

Authentic and Creative Asian Inspirations

TO START OR SHARE

Chuka Wakame Salad “VG” Green leaves, avocado, tomato, sesame dressing	23
Gado Gado “V” “N” “GF” Boiled mixed vegetables, white cabbage, long beans, shimeji mushroom, carrot, potato, fried tofu, peanut sauce and Emping cracker	25
Tempura Vegetables “V” Asparagus, taro, mushroom, lotus root, pumpkin, sweet potato, onion, tempura sauce	29
Ebi Katsu “SF” Breaded prawn, fruit, katsu sauce	31
Tofu & Mushroom Spring Roll “VG” “N” Oyster, eringi, porcini, shitake, shimeji, chili peanut sauce	33
Raw Salmon Salad Lemongrass, shallot, coriander, spring onion, chili, lime, fish sauce, salmon roe	35
King Crab Gyoza  “N” “SF” Coriander, chestnut, soy sauce, vinegar, roasted chili oil	40
Sashimi Salad “SF” Green salad, chuka wakame, sliced fresh raw fish: salmon, tuna and white fish, fresh wasabi dressing	40
Lobster Spring Roll “SF”  Black fungus mushroom, glass noodle, celery, mango lemongrass sauce	42
Truffle Beef Gyoza Black garlic, ponzu, spring onion, pickled cabbage	47
Som Tam Poo Nim “N” “SF” Green papaya salad, carrot, chili, dried shrimp, roasted peanut, tamarind sauce, soft shell crab tempura	47
Oyster 6 Ways “SF” Spicy sour & coriander, pomelo & chili paste, chuka wakame & yuzu pearls, cucumber salad, soy nori & ikura, pickled ginger sauce	47

Daily Ocean Harvest Sushi or Sashimi

2 pcs. Wagyu Nigiri “SF” Sliced wagyu striploin, Krystal caviar, fresh wasabi, scallion	25
Vegan Sushi “V” “GF” “VG” Avocado, red cabbage, mango	31
2 pcs. Otoro “SF”  Sliced tuna belly glazed with kabayaki sauce, fresh grated wasabi, ginger pickles	37
6 pcs. Crazy Californian Rolls “SF” King crab meat, avocado, tempura crumble	47
6 pcs. Giant Rolls “SF” Prawn tempura, cream cheese, avocado, mango, spicy mayo, teriyaki sauce	47
12 Slices Sashimi of the Day “GF”  Fresh salmon, tuna belly otoro, yellow tail, local white fish, Hamachi	52
6 pcs. Salmon Truffle Rolls “SF” Kabayaki sauce, avocado, Philadelphia cheese, sliced black truffle	56
1 pc Lobster Sashimi on Ice “GF” “SF”  Live lobster, daikon radish shuma, wakame, fresh wasabi, pickled ginger	105

SOUPS OF ASIA

Clear Mushroom Soup “GF” Shimeji, enoki, shitake, leek, seaweed	23
Miso Udon Noodle Soup Japanese thick rice noodles in miso paste, baby vegetables, seaweed	23
Tom Yam Goong or Tom Kha Gai  “SF” Spicy Sour Prawn Soup or Aroma Coconut Chicken Soup, kaffir lime, straw mushrooms and coriander	30
Oxtail Soup “GF” Indonesian style beef oxtail soup, baby potato, carrot, garlic chips, spring onion, celery, green sambal, Emping crackers	30

 mild  spicy  very spicy

As we try to keep all dishes authentic as possible, and purely a guide line on what is hot or not please follow the symbol.
If you wish less or more spiciness, kindly let our team know.

Kindly notify one of our team members if you have any allergic intolerance.

“GF” - Gluten Free, “N” - Contains Nuts, “A” - Contains Alcohol, “P” - Pork, “V” - Vegetarian, “VG” - Vegan,

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CURRY

- Red Curry Gai or Goong** 🌶️ “SF” 47
Choice of Chicken or Prawn
 Thai red curry, eggplant, kaffir lime leaf, sweet basil
- Green Curry Gai or Goong** 🌶️🌶️ “SF” 47
Choice of Chicken or Prawn
 Authentic Thai green curry, eggplant, kaffir lime leaf, sweet basil, chili,
- Beef Cheek Massaman** 🌶️ 🌶️ “N” 68
 Southern of Thai massaman curry, potato, shallot, roasted peanuts

MODERN WOK

- Sweet & Sour Tempeh** “VG” 40
 Fermented whole soya beans, green & red chili, sweet & sour sauce
- Oxtail Balado** 🌶️🌶️ “GF” 47
 Beef oxtail, tomato sambal, leeks, fried onion rings
- Sichuan Chicken** 🌶️🌶️ “SF” “N” 47
 Wok-fried corn fed chicken breast, Sichuan chili paste
- Penang Seafood KWAY TEOW** 🌶️ “SF” 56
 Prawn, squid, scallop, egg, bean sprout, sweet soy
- Phad Thai Goong** 🌶️ “N” “SF” 68
 Prawn wok fried rice noodles, dried shrimp, bean sprout, sweet radish, tofu, chives
- Sautéed Wagyu Beef** “SF” 84
 Asparagus, onion, bell pepper, soy, oyster sauce
- Singapore Chili Crab** 🌶️ “SF” 97
 Mud crab, sweet and spicy sauce, ginger, garlic, onion, egg white, black pepper sauce

