

Salt

*Asian cuisine with unique depth and complexity of flavours.
Specify your preferred taste: very hot; hot; mild; or not spicy at all*

Asian favourites

Salads

<i>Satay lilit</i>	22.00
<i>Barbecued lemongrass skewered minced seafood satay, lime and long bean salad</i>	
<i>❖ Recommended seasoning: Cyprus black lava flake salt</i>	
<i>Sum tom</i>	22.00
<i>Green papaya salad with dried shrimp and peanuts</i>	
<i>❖ Recommended seasoning: Sel Gris</i>	
<i>Riha folhi</i>	21.00
<i>Maldivian pancakes filled with tuna</i>	
<i>❖ Recommended seasoning: Bali coconut and lime smoked sea salt</i>	
<i>Yam talay</i>	30.00
<i>Seafood salad</i>	
<i>❖ Recommended seasoning: Murray river original pink salt</i>	
<i>Ayam daun pandan</i>	26.00
<i>Fried chicken wrapped in pandan leaf, sweet soya and sesame dips</i>	
<i>❖ Recommended seasoning: Himalayan pink salt</i>	

Prices are quoted in US Dollars and are subjected to additional 10% service charge & 3.5% GST

Soups & Noodles

<i>Tom yam goong</i>	<i>32.00</i>
<i>Prawns and straw mushrooms sprinkled with fresh chopped cilantro</i>	
<i>❖ Recommended seasoning: Kala Namak salt</i>	
<i>Tom ka gai</i>	<i>26.00</i>
<i>Spicy broth of coconut milk, lime juice seasoned with ginger root and cayenne pepper soup with chicken strips</i>	
<i>❖ Recommended seasoning: Bali coconut and lime smoked sea salt</i>	
<i>Pancit molo</i>	<i>25.00</i>
<i>Pork and beef broth flavoured wonton noodle soup</i>	
<i>❖ Recommended seasoning: Cyprus black lava flake</i>	
<i>Pad Thai goong</i>	<i>30.00</i>
<i>Flat noodles with prawns, banana blossom, tofu and garlic chives</i>	
<i>❖ Recommended seasoning: Hiwa kai - Hawaiian sea salt</i>	
<i>Char kway teow pad kee mao talay</i>	<i>33.00</i>
<i>Wok-fried rice noodles with scallops, shrimps, cuttlefish, green mussels, red chili, long beans and spring onion</i>	
<i>❖ Recommended seasoning: Kala Namak salt</i>	

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Main Course

<i>Chinese style steamed rock fish</i>	29.00
<i>Sea bass stuffed with scallions, ginger and cilantro, served with fresh herbs and clear broth</i>	
<i>❖ Recommended seasoning: Bali coconut and lime smoked sea salt, served with homemade whole grain mustard</i>	
<i>Pha pla tod (for 2 persons)</i>	52.00
<i>Deep fried fish with spicy herbs salad, peanut and jasmine rice</i>	
<i>❖ Recommended seasoning: Hiwa kai – Hawaiian sea salt, served with homemade whole grain mustard</i>	
<i>Pepes Ikan</i>	35.00
<i>Fillet of sea bass marinated in galangal, candlenuts and red chilli, wrapped in banana leaf and grilled</i>	
<i>❖ Recommended seasoning: Cyprus black lava flake</i>	
<i>Tuna Ambulthiyal</i>	26.00
<i>Dried tuna curry with basmati saffron rice and semi-fried potatoes</i>	
<i>❖ Recommended seasoning: Kala namak, served with homemade mixed fruit chutney</i>	
<i>Black pepper crab</i>	40.00
<i>Singaporean favourite East Coast's dish</i>	
<i>❖ Recommended seasoning: Himalayan pink salt</i>	
<i>Tumis daging daun kemangi</i>	39.00
<i>Stir fried beef tenderloin with lemon-basil</i>	
<i>❖ Recommended seasoning: Porchini mushroom salt, served with homemade red wine mustard</i>	

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<p><i>Mo Mo</i></p> <p><i>Steamed Nepali style pork stuffed dumplings with fried sesame seeds dip</i></p> <p>❖ <i>Recommended seasoning: Hawaiian sea salt, served with homemade mango chutney</i></p>	<p>26.00</p>
<p><i>Peking roast duck</i></p> <p><i>Served with pancakes, spring onions and hoisin sauce</i></p> <p>❖ <i>Recommended seasoning: Hiwa kai – Hawaiian sea salt, served with homemade French yellow mustard</i></p>	<p>39.00</p>
<p><i>Thai green chicken curry</i></p> <p><i>Fragrant as it should be – world famous Thai chicken recipe</i></p> <p>❖ <i>Recommended seasoning: Kala namak, served with homemade apricot chutney</i></p>	<p>28.00</p>
<p><i>Makkhani Murghi</i></p> <p><i>Delicious chicken in a rich butter sauce, hint of cinnamon, tomato, garlic and cumin</i></p> <p>❖ <i>Recommended seasoning: Sel Gris, served with homemade mango chutney</i></p>	<p>28.00</p>
<p><i>Roghan josh</i></p> <p><i>Slow cooked aromatic lamb from the Kashmir region</i></p> <p>❖ <i>Recommended seasoning: Salish smoked salt, served with homemade mango chutney</i></p>	<p>28.00</p>

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Asian food with a modern touch.....

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| <i>Sea 'n land</i> | <i>39.00</i> |
| <i>Confit of duck and sea scallops with pickled daikon, smoked eggplant, lemongrass and lime sauce</i> | |
| <i>❖ Recommended seasoning: Sel Gris</i> | |
| <i>Ultimate spring roll</i> | <i>30.00</i> |
| <i>Lobster, prawns and shiitake spring roll with mango and chilli sauce</i> | |
| <i>❖ Recommended seasoning: Trapani sea salt</i> | |
| <i>Chicken wings</i> | <i>29.00</i> |
| <i>Marinated and skewered with lemongrass and lime, served with black mushrooms, snow peas and oyster sauce</i> | |
| <i>❖ Recommended seasoning: Himalayan pink salt</i> | |
| <i>Wagyu beef cheek</i> | <i>41.00</i> |
| <i>Braised in soya and dried shiitake mushrooms, grilled to perfection</i> | |
| <i>❖ Recommended seasoning: Salish smoked salt, served with homemade red wine mustard</i> | |
| <i>Barramundi</i> | <i>35.00</i> |
| <i>Pan fried fillet of Asian sea bass with sea salt, candied lime, crispy bacon and soft pumpkin mash</i> | |
| <i>❖ Recommended seasoning: Cyprus black lava flake served with homemade whole grain mustard</i> | |

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Sweets

<i>Mango sticky rice</i> <i>with coconut milk</i>	<i>21.00</i>
<i>Sweet cassava sponge cake</i> <i>with toasted coconut</i>	<i>21.00</i>
<i>Boiled sweet banana</i>	<i>21.00</i>
<i>Tapioca pudding</i>	<i>21.00</i>
<i>Gajar ka halva pudding</i> <i>Sweetened carrots pudding with raisins and cinnamon</i>	<i>21.00</i>
<i>Wandu pudding</i> <i>Warm caramel pudding with coconut sauce</i>	<i>21.00</i>
<i>Mango brûlée</i> <i>Fresh mango served with Sake infused sabayon</i>	<i>21.00</i>
<i>Matcha cheese cake</i> <i>Baked green tea flavoured cream cheese cake, green tea ice cream</i>	<i>21.00</i>

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