

SNACK

SELECTION OF SASHIMI Yellow fin tuna, white snapper, jobfish, soy, pickled ginger, wasabi	\$18
SELECTION OF SUSHI AND HAND ROLLS	\$18
LIGHT & CRUNCHY Mizuna leaf, bean sprout, green mango and toasted coconut salad, Lemongrass and galangal dressing	\$16
BETEL LEAF WRAPS Chicken, spring onion, flat leaf coriander, snow pea sprouts, nam jim or Smoked Salmon, spring onion, tomato, kopee leaf, nam jim	\$16
WAGYU STEAK SANDWICH Braised onion, emmenthal cheese, Dijon mustard, fried egg	\$28
CIABATTA Tuna, tomato, local chili, curry leaf, lime and mayonnaise	\$18
BRUSCHETTA Vine ripened tomato and basil, gratinated with goat's cheese	\$16
VINE RIPENED TOMATO AND BASIL SALAD with olive oil and balsamic	\$16
CRISP WHITEBAIT (FISH) Roasted garlic and saffron Mayonnaise	\$16
SELECTION OF SATAYS Beef, chicken and lamb, with pickled cucumber & pineapple salad, dried prawn & chilli sambal, spicy peanut sauce	\$22
CRISPY CALAMARI Sesame seed crusted, coriander & mint dipping sauce	\$18

DESSERTS

CREAMY CHEESECAKE Creamy cheesecake with a biscuit base served with a berry compote infused with basil leaf	\$10
CHAR GRILLED MANGO Juicy mango cheeks char grilled and brushed with lemongrass syrup served with Coconut Ice cream	\$10
TROPICAL FRUIT COMPOTE Chunks of fruit soaked in Midori syrup dressing	\$10
IRUFUSHI ICE CREAMS AND SORBETS Selection of daily ice creams and sorbets served in cinnamon brandy snap basket	\$12

Items and prices are subject to change without notice.

All Prices are in USD and subject to 10% service charge