



## Appetisers

<b>CRISPS &amp; CRACKERS</b> 	10
green pea hummus & crushed wasabi peas	
<b>BLISTERED PADRON PEPPERS</b> 	12
ground toasted sesame & chili cumin salt	
<b>ROASTED VADOUVAN CURRIED CAULIFLOWER (V)</b> 	12
greek yoghurt, curry leaves & pomegranate	
<b>SOFT TOFU CAPRESE</b> 	12
plum marinated tomatoes, savoury granola & omed yuzu oil	
<b>BREADED MUAR OTAH</b> 	18
pickled cucumber & coconut mayo	
<b>FRESH CEVICHE OF THE DAY</b>	20
market fish, avocado & coconut aguachile	
<b>BURRATA</b> 	24
ume dressing, tomatoes, beetroot, stone fruit & fried shallots	

## Greens

<b>GREEN GEMS</b> 	16
avocado, salted japanese cucumber, mint, toasted sesame & yuzu vinaigrette	
<b>HARICOT VERT 'KERABU'</b> 	18
spicy asian salad, crushed cashew nuts, ginger flower & fermented chili dressing	
<b>EVANS SALAD</b> 	20
lettuce, crispy wonton skins, glass noodle crispies & mustard dressing & choice of protein:	
grilled chicken breast	20
grilled beef	24
griddled pressed tofu	18
<b>Add extra protein:</b>	
<b>grilled chicken breast +4</b>	
<b>grilled beef +7</b>	
<b>grilled pressed tofu +2</b>	

## From the Charcoal Grill

### LAND

<b>S. KIDMAN F1 WAGYU RIBEYE MS 4/5 (+-400g)</b>	98
with asian chimichurri	
<b>CAPE GRIM GRASS-FED STRIPLOIN MS 3+</b>	42
with asian chimichurri	
<b>SPICED YOGHURT MARINATED LAMB RIBS (+- 450g)</b>	36
with burnt scallion ranch	
<b>SAKURA PORK TOMAHAWK (+- 450g)</b>	65
bak kwa glaze with scallion & ginger oil	
<b>GRILLED SPICED CHICKEN</b> 	32   Half
with sambal belacan	52   Whole

### SEA

<b>GRILLED SPANISH OCTOPUS</b>	38
charred lemon & green goddess dressing	
<b>GRILLED BLACK TIGER PRAWNS</b> 	34
vinegar reduction, smoked garlic & ginger oil	
<b>SOY CARAMELISED BLACK COD</b> 	42
poached asian greens, beet & plum ketchup	
<b>GRILLED FISH OF THE DAY</b>	MP
sambal ijo & sambal matah	

## SIDES

KOSHIHIKARI RICE  \$4 | GRILLED OKRA  \$10 | POACHED BROCCOLINI  \$14 | SHOESTRING FRIES  \$10

## Soups

<b>KARANA JACKFRUIT 'BAKWAN KEPITING'</b> 	22
jackfruit meatballs, mushroom dashi, poached asian greens, bamboo shoots & pickled shiitake mushroom <i>served with a bowl of koshihikari rice</i>	
<b>YU-TANG CLAM BOWL</b>	24
sliced wild caught balai threadfin, flower clams, clear fish bone broth, poached asian greens & pickled shiitake mushroom <i>served with rice noodles</i>	

## Sweets

<b>'KUEH TALAM' PUDDING</b> 	10
coconut cloud & fleur de sel	
<b>COLD TOFU CHEESECAKE (V)</b> 	12
passionfruit coulis & dragonfruit compote	
<b>BRÛLÉED CHOCOLATE BRUSCIATO (V)</b> 	12
bergamot poached pear, almond tuile	
<b>COCONUT ICE CREAM (V)</b>	12
in coconut husk	

(V) Vegetarian  Vegan  Contains Nuts  Contains Gluten

Prices are subject to prevailing Service Charge and GST



## LITTLE YARA

### Rice Bowl

tamagoyaki, corn, furikake and choice of protein

### Japanese Somen

dashi broth, tamagoyaki and choice of protein

### Choice of Protein

Grilled beef	14
Grilled chicken tenders	11
Poached balai threadfin	15

Add another protein: grilled beef +7, grilled chicken tenders +4,  
poached balai threadfin +8

### Fish & Chips

battered seabass, tartare sauce, chips & lemon  
15

### Beef & Tomato Baked Rice

beef ragu & mozzarella cheese  
12

### Vanilla Ice Cream

single scoop  
4

*The Little Yara menu is only for children below 10 years of age.*

Prices are subject to prevailing service charge and taxes



## LUNCH MENU

<b>KOSHIHIKARI RICE PORRIDGE (V)</b> 	14
garlic, ginger, scallion, onsen egg, savoury granola	
with balai threadfin	22
with poached chicken breast	18
<b>Add another protein: balai threadfin +10, poached chicken breast +4</b>	
<b>PRIMROSE PORK RIBCAP RICE BOWL</b> 	20
barbecued canadian pork ribcap, koshihikari rice, onsen egg, pickles & au jus	
<b>STEAK &amp; EGG RICE BOWL</b>	24
grilled angus flat iron, koshihikari rice, onsen egg, pickles & ginger scallion sauce	
<b>COLD BEEF NOODLES</b> 	24
grilled angus flat iron, somen, asian herbs, pickles & ponzu	

### WEEKDAY SET LUNCH

(Available Monday-Friday except public holidays)

<b>CRISPY PORK BELLY</b> 	20
with char siew sauce	
<b>MISO SCANDINAVIAN SALMON</b> 	22
with bone broth glaze	
<b>BEEF CHEEK RENDANG</b> 	25
with serunding	

Sets come with Koshihikari rice or cold somen, egg custard, house pickles and Asian greens with ume dressing

*Hot coffee, Hot tea, Yara iced tea +4*

*Add ice +1, Add espresso shot +1.5*

*Change full cream milk to plant based milk +1.5*

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