

 Spicy tuna on crispy Japanese rice with jalapeno peppers 590.-

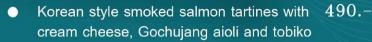


 King crab & mango Maki roll served wasabi mayo and spicy sauce
 690.-



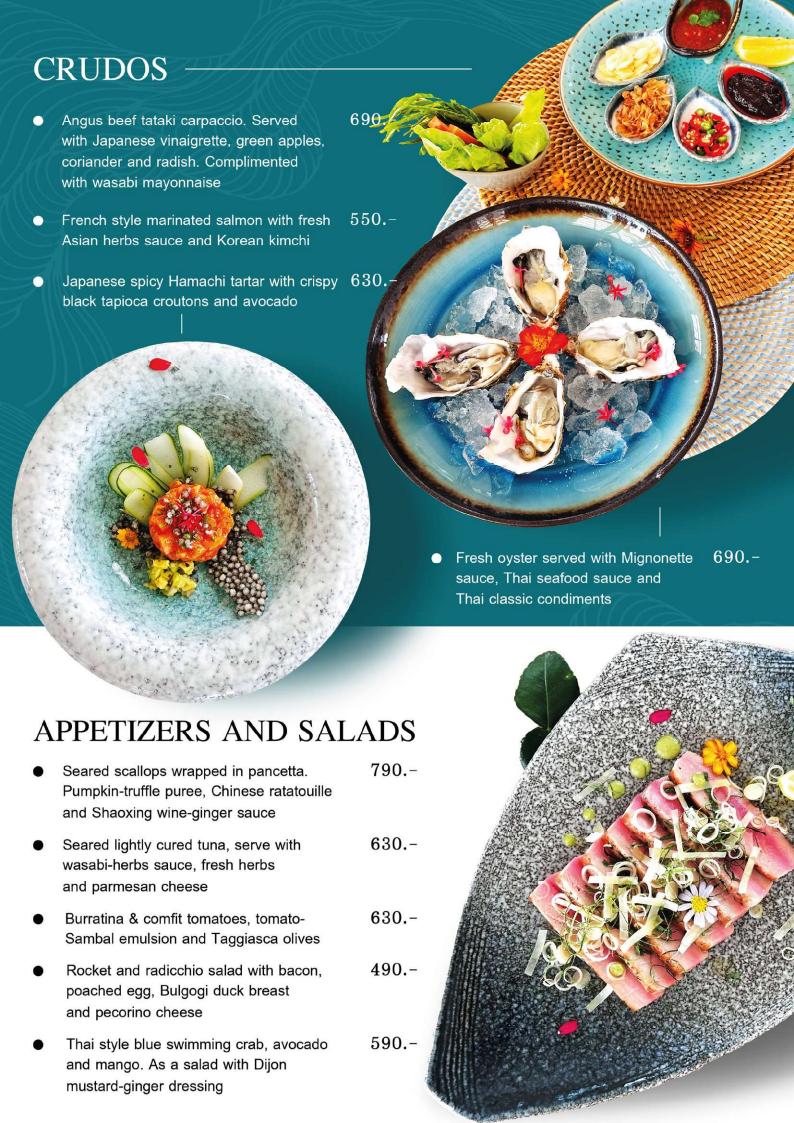


Asian style deep fried salted cod 590.–
 fish balls with Sriracha red pepper remoulade and fresh cilantro





 Homemade fries with nori seaweed flakes, chili and octopus mayonnaise
 350.-





SANDWICH AND BURGERS



 Pulled Adobo pork sandwich in soft bun, served with pickled jalapeno and galic Mayo. Served with French fries and jalapeno-garlic sauce 550.-



- Korean style pork burger with kimchi slaw and Goghujang Mayo, served with deep fried masa chips
- 580.-
- Grilled Thai marinated chicken breast banh mi with Asian slaw and Sriracha Mayo. Served with okra fries

450.-

- Teriyaki Foie Gras beef burger with caramelized onions, Asian pickles and Wasabi Mayo. Served with sweet potato fries and Gorgonzola sauce
- 1290.- Canadian lobster roll in brioche bun with ginger-scallion sauce. Served with sweet potato fries Sambal Mayo

990.-







MAIN COURSES

Cobia fillet Tandoori on pepper mousseline. Served with cucumber salad and yogurt marinated potato

460.-

Andaman king mackerel marinated in Sriracha grilled, served with Ponzu, crispy onions and slice jalapeño

460.-

Korean inspired grilled salmon with

690.sautéed bok choy, shitake and baby carrots

Charcoal grilled octopus in miso butter and Thai inspired lemongrass sauce

790.-

Spicy Japanese style gratin tiger prawns with sautéed bok choi and wakame

750.-

Grilled Phuket lobster infused with Asian 1190. butter compound, served with a trio of Asian sauces and stir-fried vegetables

1190.-Grilled Wagyu flank crusted in Sichuan pepper served with mango Chimichurri and mango puree

1390.-Black Angus fillet Rossini style with pan-seared foie gras. Served with brioche, soy glazed vegetables and Asian sauce

Tobanyaki style Australian Wagyu beef striploin with stir fried noodle, shitake, enoki and asparagus

1090.-

Braised Massaman lamb shank served with homemade ricotta gnocchi

750.-

BBQ pork spare ribs served with a Phuket 720.4style BBQ sauce. Complimented with a roast corn, potato and bacon salad

Grilled Kurobuta pork chop marinated in Sriracha sauce, served with pineapple-

650.-

Grilled baby rooster in Thai North Eastern style, served with deep fried polenta chips, Guasacaca and Jaew spicy sauce

cilantro salad and wild rocket

1290.-



DESSERT



•	MACHA TIRAMISU & MOJI VANILLA	350
	Chocolate Sauce & Fruit Parisian	
•	MOJI STRAWBERY WITH MANGO STICKY RICE	320
	Fresh Mango with Sticky Rice	
•	CHOLAVA WITH KALAMANSI	320
	Strawberry compost & Fresh Fruit	
•	PANAN COTTA WITH	320

MACHA CREM BRULEE

Raspberry sauce & Fruit Parisian