

# STARTERS

## SATAY SAMPLER

Malaysian lamb, Indonesian chicken, Thai pork, peanut sauce, atjar cucumber relish

## SHRIMP TEMPURA

sweet and sour sauce, sesame noodles

## PORK BAO BUN

green onions, carrots, pickled cucumber, toasted sesame seeds, cilantro

## THAI BEEF SALAD \*

rare-seared beef, cilantro, scallions, cucumber, fresh mint, toasted peanuts, kaffir lime dressing

## KOREAN BEEF BULGOGI TACO

kimchi mayo, Asian slaw, avocado, cilantro  
tofu vegetarian on request

## JEWELS OF THE SEA

shrimp wontons, baby bok choy, lemongrass-sesame broth

## LUMPIANG SHANGHAI

ground pork, egg roll wrap, sweet chili sauce, green papaya

## VEGAN TOM KHA THAI COCONUT SOUP


kaffir lime, mushroom, bean sprouts, chili oil

## COCONUT CRUSTED SCALLOPS \*

honey lime dressing

## TASTE OF TAMARIND \*

Experience a selection of our favorite starters, crafted for sharing and curated to the number of people at the table. This platter features: Shrimp Tempura, Korean Beef Bulgogi Taco, Lumpiang Shanghai and Satay sampler

 gluten-free    non-dairy    vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

## MAINS

### WOK-SEARED LOBSTER

Asian greens, ginger, sweet chili, soy  
\$28 supplemental

### CRISPY DUCK

yaki udon, grilled scallions, bean sprouts, ginger-chili glazed

### SWEET POTATO & CAULIFLOWER MASSAMAN

green beans, crispy onions, bean sprouts, basil, peanuts

### PANANG RED CURRY COCONUT CHICKEN

crispy lotus, wok-seared vegetables, roasted peanuts

### WASABI & SOY CRUSTED BEEF TENDERLOIN \*

tempura onion rings, tonkatsu sauce

### THAI BASIL SZECHUAN SHRIMP

chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, scallions, chili sauce

### MONGOLIAN LAMB CHOP \*

baby bok choy, toasted sesame seeds, mirin plum sauce

### VEGAN SINGAPORE MEI FUN

eggplant katsu, bell peppers, bean sprouts, yu choy

### TEOCHEW FRIED SEABASS \*

ginger scallion chili soy

## SIDES



### STEAMED JASMINE RICE OR BROWN RICE

### ASIAN EGGPLANT, SPICY COCONUT

### EGG FRIED RICE

### SEARED BOK CHOY

### SAKE BRAISED OYSTER & SHIITAKE MUSHROOMS

 gluten-free  non-dairy  vegetarian

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A charge of \$10 will be added to your check per additional entrée ordered.

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## DESSERTS

### MANGO POSSET

coconut macaroon, passion fruit jelly, mango sorbet

### CHERRY BLOSSOM TART

chocolate, cookie crust

### SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee

### PASSION FRUIT CLOUD

light egg white soufflé, passion fruit sorbet

### VEGAN PINEAPPLE & COCONUT TAPIOCA

lemon grass foam, sesame tuile

## COCKTAILS

### CASUAL ENCOUNTER 13

haku vodka, Canton ginger, lemon, cucumber

### LYCHEE MARTINI 15

roku gin, morimoto junmai sake, lychee liquor

### CUCUMBER MOJITO 11

bacardi 8 rum, agave, lime, orange juice, cucumber

### YUZU COCKTAIL 11

yuzu juice, de lijn gin, vanilla, soda

 gluten-free  non-dairy

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An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.