



Experience the essence of Asia, reimagined. Our elevated Asian restaurant artfully combines familiar flavors with a touch of sophistication, offering a culinary journey that is as refined as it is delightful.

↳ WIEM KAHYANG ISHA — EXECUTIVE CHEF

01 STARTERS

CRISPY PORK DUMPLING citrus koshō, sesame seed, caramelized pork sauce	95	VIETNAMESE BEEF TARTARE crispy spring roll skin, parmesan custard, pho jelly, hoisin	110
FRIED CHICKEN WINGS honey glazed, sesame seed, house made gochujang ketchup	120	PRAWN NORI CRUNCH ikura, edamame, avocado purée, spicy mayo	135
MUSSEL & CLAM STEW prawn aioli, crispy ginger, creamy seaweed broth	120	BONE MARROW BEEF LARB :B flavored minced beef, charred corn, Southeast Asian herbs, rice cracker	145
THAI TUNA CRUDO :B pomelo, nam jim, coriander aioli, tapioca black cracker	145	BEEF KUSHIYAKI braised shiitake mushroom, crispy leek, soy miso dip	180
SALMON TATAKI :B charred avocado, crispy nori, pickled chili, soy dressing	145	SOFT SHELL CRAB SLIDER muffin, pickled cucumber, chili paste, Singapore sauce	125 / piece
SOUTHERN PULLED DUCK SALAD young mango, young papaya, herbs, cracker	95		

02 RICE & NOODLES

CHAR KWAY TEOW bean sprout, chive, blood cockle, coriander (with Pork or King Prawn +25K)	145	CHARRED MIX MUSHROOM NOODLES spring onion, parmesan cheese, doenjang sauce	140
DRY BUTA RAMEN :B pork head ragout, shoyu egg yolk, glazed pork belly, dashi	175	HAINAN CHICKEN PORRIDGE chicken floss, soft boiled egg, crispy wonton skin, chili	130
BONE MARROW FRIED RICE :B slow cooked beef chuck, shoyu egg, sambal oelek, spicy crumble	195	GLASS NOODLES KING PRAWN :B Thai basil, coriander, chive, nam jim	225
US PRIME SHORT RIBS PHO FRIED RICE sunny side up, red onion salad, hoisin glazed	270	WAGYU BEEF PHO NOODLES :B beef tongue, pulled oxtail, crispy beef tendon, hoisin chili	250
WOK FRIED BEEF NOODLES onion, capsicum, Mongolian sauce	195	BALINESE PORK BOWL crispy pork belly, glazed pork jowl, vegetable lawar, sambal matah	185
		PORK LAKSA braised pork roulade, puffy tofu, soft boiled egg, pork cracker	180

03 SHARING PLATE

CRISPY SOUTHERN DUCK CURRY :B eggplant, cherry tomato, red nam jim, fragrant rice	215	WAGYU BEEF RENDANG slow cooked wagyu chuck, jack fruit purée, crispy potato, sambal hijau, fragrant rice	260
PENANG BRAISED BEEF CHEEK charred okra, baby corn, Penang curry sauce, fragrant rice	250	HERBAL STEAM HALF CHICKEN Chinese spices, lotus leaf and shoyu sauce	195
VIETNAMESE GRILLED CHICKEN Southeast Asian herbs, pickled shallot hoisin, nuoc cham	170		
CRISPY SOFT SHELL CRAB CURRY pineapple, green peas, coriander, lap cheong curry sauce, fragrant rice	270		

04 FIRE & CHAR

TUNA CHEEK 🍣	195	AUS RIB EYE STEAK	260 /100gr
miso, yuzu kosho, jalapeno nori relish		charred mix mushroom choice of kombu cream / black pepper sauce	
LAMB RIBS	280	WAGYU MB 9+ min. 250gr	380 /100gr
nam phrik phao, Thai basil salsa, red curry sauce, fragrant rice		Southeast Asian herbs, nam jim jaew, Thai chimicurri	
SINGAPORE CHILI LOBSTER 300gr	800	THAI GLAZED PORK RIBS 🍖	300
Singapore chili sauce, fried mantau		nam jim, young mango salad, coconut rice	
KOREAN SHORT RIBS 🍖	295	BAKU WHOLE FLAME FISH	325
gochujang, spring onion, pear salad		chili glazed, pineapples relish, rice	

05 SIDES

RONE BREAD	55
home-made Hokkaido bread, kombu butter	
FRIED BABY POTATO	60
soy butter, spicy aioli	
WAKAME SALAD	80
compressed watermelon, chuka wakame, sesame dressing	
WOK HEI ASIAN GREEN	65
kailan, asparagus, oyster sauce	
EGGPLANT BALADO	60
tempura, black vinegar glazed, lime	

06 SWEET TOUCH

COCONUT PUDDING	75
sweet potato, lychee granita	
MANGO STICKY RICE	85
honeycomb rice crumbs, coconut ice cream	
THAI TEA LAVA CAKE	90
mascarpone, boba, Thai tea ice cream	
YUZU PARFAIT	80
mint, salted caramel, compressed pear	

INDULGE IN THE PERFECT SIP | Our cocktails and mocktails are mixed to match the flavors of your meal beautifully.

07 SIGNATURE COCKTAILS

TAPESTRY — INDONESIA Buttery • Nutty • Caramel
pandan whisky, coconut sphere, nutmeg tincture
MANIPURI — INDIA Pungent • Fruity • Aromatic
whisky curry, mango, milk, sour mix, panch phoron foam
CASA MANILA — PHILIPPINES Aromatic • Bittersweet • Winery
brandy, rum pineapple, rosemary calamansi, burn sugar syrup
PYRAMIDS — MIDDLE EAST Milky • Fruity • Musky
vodka, apricot, orange liqueur, cinnamon
HI-PANDA — CHINA Fruity • Pungent • Citrusy
baijiu, pineapple, cherry liqueur, lychee sparkle
PHI PHI — THAILAND Fruity • Boozy • Floral
rum sticky rice, mango lychee, maraschino, aromatized bitter
KAMAKURA — JAPAN Nutty • Creamy • Fruity
ogura distillate, plum wine, milk, rice syrup
NO-RAE — KOREA Sweet • Spicy • Nutty • Refreshing
tequila gochujang, makgeoli liqueur, almond liqueur

150 / each

08 MOCKTAILS

COCO BANANA
cavendish, coconut plum, milk, yogurt
TROPICALA
pineapple, calamansi, coconut, orange & tonic
BERRIES & BASIL
mix berries, basil, lemon, vanilla cream
LYCHEE GRASS
lychee, lemongrass, lemon, carbonated
COFFEE CARAMEL
coffee, caramel, milk, cream

65 / each