

STARTERS

SATAY SAMPLER

Malaysian lamb, Indonesian chicken, Thai pork, peanut sauce, atjar cucumber relish

SHRIMP TEMPURA

sweet and sour sauce, sesame noodles

PORK BAO BUN

green onions, carrots, pickled cucumber, toasted sesame seeds, cilantro

THAI BEEF SALAD *

rare-seared beef, cilantro, scallions, cucumber, fresh mint, toasted peanuts, kaffir lime dressing

COCONUT CRUSTED SCALLOPS *


honey lime dressing

JEWELS OF THE SEA

shrimp wontons, baby bok choy, lemongrass-sesame broth

LUMPIANG SHANGHAI

ground pork, egg roll wrap, sweet chili sauce, green papaya

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

MAINS

WOK-SEARED LOBSTER *

Asian greens, ginger, sweet chili, soy
\$28 supplemental

SWEET POTATO & CAULIFLOWER MASSAMAN

green beans, crispy onions, bean sprouts, basil, peanuts

PANANG RED CURRY COCONUT CHICKEN

crispy lotus, wok-seared vegetables, roasted peanuts

WASABI & SOY CRUSTED BEEF TENDERLOIN *

tempura onion rings, tonkatsu sauce

THAI BASIL SZECHUAN SHRIMP

chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, scallions, chili sauce

MONGOLIAN LAMB CHOP *

baby bok choy, toasted sesame seeds, mirin plum sauce

VEGAN SINGAPORE MEI FUN

eggplant katsu, bell peppers, bean sprouts, yu choy

SIDES



STEAMED JASMINE RICE OR BROWN RICE

ASIAN EGGPLANT, SPICY COCONUT

EGG FRIED RICE

SEARED BOK CHOY

SAKE BRAISED OYSTER & SHIITAKE MUSHROOMS

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order. A charge of \$10 will be added to your check per additional entrée ordered.

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DESSERTS

MANGO POSSET

coconut macaroon, passion fruit jelly, mango sorbet

CHERRY BLOSSOM TART

chocolate, cookie crust

SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee

PINEAPPLE & COCONUT TAPIOCA

lemon grass foam, sesame tuile

COCKTAILS

CASUAL ENCOUNTER 13

haku vodka, Canton ginger, lemon, cucumber

LYCHEE MARTINI 15



roku gin, morimoto junmai sake, lychee liquor

CUCUMBER MOJITO 11

bacardi 8 rum, agave, lime, orange juice, cucumber

YUZU COCKTAIL 11

yuzu juice, de lijn gin, vanilla, soda

 gluten-free  non-dairy

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An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items.