



Coconut Fried Prawns

Coconut, mango salsa, salad \$22

Thai Green Mango Salad 🔊 🌶

Dried shrimp, lime, peanut, chili \$22

Chicken Satay **S**

Pickled cucumber, peanut sauce, salad \$16

Tom Yum Goong 📕

Prawns, lemongrass, galangal, tomato \$13

Shrimp Shaomai

(3 pieces) Dumpling dipping sauce \$10

Vegetable Gyoza Dumplings V

(3 pieces) Dumpling dipping sauce \$9

Miso Soup V (2)

Wakame, soft tofu, spring onion \$9











Lobster Roll



Lobster, sesame, cucumber, Japanese mayonnaise, tobiko \$22

Vegetarian Roll (**)



Avocado, asparagus, cheese, peppers, cucumber, sesame \$16

Dragon Roll 🍎



Crab stick, prawn tempura, cucumber, spring onion, avocado tobiko, spicy mayonnaise \$16

California Roll 🌑



Crab stick, avocado, cucumber, Japanese mayonnaise, tobiko \$16

Tuna Sashimi Salmon Sashimi Maldivian Reef Fish Sashimi

Served with soy sauce, pickled ginger and wasabi \$3 per piece









All prices are in US\$ and include 12% GST and applicable service charges.



Pad Thai with Prawns (§)



Rice noodles, prawns, dried shrimp, egg, tofu, peanuts chili \$24

Stir Fried Vegetables with Tofu



Asian vegetables, mushrooms, sesame, coriander jasmine rice \$22

Thai Green Chicken Curry (2) / /



Coconut, pea eggplants, Thai basil, chili, ginger jasmine rice \$22

Malaysian Beef Rendang (2)



Coconut, galangal, lemongrass, prawn crackers, jasmine rice \$16

Indonesian Nasi Goreng (*) (*)



Chicken, shrimp, Asian vegetables, soy sauce, chili fried egg chicken satay, peanut sauce \$15

Sweet and Sour Fish (2)



Tomato, peppers, pineapple, mushroom, sesame jasmine rice \$13

Vegetables Egg Fried Rice



Jasmine rice, egg, Asian vegetables, spring onions, soy sauce \$11

Choice of Additional Sauces

Chili sambal, spicy vinegar, soy sauce, pickled cucumber spicy mayonnaise, peanut sauce, mango salsa sweet chili sauce

\$2

Indicators: (S) = Contains Nuts (V) = Vegetarian (E) = Gluten Free













Warm Green Tea Lava Pudding 🕜 Lemongrass sorbet, lime gel, mango

\$14

Caramelized Banana V Lime, coconut honeycomb, sesame, coconut ice cream \$10

> Trio of Ice Creams (7) and Sorbets

Coconut, macha tea, blood orange \$10

Wasabi Scented Chocolate Cream (7) Chocolate crumble, pineapple compote, bitter chocolate sorbet \$9

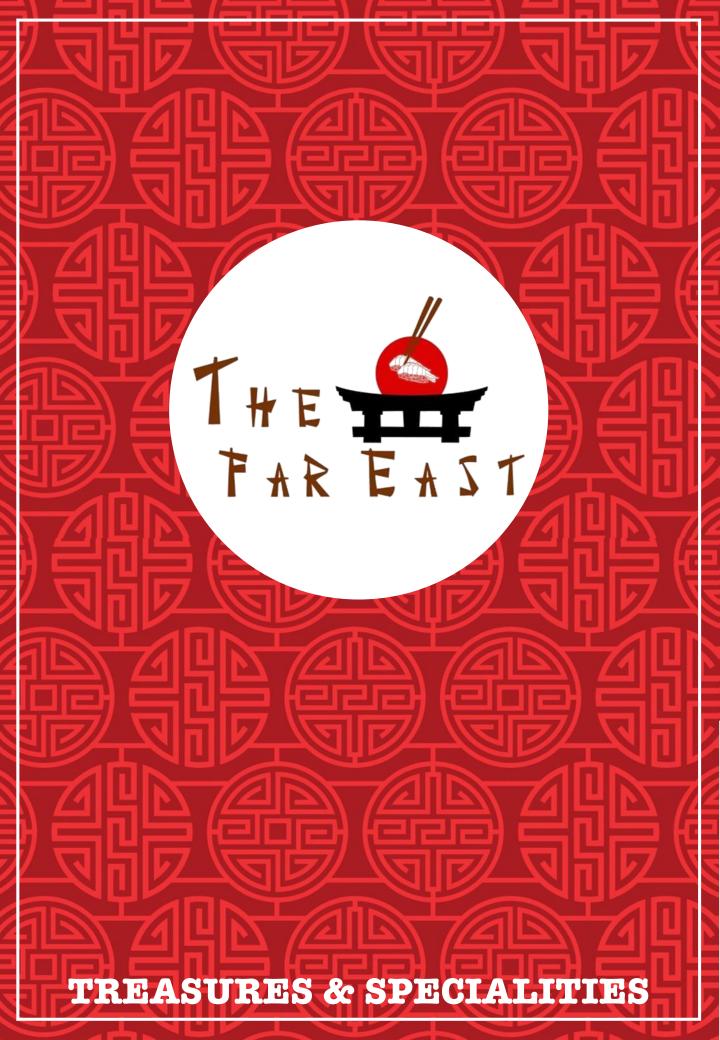
Exotic Fruits Salad 🕏 🏵 Macha tea ice cream, coconut crisp \$9







