



## TASTE OF ASIA

SAR 320 per person

Choice of

### SPICY YELLOWFIN TUNA TARTARE

Sesame-Miso Cones | Tobiko Caviar (276 Cal) (G) (F) (D) (SS) (S)

### WAGYU STEAK TARTARE

Egg Yolk | Garlic Croutons Parmesan | Dijon Aioli (310 Cal) (G) (F) (D) (M)

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Choice of

### SZECHUAN BEEF DUMPLINGS

Spicy Dan Dan Sauce | Coriander | Peanuts (450 Cal) (G) (D) (N) (SS) (S)

### CRISPY LOBSTER & PRAWN SPRING ROLL

Ten Spice Honey (332 Cal) (G) (C) (S) (SS)

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Choice of

### BRAISED BEEF SHORT RIB RENDANG

Coconut Rice | Kaffir Leaf | Peanut (490 Cal) (F) (N)

### FRIED SEA BASS

Sweet & Sour Pineapple Glaze (657 Cal) (G) (F) (S)

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Choice of

### BROCCOLINI

Garlic | Chili (298 Cal) (V)

### KUNG PAO CAULIFLOWER

Peanuts | Chili (312 Cal) (P) (G) (S) (V) (SS)

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### SELECTION OF ICE CREAM & SORBET

Seasonal Fruits (356 Cal) (N) (M) (E) (VG)

Menu items may contain or come into contact with wheat, eggs, peanuts, and milk. For more information, please speak with a manager.

Adults need 2,000 calories per day on average, and individual calorie need may vary from person to person.

All prices are inclusive of VAT at 15%.

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Mollusc (Md) Mustard (N) Nuts (P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur Dioxide (V) Vegan (VG) Vegetarian.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.