



APPETISER

SOFT SHELL CRAB TEMPURA with tangy ponzu sauce, green papaya and dried shrimp salad	\$ 22
SUSHI PLATTER assorted vegetable and seafood served with wasabi and soya sauce	\$ 18
SASHIMI PLATTER salmon, white snapper, tuna and octopus served with pickled ginger, soy and wasabi	\$ 18
WASABI PRAWN TEMPURA with vegetable sushi and tempura dipping sauce	\$ 22
MARINATED TUNA TATAKI marinated overnight, seared and served with rich soy sauce	\$ 22
THE JAPANESE SELECTION miniature assorted tempura and sushi	\$ 20

SOUPS

SPICY SEAFOOD TOM YUM traditional Thai spicy seafood soup	\$ 14
DOUBLE BOILED BEEF OXTAIL Indonesian beef soup	\$ 14
SEAFOOD CURRY LAKSA rich coconut based soup with seafood	\$ 16

All prices are in USD, subject to 10% service charge and any applicable taxes. Items and prices are subject to change without notice. For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the manager.



MAIN COURSES

SRI LANKAN TIGER PRAWN CURRY jumbo tiger prawns in a mild, aromatic Sri Lankan curry	\$ 38
SEARED PEPPER CRUSTED SEA BASS FILLET with braised vegetables, teriyaki lime sauce	\$ 28
BRAISED WAGYU BEEF CHEEK with ginger rice, asian vegetables and rendang sauce	\$ 35
THAI RED DUCK CURRY with pineapple and cherry tomatoes	\$ 32
BABY CLAM TORIGAI GRATINE with toasted Japanese tofu and wasabi béarnaise	\$ 32
ROLLED CHICKEN TERIYAKI served with tempura soba noodles	\$ 28
THAI STYLE GRILLED QUAIL with marinated crispy salad	\$ 30
WOK FRIED YELLOW EGG NOODLES with Malaysian style chicken or seafood	\$ 28
BLACK PEPPERED BEEF with steamed rice and wok tossed vegetables	\$ 30
SINGAPORE STYLE CHILLI CRAB with egg drop sauce and steamed rice	\$ 45
GINGER STEAMED FISH served with steamed vegetables and citrus teriyaki	\$ 28
FLAVOURS SIGNATURE HOT POT OR CHARCOAL GRILL platter of assorted seafood, meat, vegetables or noodles, served as a hot pot or on a charcoal grill	\$120
SIDE DISHES	
Steamed rice	\$ 5
Fried rice	\$ 9
Mixed salad	\$ 9
Steamed vegetables	\$ 9

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VEGETARIAN

APPETISER

CRISPY SWEET POTATO DUMPLINGS with palm sugar and chilli	\$ 12
MARINATED ROLLED EGGPLANT with soya bean chili sauce	\$ 12
VEGETABLE SUSHI AND MAKI ROLLS with wasabi mayonnaise	\$ 12

SOUPS

HONEY GINGER & PUMPKIN	\$ 10
CLEAR VEGETABLE BROTH WITH TOFU	\$ 10

MAIN COURSES

CLAY POT RICE with mixed mushrooms and rich soy sauce	\$ 18
GRILLED TERIYAKI MUSHROOMS with fragrant steamed rice	\$ 18
ORGANIC VEGETABLE CURRY	\$ 18
BRAISED BROCCOLI with black bean sauce	\$ 18

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DESSERTS

COCONUT ROLL WITH CARAMELIZED PALM SUGAR jaggary and Rampa infused ice cream	\$ 13
WARM ORGANIC BANANA CAKE with lime and young coconut jelly and passion fruit	\$ 13
SLOW COOKED CUSTARD INFUSED WITH STEM GINGER AND HONEY with screw pine sorbet	\$ 13
CRISPY ORGANIC BANANAS AND SESAME FRITTERS with lemongrass infused honey and vanilla seed ice cream	\$ 13
THAI MANGO CHEEKS with black sticky rice	\$ 13
ASIAN FRUIT JOURNEY in lemongrass syrup	\$ 13
SELECTION OF ICE CREAMS AND SORBETS	\$ 13

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