= Mild = Hot





Hot pot, or hotpot also known as steamboat, is a Chinese cooking method, prepared with a simmering pot of soup stock at the dining table, containing a variety of East Asian foodstuffs and ingredients. While the hot pot is kept simmering, ingredients are placed into the pot and are cooked at the table, in a manner similar to fondue.

Seafood

Squid
Shrimp shaomai dumplings
Scallops
Reef fish

Meat

Beef tenderloin Chicken thigh Chicken shaomai dumplings Chicken egg

Vegetarian

Gyoza dumplings Tofu Asparagus Shitake mushrooms

Served with the following

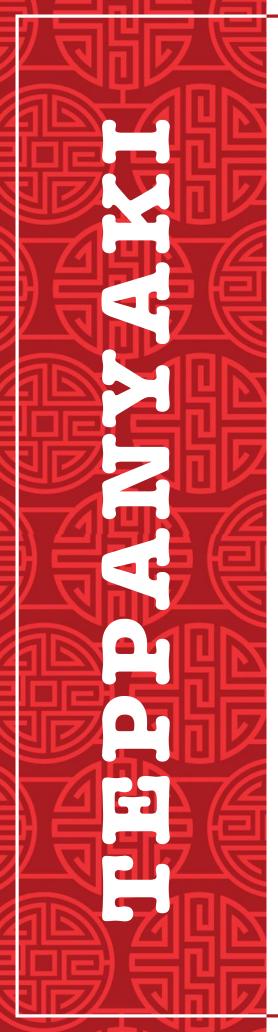
Pak choi, bean sprouts, carrots Chinese cabbage, spring onions Baby corn, lotus root Bamboo shoot, leeks Rice vermicelli, steamed rice Prawn crackers

Sauces

Ponzu sauce, sesame sauce, chili sauce

\$45
(per couple)
(minimum for 2 persons)
*AI guests including welcome Drink

Subject to vintage checks and stock availability. All prices are in US\$ and include 12% GST and applicable service charges.



SET MENU (PER PERSON)

Teppanyaki is a post-World War II style of Japanese cuisine that uses an iron griddle to cook food. The word teppanyaki is derived from teppan, which is the metal plate on which it is cooked, and yaki, which means grilled, broiled, or pan-fried. In Japan, teppanyaki refers to dishes cooked using a teppan, including steak, shrimp, okonomiyaki, yakisoba, and monjayaki.

STARTERS

Miso Soup Wakame, soft tofu, spring onion

Yasai Teppan 🕜

Asian vegetables, sesame, garlic butter sauce soy sauce

MAIN COURSE

Served with fried garlic rice with vegetables

Please refer to the next page for choices of main courses.

DESSERT

Scoop of Green Tea Ice Cream (7)







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MAIN COURSE

Served with fried garlic rice with vegetables

Black Angus Beef Tenderloin

with yakiniku sauce or black pepper sauce \$60

Supplement

\$25

Half Maldivian Lobster Tail

with pineapple and ginger sauce \$60

Supplement

\$25

Big Sea Scallops

with pineapple and ginger sauce \$48

Supplement

\$20

Norwegian Salmon

with pineapple and ginger sauce \$45

Supplement

\$17

Tiger Prawns

with pineapple and ginger sauce \$38

Supplement

\$15

*Kindly note that all supplement orders are an addition to your individual main course choice.















