



*Begin your meal with a culinary journey across Asia.
You can order entire samplers from
the Middle East, South Asia, South East Asia & the Mediterranean
or individual small plates to create your own unique mix.*

Appetiser Samplers

Mezze Sampler

Platter (for one) 16 (for two) 30

Spicy Lentil Soup 8

Labne (yoghurt dip) 8

Muhammara (roasted red pepper & walnut dip) 10

Grilled Eggplants w/ pomegranates 8

Fattoush Salad 8

Falafel chickpeas & fava bean rissoles 8
w/ tahini/yoghurt dip

**Recommended wine: Frizzante Trocken,
Sparkling Wine, Burgenland, Austria*

Asean Sampler

Platter (for one) 18 (for two) 34

Tom Yam Soup . spicy thai soup 8

Crab Cakes . homemade tomato chutney 12

Vietnamese Rice Paper Rolls w/Shrimp 8
peanut dipping sauce

Salt & Pepper Tempura Calamari 8

arugula . roasted garlic & chilli sauce

Smoked Duck, Mango & Pomelo Salad 8
chilli. coriander. lemongrass dressing

Cold Sesame Noodles 8

soba noodle . sesame dressing

**Recommended wine: Auntsfield, Long Cow,
Sauvignon Blanc, Marlborough, New Zealand, 2008*

South Asian Sampler

Platter (for one) 16 (for two) 30

Tomato Soup scented w/ cumin 8

Lentil Samosas . mint chutney 8

Curried Chickpeas in Mini Puris 8
tamarind chutney

Potato Cutlets . tomato chutney 8

Fresh Corn & Tomato Salad 8
green chilli dressing

Lentil Dumplings in Spiced Yoghurt sauce 8
mint & tamarind chutney

**Recommended wine: Vynsfields, Pinot Noir,
Martinborough, New Zealand, 2004*

Tapas Sampler

Platter (for one) 18 (for two) 34

Light Broth of Lobster Bisque 8

sour cream . smoky Islay whisky

Bruschetta w/ Olive Tapenade 8

kalamata olives & semi sun-dried tomatoes

Bruschetta w/Andalusian Spiced Mushrooms 8

Watermelon and Feta Salad 8

pomegranate molasses dressing

Chicken Croquettes . aioli 8

Grilled Shrimp . chermoula dressing 12

**Recommended wine: Durvillea, Pinot Grigio,
Marlborough, New Zealand, 2008*

Mains - Tandoor

- Tandoori Chicken* . tomato-cucumber-yoghurt relish . mint chutney . butter naan 28
Bursa Kebab . marinated beef brochettes . spicy tomato sauce, yoghurt cream 28
brown butter w/ pine nuts . naan
Lamb Kebab - barbecued cubes of lamb . onion relish . fresh herbs . butter naan 29

Mains - Fish

- Oven Baked White Miso Gratinated Cod* . pencil asparagus . roasted potatoes . miso emulsion 32
Fresh Scottish Salmon . walnut tarator crust . sweet pea coulis . sugar snaps 30
Thai inspired Barramundi . tomato-'nam prik' fondue 28
Ginger-Butter Prawn . cherry tomato & mint relish . coriander rice 28
Crispy Pan-fried John Dory in Vietnamese rice paper 28
black bean gremolata . e.v.o.o. sautéed sugar snaps

Mains - Meats & Chicken

- Za'atar Crusted Spiced Lamb Rack* . ajvar & pomegranate sauce . port wine glaze 35
Grain-fed Angus Ribeye Steak . shoestring fries . Swiss chard . Sarawak pepper fondue 36
Baby Lamb Shank braised in aromatic herbs & Chinese wine . potato mousseline . braising jus 35
Pan Fried Labeyrie Duck Breast . sautéed lentil . Valencia orange dressing . Acacia honey spread 32
Frontier Chicken . stir fried w/ coriander seeds & chili flakes . yoghurt cream . mizuna 27

Mains - Pasta

- Khao Suey* . egg noodles in spicy coconut/chicken broth . char-grilled slipper lobster 25
garnished w/caramelized onions, lime juice, crispy noodles
Mushroom Risotto . rich mushroom stock . parmesan cheese . charred asparagus 26
Fresh Atlantic Prawn Spaghetti . shaving of Grana Padano 26
(Choice of sauce: Tomato / Cream / Aglio Olio)

Mains - Vegetarian

- Palak Paneer* . spiced puréed spinach . pan-fried homemade cottage cheese . butter naan 25
Paneer & Mixed Vegetable Shashlik . tandoori marinade . butter naan 24
Roasted Vegetable Medley 27
beefsteak tomato . japanese eggplant . pimento . herbed rice stuffing
yoghurt cream . brown butter . parsley oil

Sides

- French Beans & Spinach* . toasted cumin . tomatoes 10
Coriander Rice 6
Raita 4
Plain Naan 3
Butter Naan 4
Garlic Naan 4
Rosemary & Garlic Naan 4
Za'atar Naan 4
Potato Naan . potatoes . fresh green herbs 6



"Life is uncertain...eat dessert first" - Anon

Dessert Menu

<i>Warm Valrhona Molten Chocolate Cake . vanilla bean ice cream</i>	<i>16</i>
<i>Baked Alaska . chocolate fudge cake . triple chocolate ice cream</i>	<i>16</i>
<i>Trio of Crème Brûlée . chef's choice</i>	<i>15</i>
<i>New York Cheesecake . orange caramel sauce . mixed berry compote</i>	<i>14</i>
<i>Trablit Coffee Fondant . vanilla bean ice cream . wild summer berries</i>	<i>15</i>
<i>Jasmine Tea & Lime Parfait . almond praline . Chardonnay lavender aspic</i>	<i>14</i>
<i>Dessert Sampler A: Warm Valrhona Chocolate Cake . Trio of Crème Brûlée . New York Cheesecake</i>	<i>38</i>
<i>Dessert Sampler B: Trablit Coffee Fondant . Baked Alaska . Jasmine Tea & Lime Parfait</i>	<i>38</i>

Dessert Wine

<i>Klein Constantia Estate Wine , Natural Sweet Wine , South Africa (500 ml)</i>	<i>120</i>
<i>by glass</i>	<i>18</i>
<i>Lou Miranda , Leone , Aged Tawny Port , Australia (500 ml)</i>	<i>100</i>
<i>by glass</i>	<i>16</i>
<i>Michelini Fragolino , Sweet Red Wine, Alpine Ranges, Victoria Australia (500 ml)</i>	<i>80</i>
<i>by glass</i>	<i>12</i>

Liqueurs

<i>Crème de Cassis . Cherry Brandy . Amaretto . Apricot Brandy . Baileys . Kahlua . Sambuca</i>	<i>.</i>
<i>Malibu . Grand Marnier . Triple Sec . Lychee . Cointreau</i>	<i>14</i>

After Dinner

<i>Coffee . Cappuccino . Latte . Macchiato . Single Espresso</i>	<i>6</i>
<i>Hot Chocolate . Double Espresso</i>	<i>8</i>
<i>Tea—English Breakfast . Earl Grey . Peppermint . Chamomile . Green Tea . Mango . Peach</i>	<i>5</i>