



THE  
FAR EAST

**ASIAN FUSION CUISINE**

# APPETIZERS

## Coconut Fried Prawns

Coconut, mango salsa, salad  
\$22

## Thai Green Mango Salad

Dried shrimp, lime, peanut, chili  
\$22

## Chicken Satay

Pickled cucumber, peanut sauce, salad  
\$16

## Tom Yum Goong

Prawns, lemongrass, galangal, tomato  
\$13

## Shrimp Shaomai

(3 pieces)  
Dumpling dipping sauce  
\$10

## Vegetable Gyoza Dumplings

(3 pieces)  
Dumpling dipping sauce  
\$9

## Miso Soup

Wakame, soft tofu, spring onion  
\$9

Indicators:  = Contains Nuts  = Vegetarian  = Gluten Free  
 = Mild  = Hot

All prices are in US\$ and include 12% GST and applicable service charges.

# SUSHI & SASHIMI

## Lobster Roll

Lobster, sesame, cucumber, Japanese mayonnaise, tobiko  
\$22

## Vegetarian Roll

Avocado, asparagus, cheese, peppers, cucumber, sesame  
\$16

## Dragon Roll

Crab stick, prawn tempura, cucumber, spring onion, avocado  
tobiko, spicy mayonnaise  
\$16

## California Roll

Crab stick, avocado, cucumber, Japanese mayonnaise, tobiko  
\$16

## Tuna Sashimi Salmon Sashimi Maldivian Reef Fish Sashimi

Served with soy sauce, pickled ginger and wasabi  
\$3  
per piece

Indicators:  = Contains Nuts  = Vegetarian  = Gluten Free  
 = Mild  = Hot

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# MAIN COURSES

## Pad Thai with Prawns

Rice noodles, prawns, dried shrimp, egg, tofu, peanuts  
chili  
\$24

## Stir Fried Vegetables with Tofu

Asian vegetables, mushrooms, sesame, coriander  
jasmine rice  
\$22

## Thai Green Chicken Curry

Coconut, pea eggplants, Thai basil, chili, ginger  
jasmine rice  
\$22

## Malaysian Beef Rendang

Coconut, galangal, lemongrass, prawn crackers, jasmine rice  
\$16

## Indonesian Nasi Goreng

Chicken, shrimp, Asian vegetables, soy sauce, chili  
fried egg chicken satay, peanut sauce  
\$15

## Sweet and Sour Fish

Tomato, peppers, pineapple, mushroom, sesame  
jasmine rice  
\$13

## Vegetables Egg Fried Rice

Jasmine rice, egg, Asian vegetables, spring onions, soy sauce  
\$11

## Choice of Additional Sauces

Chili sambal, spicy vinegar, soy sauce, pickled cucumber  
spicy mayonnaise, peanut sauce, mango salsa  
sweet chili sauce  
\$2

Indicators:  = Contains Nuts  = Vegetarian  = Gluten Free  
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# DESSERTS

## Warm Green Tea Lava Pudding

Lemongrass sorbet, lime gel, mango  
\$14

## Caramelized Banana

Lime, coconut honeycomb, sesame, coconut ice cream  
\$10

## Trio of Ice Creams and Sorbets

Coconut, macha tea, blood orange  
\$10

## Wasabi Scented Chocolate Cream

Chocolate crumble, pineapple  
compote, bitter chocolate sorbet  
\$9

## Exotic Fruits Salad

Macha tea ice cream, coconut crisp  
\$9

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A circular logo featuring a red sphere with a white, textured interior, resembling a dumpling or a piece of food, held by two brown chopsticks. The sphere is positioned above a black silhouette of a traditional Chinese table.

THE  
FAR EAST

**TREASURES & SPECIALITIES**

# HOTPOTS

Hot pot, or hotpot also known as steamboat, is a Chinese cooking method, prepared with a simmering pot of soup stock at the dining table, containing a variety of East Asian foodstuffs and ingredients. While the hot pot is kept simmering, ingredients are placed into the pot and are cooked at the table, in a manner similar to fondue.

## Seafood

Squid  
Shrimp shaomai dumplings  
Scallops  
Reef fish

## Meat

Beef tenderloin  
Chicken thigh  
Chicken shaomai dumplings  
Chicken egg

## Vegetarian

Gyoza dumplings  
Tofu  
Asparagus  
Shitake mushrooms

## Served with the following

Pak choi, bean sprouts, carrots  
Chinese cabbage, spring onions  
Baby corn, lotus root  
Bamboo shoot, leeks  
Rice vermicelli, steamed rice  
Prawn crackers

## Sauces

Ponzu sauce, sesame sauce, chili sauce

**\$45**

**(per couple)**

**(minimum for 2 persons)**

*\*AI guests including welcome Drink*

Subject to vintage checks and stock availability.