MAIN COURSE

Served with fried garlic rice with vegetables

Chicken

with Yakiniku sauce or black pepper sauce \$28 Supplement \$8

Maldivian Yellowfin Tuna Fish

with pineapple and ginger sauce \$28 Supplement \$6

Grilled Tofu with Asian Vegetables V Garlic Butter Sauce, Japanese Soy Sauce \$24

Choice of Sauces Available (7) Yakiniku sauce, pineapple and ginger black pepper sauce

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SHOCHU

Shochu is a traditional Japanese spirit first produced in the 1500s on Kyushu, Japan's largest southwest island.

Shochu Lichiko Kogane No Imo, Sweet Potato (By Jar 150ml)

Authentic Shochu distilled from sweet potato has a soft and earthy flavor with a faint aroma that pairs wonderfully with any meal.

ABV: 25% \$17

Iichiko Mugi ,Barley (By Jar 150ml)

A genuine Shochu distilled from barley that further refines the taste of Iichiko. ABV: 25% \$16

JAPANESE WHISKY

Japanese whisky brings an altogether more subtle and complex character to the world whisky scene.

Nikka Whisky from the Barrel (4cl)

Nikka from the barrel is big-boned and bursting with character and shows a delightful balance between the spicy pepperiness and rich citrus fruit. ABV: 51.4% \$20

Akashi White Oak (4cl)

The whiskey is distilled from slightly pearled barley and aged for an undisclosed amount of time in ex-bourbon and ex-sherry casks.

ABV: 46% \$14

SOJU

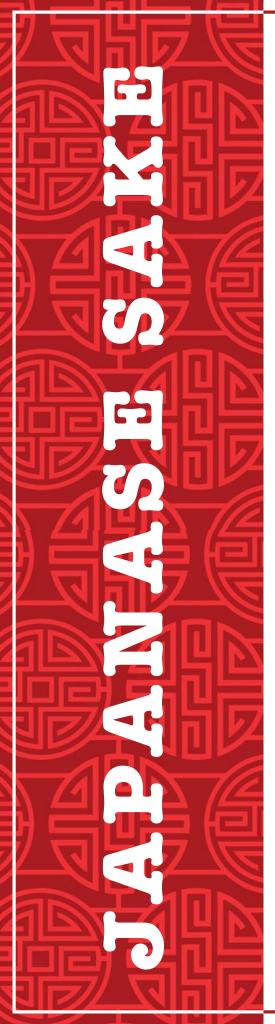
Soju is a clear, low-alcohol, distilled spirit that is the most popular liquor in Korea. Soju is produced using a blend of fermented and distilled rice and grains.

Chum Churum (By Jar 150ml)

It offers lacteous and anise notes. Its moderate alcohol content makes it pleasing as an aperitif. ABV: 17.5% \$19

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Sake, often referred to as the 'drink of the gods', is the quintessential Japanese drink to the extent that the Japanese themselves call it 'Nihonshu' meaning Japanese wine.

Sake is made from rice, water, koji and yeast, incorporating the soul of each individual toji.

SMV- Nihonshudo indicates the dryness of Sake. It ranges from very sweet: (-15) to very dry: (+15) SEMAI BUAI (SB) - The level of polishing of Rice (in percentage) ABV- Alcohol Level (in percentage)

Jozen Mizuno Gotoshi Sparkling Sake (360ml bottle)

A unique off dry sparkling sake with the bouquet of green apple tart, lychee guava and creamier notes on the palate with a dry finish.

SMV: (-1 Medium Sweet) | SB: 60% | ABV: 12% \$54

Hyakunen Umeshu Plum Wine (By Jar 150ml)

A fragrant sweet and gentle tart of ume fruit with notes of apple pie, jasmine, vanilla and ripe peach. SMV: (-10 Sweet) | ABV: 14% \$21

Zuiyo Honjun Junmai Sake (By Jar 150ml)

A medium bodied sake with layers of rich and robust flavors. SMV: (+6) \mid SB: 50% \mid ABV: 16% \$18

Kiku-Masamune Kimoto Daiginjo Sake (By Jar 150ml)

A pure and light sake that entices your palate with a rich bouquet flavor.

SMV: (+3.5) | SB: 50% | ABV: 16% \$17

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