



SAMSARA

ASIAN FUSION



APPETIZER

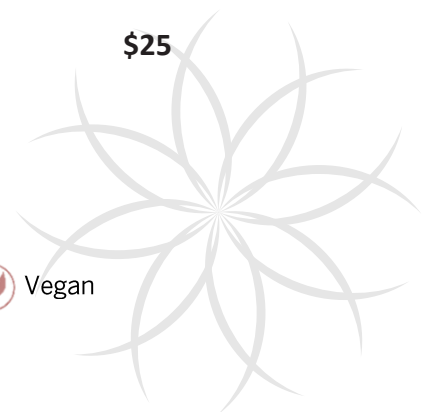
Edamame  	\$25
Soybean Salted or Spicy	
Wasabi Prawns 	\$40
Fried Prawns with Tobanjan Spicy Mayo	
Dynamite Kung   	\$40
Thai Deep-Fried Prawn & Spring Onion Cocktail	
Tempura Moriawase 	\$40
Assorted Prawn & Vegetable	
Poh Pia Tod  	\$32
Prawn & Green Mango Spring Rolls	
Chicken Tikka 	\$38
Cooked in Tandoor with Yogurt	
Chicken Satay 	\$32
Grilled with Thai Peanut Sauce	
Som Tam  	\$24
Spicy Thai Green Papaya & Bean Salad	
Tandoori Prawns  	\$44
Cooked in Tandoor with Indian Spices	

SOUP

Tom Yum Kung  	\$28
Hot & Sour Shrimp Soup	
Miso Shiro  	\$25
Traditional Crab Soup	










 Gluten Free  Shellfish & Seafood  Nuts  Pork  Dairy  Spicy  Vegan

All prices are subject to 10% service charge and 12% tourism goods & services tax








VEGETARIAN

Starter

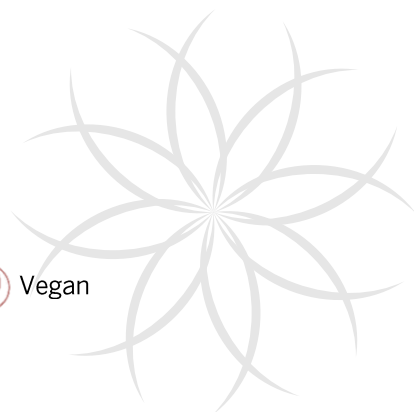
- Hara Bhara Kabab**  \$25
Vegetables Pattie with Pear Chutney
- Tandoori Bharwa Aloo**  \$20
Dry Fruit & Paneer Potato, Mint Chutney
- Uramaki**   \$24
Avocado & Japanese Vegetables Roll
- Wakame Salad**  \$25
Avocado, Garden Vegetables, Sunomono Dressing
- Salt & Pepper Tofu**   \$30
Thai Style Marinated Soft Tofu
- Thai Satay**   \$30
Grilled Vegetables, Peanut Sauce

Main

- Paneer Methi Malai**  \$23
Cooked in Fenugreek Leaves Gravy
- Bhuna Vegetables**   \$30
Onion, Tomato & Vegetables Toasted
- Shojin Age Tempura**  \$30
Vegetables Roll Tempura
- Tofu Suteki**  \$34
Pan Fried Firm Tofu, Niku Miso Sauce

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FROM THE SEA

Goa Prawn Curry   	\$48
Simmered in Indian Spicy & Sour Coconut Gravy	
Prawn Vindaloo   	\$48
Braised in a Fiery Tomato & Fragrant Indian Spices Sauce	
Lobster Tandoori   	\$66
Live Lobster Cooked in The Tandoor Oven	
Yuzu Miso Tuna 	\$42
Marinated Tuna Steak with Yuzu Miso Sauce	
Catch of The Day 	\$36
Chargrill Reef Fish with Signature Japanese Sauce	
Prawn Yaki Soba 	\$30
Stir Fried Noodle with Prawns & Vegetables	
Khao Pad Sapparot  	\$24
Thai Style Fried Rice with Pineapple & Shrimps	
Pla Rad Prik    	\$45
Thai Fried Whole Today's Reef Fish, Spicy Peanut Som Tam	
Kaeng Kung   	\$46
Thai Prawn Curry, Enhanced with Green, Yellow or Red Curry	



Gluten Free



Shellfish & Seafood



Nuts



Pork



Dairy

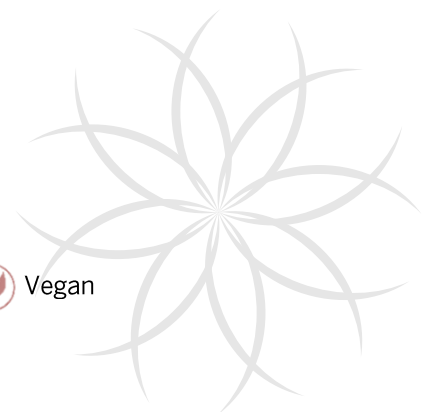


Spicy



Vegan

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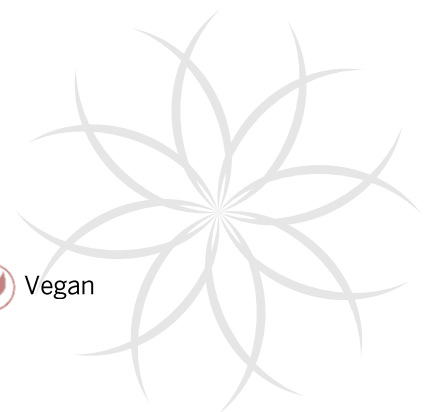


