

STARTERS

SATAY SAMPLER

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

SHRIMP TEMPURA

sweet and sour sauce, sesame noodles

THAI BEEF SALAD *

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

COCONUT CRUSTED SCALLOPS

honey lime dressing

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

 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

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

 gluten-free  non-dairy  vegetarian

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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

PINEAPPLE & COCONUT TAPIOCA

lemon grass foam, sesame tuile

COCKTAILS

CASUAL ENCOUNTER 14

haku vodka, Canton ginger, lemon, cucumber

LYCHEE MARTINI 12

roku gin, morimoto junmai sake, lychee liquor

CUCUMBER MOJITO 12



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

YUZU COCKTAIL 12

yuzu juice, de lijn gin, vanilla, soda

MORIMOTINI 15

haku vodka, morimoto junmai sake, cucumber

 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.