweet
<p>Muhammara, labne, plain naan v 20</p> <p>Watermelon, mint, pomegranate, Turkish white cheese v, gf 18</p> <p>Green mango, coriander leaf, mustard kasundi dressing, green chilli v, gf 19</p> <p>Add: barbeque tiger prawns 8</p> <p>Pomelo, watercress, roasted shallot chilli dressing, fresh herbs, peanuts gf, vg 19</p> <p>Chilled soba noodles, furikake, pickled cucumber, wakame v, vg 18</p> <p>Xinjiang tiger salad, coriander, wood ear mushroom, crispy spiced tofu, cucumber v, vg 18</p> <p>Cambodian sliced beef salad, sawtooth coriander, lime, mint, chilli, lemongrass, shallots, toasted rice 24</p>	<p> Charcoal grilled baby lamb chops, harissa, yoghurt, dried chilli paste, pickled onions (2pcs) gf 33</p> <p> Samia's signature frontier chicken, coriander seeds, chilli, yoghurt cream, arugula, lemon gf 29</p> <p> Spinach parcel, toasted pine nuts, Turkish white cheese, browned butter v 18</p> <p>Tandoori chicken, cucumber relish, mint chutney gf 29</p> <p>Impossible™ seekh kebab, cucumber salad, harissa, green mango chutney v, gf, vg 29</p> <p>Falafel, tahini yoghurt sauce, harissa salsa v, gf 18</p> <p>Charcoal grilled broccoli, chilli, garlic, lemon v, gf, vg 18</p> <p>Persian beef kebab, butter rice, roasted tomatoes, sumac gf 29</p> <p> Wagyu beef rib rendang, saffron sticky rice 39</p>	<p>Stir fried eggplant, coriander, chilli padi, green onion v, vg 18</p> <p> Barbecued ray fin, spicy sambal, calamansi gf 29</p> <p>Young jackfruit home-made Sri Lankan curry, mustard seeds, black pepper, tamarind, cashews v, gf 28</p> <p>Braised tiger prawns, pineapple sambal, green onion gf 30</p> <p>Braised beef briskets, kimchi, daikon slaw, steamed bun 22</p> <p>Wok-fried cumin lamb, red chilli, garlic, Sichuan peppercorn 29</p> <p>Chairman Mao potatoes Sichuan pepper, dried red chilli, vinegar v, gf, vg 18</p> <p>Roasted duck red curry, lychee, tamarind, fresh green peppercorn, coconut milk gf 30</p> <p>Charcoal grilled king prawn, harissa marinade, coriander-mint- cashew nut sauce, coriander oil gf 30</p>	<p>Crispy semolina okra, roasted chaat masala, sea salt, tomato chutney vg 18</p> <p>Crispy duck, mandarin pancake, hoisin sauce 22</p> <p> Kombu-rubbed grilled angus striploin, black-garlic butter, pickled mushrooms 38</p> <p> Nepalese minced chicken momo dumpling, roasted tomato relish, Sichuan pepper 19</p> <p>Miso marinated silver cod gf 38</p> <p> Shan "tofu", spicy Burmese curry, coconut milk, green onions v, vg 26</p> <p>Crab cakes, sweet red & yellow peppers, homemade tomato chutney 18</p> <p>Organic wok-fried Dou Miao, wood ear mushroom, preserved olives v, vg 18</p> <p>*Steamed sea bass fillet, fish sauce, coriander, chilli-lime broth gf 29</p> <p><small>*Our market fish is organic. Farmed locally and free of any antibiotics. It comes to you straight from farm to table.</small></p>	<p> Spiced Valrhona lava cake, teh tarik ice cream 21</p> <p>Coconut ice cream, almond praline, red rubies, grilled pineapple gf 18</p> <p>Add on Chalong Bay Rum 6</p> <p>Trio of crème brûlée gf 18</p> <p>Dessert Sampler A Spiced Valrhona lava cake, coconut ice cream, almond praline gf, trio of crème brûlée gf 39</p> <p>Ice cream sandwiches, white rabbit, gula Melaka 16</p> <p>Rose pavlova, alphonso mango sorbet, lychee, fresh berries, chantilly cream gf 18</p> <p> Avocado ice cream, fried banana fritters, gula Melaka sago 18</p> <p>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
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 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