



Appetisers

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

Greens

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

From the Charcoal Grill

LAND

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


SEA

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

SIDES

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

Soups

KARANA JACKFRUIT ‘BAKWAN KEPITING’ 	22
jackfruit meatballs, mushroom dashi, poached asian greens, bamboo shoots & pickled shiitake mushroom	
<i>served with a bowl of koshihikari rice</i>	
YU-TANG CLAM BOWL	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

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

(V) Vegetarian  Vegan  Contains Nuts  Contains Gluten

Prices are subject to prevailing Service Charge and GST



LUNCH MENU

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

WEEKDAY SET LUNCH

(Available Monday-Friday except public holidays)

CRISPY PORK BELLY 	20
with char siew sauce	
 MISO SCANDINAVIAN SALMON 	22
with bone broth glaze	
 BEEF CHEEK RENDANG 	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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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 protien: 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.

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