

AUTOBAR BITES

Tempeh Chips 🌿	\$8
indonesia style sambal belado	
Prawn Cracker	\$10
sambal belachan, thai green roasted chilli dip	
Sourdough 🌿	\$10
served with umami butter	
Chicken Karaage	\$14
ginger puree marinate, served with asian tartare sauce	
Thai Fried Wings	\$14
street food of thailand, served with nam jim	
Mushroom Dumplings 🌿	\$14
shitake & carrot dumplings w ginger soy (5pcs)	
Mala Fries 🌿	\$15
mala seasoned fries served with asian tartare	
Salted Egg Tater Tots 🌿	\$16
tossed in buttery umami salted egg sauce	
Mapo Nachos w Sour Cream Dip	\$18
Nachos with asian mapo, mozzarella, cheddar and chives	
Octopus Karaage	\$18
fried octopus tossed in paprika w sour cream dip	
Wagyu Beef Skewers	\$24
satay marinate, house made sambal kacang and achar (3pcs)	

Prices are subject to 10% service charge and 9% GST

FOOD MENU

SMALL PLATES

MAPO TOFU 12

in house egg tofu with douban and minced beef

KOU SHUI JI 16

served with pickles and house made lao gan ma chilli

BURRATA 20

sour plum pickled cherry tomatoes & asian pesto

LYCHEE PRAWN 22

lychee shaped prawn & scallop ball with sweet & sour sauce (8pcs)

KOR MOO YANG 24

grilled iberico pork neck, served with som tum & nam jim jaew

WHITE ROJAK 15

refreshing medley of asian turnip, pineapple, chinese pear, ginger flower and peanut brittle

WHITE GOBI MANCHURIAN 18

fried cauliflower and cuttlefish tossed in an umami cinalok sauce

NONYA CHAP CHYE 22

simmered in a flavourful bone broth and slow braised with wood ear mushroom, chinese mushrooms, beancurd and taucheo

SHARING PLATES

DUROC PORK SCHNITZEL 36

a cross between german-hainanese pork cutlet, coated with soda biscuit, served with burnt pineapple, onions, chilli & calamansi (serves 2)

WHOLE FARM CHICKEN 52

4 day process, slow cooked, air dried, silky tender chicken served with ginger scallion and chili chuka (serves 2-3)

IKAN BAKAR 56

seasonal whole fish butterflied, daun kunyit sambal, grilled to perfection, served with a refreshing cucumber salad.

BEEF CHEEK RENDANG 36

slow braised beef cheek with spices, coconut milk and cream over slow fire for 10 hours

NANGKA GULAI 24

young jackfruit curry braised in a rich aromatic gravy with 13 different herbs and spices

FRAGRANT JASMINE RICE 3

FOOD MENU

DESSERT

MANGO POMELO SAGO 14

a contemporary hong kong dessert made with diced mango, puree, sago and pomelo

GORENG "PISANG" 14

fried milk, banana ice cream and salted gula jawa

YUZU CHENG TENG 14

longan and white fungus sweet soup, served with yuzu sorbet

SCOOP OF ICE CREAM 8

coconut gelato / yuzu sorbet/ taro/ thai milk tea/ blueberry vanilla/ mango

NON ALCOHOLIC

WILD BOOCHA 8.5 YUZU LAVENDER

WILD BOOCHA 8.5 JASMINE HIBISCUS

COKE 6

ACQUA PANNA 4 STILL 250ML

SAN PELLEGRINO 4/10 SPARKLING 250ML/1L

SPARKLING TEA BLÅ 60 (0% ALC) BOTTLE

Copenhagen Sparkling Tea Company | Denmark

WINES BY THE GLASS

SPARKLING HH/GLS/BTL

Sartori Prosecco Brut "Love Story" 12/15/80

Glera | Veneto, Italy

WHITE

Librandi Cirò Bianco 12/15/80

Greco Bianco | Calabria, Italy

Te Hanga Sauvignon Blanc 12/15/80

Sauvignon Blanc | New Zealand

RED

Colomba Bianca Nero D'Avola 12/15/80

Nero D'Avola | Scilia, Italy

Chateau Calabre AOC Bergerac 12/15/80

Merlot, Cabenet Franc | Bordeaux, France

Franck Balthazar Cotes du Rhone 15/80

Grenache, Syrah | Rhone, France