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# TEPPANYAKI

## SET MENU (PER PERSON)

Teppanyaki is a post-World War II style of Japanese cuisine that uses an iron griddle to cook food. The word teppanyaki is derived from teppan, which is the metal plate on which it is cooked, and yaki, which means grilled, broiled, or pan-fried. In Japan, teppanyaki refers to dishes cooked using a teppan, including steak, shrimp, okonomiyaki, yakisoba, and monjayaki.

### STARTERS

#### Miso Soup

Wakame, soft tofu, spring onion

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#### Yasai Teppan

Asian vegetables, sesame, garlic butter sauce  
soy sauce

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### MAIN COURSE

Served with fried garlic rice with vegetables

Please refer to the next page for choices of  
main courses.

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### DESSERT

Scoop of Green Tea Ice Cream 

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# TEPPANYAKI

## MAIN COURSE

Served with fried garlic rice with vegetables

### Black Angus Beef Tenderloin

with yakiniku sauce or black pepper sauce

\$60

Supplement

\$25

### Half Maldivian Lobster Tail

with pineapple and ginger sauce

\$60

Supplement

\$25

### Big Sea Scallops

with pineapple and ginger sauce

\$48

Supplement

\$20

### Norwegian Salmon

with pineapple and ginger sauce

\$45

Supplement

\$17

### Tiger Prawns

with pineapple and ginger sauce

\$38

Supplement

\$15

**\*Kindly note that all supplement orders are an addition to your individual main course choice.**

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# TEMPAN YAKI

## MAIN COURSE

Served with fried garlic rice with vegetables

### Chicken

with Yakiniku sauce or black pepper sauce

\$28

Supplement

\$8

### Maldivian Yellowfin Tuna Fish

with pineapple and ginger sauce

\$28

Supplement

\$6

### Grilled Tofu with Asian Vegetables

Garlic Butter Sauce, Japanese Soy Sauce

\$24

### Choice of Sauces Available

Yakiniku sauce, pineapple and ginger  
black pepper sauce

\*Kindly note that all supplement orders are an addition to your individual main course choice.

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# ASIAN LIQUORS

## SHOCHU

Shochu is a traditional Japanese spirit first produced in the 1500s on Kyushu, Japan's largest southwest island.

### Shochu Lichiko Kogane No Imo, Sweet Potato (By Jar 150ml)

Authentic Shochu distilled from sweet potato has a soft and earthy flavor with a faint aroma that pairs wonderfully with any meal.

ABV: 25%  
\$17

### Ichiko Mugi ,Barley (By Jar 150ml)

A genuine Shochu distilled from barley that further refines the taste of Ichiko. ABV: 25%

\$16

## JAPANESE WHISKY

Japanese whisky brings an altogether more subtle and complex character to the world whisky scene.

### Nikka Whisky from the Barrel (4cl)

Nikka from the barrel is big-boned and bursting with character and shows a delightful balance between the spicy pepperiness and rich citrus fruit. ABV: 51.4%

\$20

### Akashi White Oak (4cl)

The whiskey is distilled from slightly pearled barley and aged for an undisclosed amount of time in ex-bourbon and ex-sherry casks.

ABV: 46%  
\$14

## SOJU

Soju is a clear, low-alcohol, distilled spirit that is the most popular liquor in Korea. Soju is produced using a blend of fermented and distilled rice and grains.

### Chum Churum (By Jar 150ml)

It offers lacteous and anise notes. Its moderate alcohol content makes it pleasing as an aperitif. ABV: 17.5%

\$19

Subject to vintage checks and stock availability.

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# JAPANESE SAKE

Sake, often referred to as the 'drink of the gods', is the quintessential Japanese drink to the extent that the Japanese themselves call it 'Nihonshu' meaning Japanese wine.

Sake is made from rice, water, koji and yeast, incorporating the soul of each individual toji.

**SMV-** Nihonshudo indicates the dryness of Sake.

It ranges from very sweet: (-15) to very dry: (+15)

**SEMAI BUAI (SB)** - The level of polishing of Rice (in percentage)

**ABV-** Alcohol Level (in percentage)

## **Jozen Mizuno Gotoshi Sparkling Sake (360ml bottle)**

A unique off dry sparkling sake with the bouquet of green apple tart, lychee guava and creamier notes on the palate with a dry finish.

SMV: (-1 Medium Sweet) | SB: 60% | ABV: 12%

\$54

## **Hyakunen Umeshu Plum Wine (By Jar 150ml)**

A fragrant sweet and gentle tart of ume fruit with notes of apple pie, jasmine, vanilla and ripe peach.

SMV: (-10 Sweet) | ABV: 14%

\$21

## **Zuiyo Honjun Junmai Sake (By Jar 150ml)**

A medium bodied sake with layers of rich and robust flavors.

SMV: (+6) | SB: 50% | ABV: 16%

\$18

## **Kiku-Masamune Kimoto Daiginjo Sake (By Jar 150ml)**

A pure and light sake that entices your palate with a rich bouquet flavor.

SMV: (+3.5) | SB: 50% | ABV: 16%

\$17

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