NEST SPECIALTY

- Hong Kong Style Steamed Red Grouper Whole Fish** “SF” 🌿 47
 Ginger, leek, sesame soya, garlic chips, scallion, coriander
- Black Truffle Fried Rice** “GF” 77
 Wagyu beef, black truffle sauce, coriander
- Seafood Sambal Kemangi** 🌶️ “SF” “GF” 81
 Lobster, scallop, jumbo prawn, squid, white fish, yellow paste, chili, basil
- Beef Lok Lak** “SF” 84
 Sous vide Cambodian marinated wagyu beef short rib, asparagus, kempot pepper sauce
- Steamed Whole Seabass** 🌶️ “SF” 93
 Lemongrass, galangal, kaffir lime, ginger, coriander, spicy and sour lime sauce
- Grilled Coral Lobster** 🌶️ “SF” “GF” 🌿 124
 Black pepper sauce, sweet chili sauce, namjim sauce, herb salad
- BBQ Seafood** 🌶️ “SF” “GF” for 2 people 333
 Coral lobster, reef fish, tuna loin, tiger prawn, scallop, squid, Asian dipping sauce, fried rice, Niyama herb salad, ginger dressing

RICE MASTER

- 🍵 Nasi Uduk | Coconut Rice “GF” 9
- 🍵 Jasmine Rice “GF” 9
- 🍵 Organic Brown Rice “GF” 9
- 🍵 Fried Brown Rice “N” “GF” 9

SIDES

- Each 15
- 🍵 Broccoli & Black Bean Sauce “V”
 - 🍵 Fried Rice
 - 🍵 Baby Bok Choy with garlic sauce “V”
 - 🍵 Beansprout Wok Fry Style in soya sauce “V”
 - 🍵 Mix Mushroom, shitake, shimeji, erinngi, ear mushroom “V” “GF”
 - 🍵 Kang Kong Terasi, sautéed morning glory with shrimps paste sambal “GF” “SF”
 - 🍵 Fried Yellow Noodles

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GLOSSARY

Chuka Wakame (Japanese Seaweed Salad) - Popular option for side dishes, bento, salad, sushi and onigiri. - Can be served cold. - Easy and Convenient to use: just need to defrost and put it into your salad or your food.

Ebi (shrimp) is one of the most common ingredients in Japanese cuisine. Whether you've enjoyed it fried as tempura, boiled and served as a piece of nigiri or cut up into small pieces and stuffed into a maki roll.

Gado-gado is an Indonesian salad of slightly boiled, blanched or steamed vegetables and hard-boiled eggs, boiled potato, fried tofu and tempeh, and lontong, served with a peanut sauce dressing.

Emping are a type of Indonesian chips, a bite-size snack kripik cracker, made of melinjo or belinjo (*Gnetum gnemon*) nuts (which are seeds). Emping crackers have a slightly bitter taste.

Bò lúc lăc/ Beef Lok Lak is a dish of French-inspired Vietnamese cuisine that consists of beef sauteed with cucumber, lettuce, tomatoes, red onion, pepper, and soy sauce. The beef is cut into small cubes the size of playing dice before being sauteed.

Udon (うどん) are thick Japanese noodles made of wheat flour. They are thicker than soba noodles, white and chewier. Udon is widely available at restaurants across Japan and prepared in various hot and cold dishes.

Massaman: This Southern Thai dish, influenced by Muslim culture is mainly made from beef. The meaning is 'Sour' The flavors of the *massaman* curry paste (*nam phrik kaeng matsaman*) come from spices that are not frequently used in other Thai curries like cardamom, cinnamon, cloves, star anise and cumin.

Balado is a type of hot and spicy bumbu found in Minang cuisine of West Sumatra, Indonesia. Balado sauce is made by stir frying ground red hot chili pepper with other spices including garlic, shallot, tomato and key lime juice in coconut or palm oil. The ingredients are quite similar to sambal hot chili paste.

Kangkung belacan or cah kangkung terasi is an Indonesian stir-fried water spinach seasoned with shrimp paste. It is a popular vegetable dish in Maritime Southeast Asia.

Sambal Matah: This spicy lemongrass and shallot relish is a popular Balinese condiment, typically served alongside almost every dish on this tropical island. The hint of citrus and nuttiness combined with the saltiness of shrimp paste and the heat of the chilli makes that incredible layering of flavors that Southeast Asia is famous for.

Sichuan Pepper is a spice from the Sichuan cuisine of China's southwestern Sichuan Province. It has a unique aroma and flavor that is neither hot like chili peppers nor pungent like black pepper. Instead, it has slight lemony overtones and creates a tingly numbness in the mouth due to hydroxy- α -sanshool. It is commonly used in Sichuanese dishes such as mapo doufu and Chongqing hot pot, and is often added together with chili peppers to create a flavor known in Mandarin as málà.

Pad Thai Or Phad Thai is a stir-fried rice noodle dish commonly served as a street food and at most restaurants in Thailand as part of the country's cuisine. It is typically made with rice noodles, prawn, chicken or beef with tofu, dry shrimp, peanuts, a scrambled egg, and bean sprouts and chives. The ingredients are sautéed together in a wok, which creates even heat distribution. Once the dish is completed it is tossed in pad thai sauce, which gives the dish its signature tangy salty, sour flavor with a hint of sweetness.

Sustainable Practices

We are committed to sustainable practices throughout our culinary services:

- Divert 100% of fryer oil waste (Bio-fuel)
- Locally-sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

Green Glossary

Local food: In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

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