

# SMALL PLATES

- Marinated ahi with sweet mirin, avocado & coconut, 🌿👉 S,SF 24
- Honey-sesame-ginger Ora King salmon with mizuna, 👉 SF 33
- San choy bow, lettuce cups filled with stir-fried pork & water chestnuts, 🌿👉 P/L 21
- Fried squid, crispy garlic & shallots, chili & curry leaves, SF 21
- Spicy chicken larb with roasted rice, mint, snake beans & lemon grass, 🌿 22
- Crispy spring rolls with chicken, vegetables and hoi sin dip 3 pieces, 🌿 S 19
- Lemon grass prawn skewers with turmeric nam phrik, SF 28
- Black pepper skewered beef & garlic-lime aioli 22
- Chicken satay with Javanese peanut sauce, 🌿 N 21
- Poached pork dumpling in chili oil, 🌿👉 S 21

## SPICED UP SALADS

- Yam Nah Thai beef salad 28
- Yam Woon Sen glass noodle & seafood salad, SF 29
- Som Tam Thai green papaya salad with dried shrimp, 🌿 SF 26

## MOSTLY FROM THE SEA

- Fragrant buttermilk prawns & curry leaves, SF 31
- Fried long beans with minced pork & black bean, 🌿 P/L 22
- Tempura prawn betel leaves with sour plum sauce, SF 25
- Sugar cane prawn with sweet chili & tamarind nam jim,SF 33
- Shrimp paste marinated fried chicken wings, 🌿 SF 24
- Baked half shell scallops with glass noodles & chili bean sauce,SF 36



## CURRIES - NOODLE - WOK FRIED

- Calamari mee goreng, SF, S 31
- Pad Thai goong sod, fried rice noodles with prawns, N, SF 31
- Singapore style fried vermicelli with prawns & char siu chicken, SF, S 28
- Fragrant fried rice with Cape Grim beef & egg 🌿 24
- Stewed eggplant with minced pork & chili, 🌿 P/L 21
- Roast pork belly Asian cucumber salad & nam prik, 🌿 P/L 33
- Braised spiced Beef Rendang with coconut 🌿 38
- Sambal sting ray on banana leaves, 🌿 SF 29
- Ayam Percik, BBQ chicken, marinated with turmeric & lemongrass 🌿 32
- Wok-fried cumin lamb with onions & bell pepper 36

## SERIOUSLY GOOD SEAFOOD

- FISH, SF, 73**
- Whole crispy fried fish sweet & sour 🌿👉 73
- Surdwa coconut curry gravy 🌿 73
- LOBSTER, SF, 103**
- Wok-fried with light soy sauce 🌿 103
- Surdwa coconut curry gravy 🌿 103
- Wok-fried with black pepper 🌿 103
- MUD CRAB, SF, 73**
- Singapore style chili 🌿👉 73
- Sri Lankan coconut curry gravy 🌿👉 73
- Wok-fried with black pepper 🌿👉 73



Please be aware that menu items may contain traces of nuts or wheat, as such please let our service team know if you have any dietary requirements or allergies so we can prepare dishes accordingly.

## FROM THE GARDEN AND SOMETHING ON THE SIDE

- Silky tofu with Korean nam jim, VV, S 29
- Vegetarian mee goreng, 🌿 V 28
- Bok choy with garlic oyster sauce, 🌿 V 21
- Fiddle head fern with sambal, 🌿👉 GF 19
- Stir-fried green asparagus with fermented black beans, V 33
- Wok-fried broccoli & dried shiitake mushrooms, V 28
- Dried tofu with long beans and wood ear fungus, V 24
- Bean curd skin salad with sesame seed & boiled peanut, V, N, S 22
- Roti basket 2 pieces 10
- Steamed jasmine rice 7
- Marinated cold cucumber with minced garlic, 🌿 GF 14

## HAPPY ENDINGS

- Mango pudding with sago pearls & fresh grated coconut, 🌿 V, GF 18
- Caramelized coconut wrapped in pandan crepes & mango ice cream V 19
- Pisang Goreng, Malay banana fritters, coconut caramel sauce & lychee ice cream, 🌿👉 V 16
- Glutinous rice with chilled pumpkin soup, toasted coconut & coconut ice cream, 🌿 V 15
- Pandan & sweet potato brulee, 🌿 19

🌿 Our produce and cuisine is Rooted in Nature, Featuring the finest locally and ethically-sourced ingredients  
 👉 Signature dish A - Contains alcohol N - Contains nuts GF - Gluten free S - Sesame B - Beef P/L - Pork/Lard SF - Seafood V - Vegetarian VV - Vegan

Above prices are inclusive of 15% government taxes overseas currency conversions are examples only, correct at time of print and are subject to change due to currency fluctuations.