FROM THE LAND

Buttered Chicken  	\$39
Simmered in Indian Spicy & Sour Coconut Gravy	
Mutton Rogan Josh  	\$48
Braised Indian Aromatic Spices	
Chicken Tikka Masala  	\$36
Roasted Marinated Chicken in Spiced Curry Sauce	
Chicken Katsu Curry 	\$41
Marinated Tuna Steak with Yuzu Miso Sauce	
Wasabi Garlic Beef Steak   	\$48
Grilled Beef, Yuzu Truffle Potato, Wasabi Sauce	
Neua Pad Prik Gang   	\$40
Stir Fry Beef Tenderloin, Coconut & Green Pepper Corn	
Keagan Gai  	\$36
Thai Chicken Curry, Enhanced with Green, Yellow or Red Curry	
Phad Krapow  	\$36
Thai Stir Fried Ground Pork, Basil & Chili	
Chicken Yakitori 	\$28
Japanese Chicken Skewers & Yakitori Sauce	
Kao Pad  	\$39
Thai Fried Rice, Choice of Pork or Chicken	

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BREAD

- Naan**  \$9
Plain, Garlic or Cheese
- Roshi**  \$9
Whole Wheat Roti

SIDE

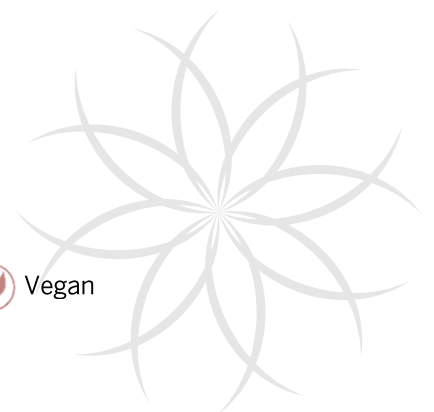
- Basmati**   \$14
Fragrant Rice, Plain or Cumin
- Khao Phat**    \$20
Thai Fried Rice with Vegetables
- Dhal Tadka**   \$26
Yellow Lentils with Curry Leaves

SUSHI SIGNATURE ROLL

- Dragon Roll**    \$36
Unagi, Avocado, Poached Prawns, Cream Cheese, Ikura & Teriyaki Mayo
- Fiery Surf & Turf**     \$46
Wagyu Beef, Avocado, Cucumber, Prawn, Lemon Chili Mayo
- Volcano Roll**   \$34
Tuna, Salmon, Reef Fish, Flying Fish Roe, Tobanjan Mayo
- Salmon Medley Roll** \$34
Smoked Salmon, Avocado, Cream Cheese, Mango Coconut Sauce, Tempura Roll
- Hideaway Signature Roll**   \$43
Tempura Prawn, Avocado, Cream Cheese, Poached Prawn
- Crunchy Tuna & Salmon Roll**  \$34
Tempura Flakes, Tuna, Salmon & Avocado

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SUSHI & NIGIRI PLATTER

Hideaway Nigiri 🍣🍣	\$44
Salmon, Tuna, Reef Fish, Prawn, Unagi, Mackerel, Scallop, Crab	
Discovery Platter 🍣🍣	\$44
6 pieces of Sashimi, 4 pieces of Nigiri, 4 pieces of Roll	
Hideaway Selection for Two 🍣🍣	\$48
8 pieces of Sashimi, 6 pieces of Rolls, 6 pieces of Nigiri, 2 pieces of Gunkan	
Hideaway Sashimi Platter 🍣🍣🍣	\$42
Salmon, Tuna, Reef Fish, Scallop, Crab, Tamago	
Maguro Sashimi Platter	\$36
Fresh Saku Tuna Loins	
Sake Sashimi Platter	\$36
Fresh Tasmanian Salmon	

DESSERT

Homemade Ice-Cream and Sorbet	\$5
Sorbet: Mango, Litchi, Lemon Ice Cream: Vanilla, Saffron, Coconut	
Kow Neuw Mamuang 🌿	\$16
Traditional Sweet Mango & Sticky Rice	
Kulfi 🍷🍪	\$16
Traditional Indian Ice-Cream Flavored with Cardamom & Pistachio	
Lemon Grass Crème Brûlée 🌿🍷	\$18
Silky Caramelized Custard Infused with Lemon grass	
Gulab Jamun 🍷🍪	\$18
Simmered Milk Dumplings in Warm Cardamom Syrup	
Tropical Salad 🌿🍃	\$16
Fruit Salad with Lime Sorbet & Shiso Leaf	
Goreng Pisang 🍷	\$18
Deep Fried Bananas with Honey Glazing & Vanilla Ice Cream	

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