



Appetisers

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

Rice & Noodles

KOSHIHIKARI RICE PORRIDGE	14
garlic, ginger, scallion, onsen egg & savoury granola	
Add-ons	
balai threadfin +6	
poached chicken breast +4	
12-HOUR PORK JOWL RICE BOWL	20
caramelised barbecued spanish pork jowl, koshihikari rice, onsen egg, pickles & house ponzu	
STEAK & EGG 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	
KARANA JACKFRUIT ‘BAKWAN KEPITING’ (V)	18
jackfruit meatballs, mushroom dashi, poached asian greens, bamboo shoots & pickled mushroom	
YU-TANG CLAM BOWL	24
sliced wild caught balai threadfin, flower clams, clear fish bone broth, rice noodles, poached asian greens & pickled shiitake mushroom	

From The Charcoal Grill

ALTAIR GRASS-FED WAGYU MS3/4 PICANHA
with asian chimichurri

45 | 220g +/-

88 | 450g +/-

SPICED YOGHURT MARINATED LAMB RIBS
with burnt scallion ranch

36 | 300g +/-

GRILLED SPICED CHICKEN

with sambal belacan

26 | Half

48 | Whole

GRILLED FISH OF THE DAY

sambal ijo & sambal matah

Market Price | 900g +/-

From The Sea

GRILLED SPANISH OCTOPUS
charred lemon & green goddess dressing

36

GRILLED BLACK TIGER PRAWNS

vinegar reduction, smoked garlic & ginger oil

34

SOY CARAMELISED WILD CAUGHT MAHI-MAHI

poached asian greens, beet & plum ketchup

32

Greens

GREEN GEMS (V)	16
avocado, salted japanese cucumber, mint, toasted sesame & green goddess dressing	
HARICOT VERT ‘KERABU’ (V)	18
spicy asian salad, crushed cashew nuts, ginger flower & fermented chili dressing	
EVANS SALAD	20
mixed greens, crispy wonton skins, glass noodle crispies & mustard dressing	
Choose a protein:	
grilled chicken breast	
grilled halloumi	
griddled pressed tofu	
Add another protein +5	

Extras

KOSHIHIKARI RICE	4
with scallion & ginger condiments	
GRILLED OKRA	10
with homemade chilli crunch	
SKIN-ON FRIES	10
with kombu salt	
POACHED BROCCOLINI	14
with omed arbequina olive oil	

Sweets

CHILLED ‘KUEH TALAM’ PUDDING (V)	10
coconut cloud & fleur de sel	
COLD TOFU CHEESECAKE (V)	12
passionfruit coulis & dragonfruit compote	
BRÛLÉÉ CHOCOLATE BRUSCIATO (V)	12
bergamot poached pear, almond tuile	

(V) Vegetarian Vegan Contains Nuts Contains Gluten

Prices are subject to prevailing service charge and taxes