



“LOTUS SET MENU”

TEMPTASIAN PLATTER

Duck parcel, crispy rice puffed prawn, pork satè, chicken tikka, vegetable gyoza, chao shao sticky spareribs, marinated seaweed salad, accompanied with sweet chili, kikko soy and satè

TOM KHAA KAI

Chicken, galangal, mushroom, and coconut soup

MAIN COURSES

MO GU JI

Stir fried chicken with shiitake, oyster and wood ear mushrooms

GU LAO XI LIE

Sweet and sour pork served with fresh pineapple and oriental vegetables

THAI VEGETABLE CURRY

Fresh vegetables, green curry, coconut milk and fish sauce

SINGAPORE STYLE NOODLES

JASMIN STEAMED RICE

DESSERT

Homemade sorbet

44 per person

“SAKURA SET MENU”

SUSHI

Chef's nigiri and sashimi plate

PRAWN PRAWN PRAWN

Prawn tempura, crispy rice puffed prawn and prawn wrapped in blanket, served with sweet chilli sauce and garlic soy sauce

MALAYSIAN LAKSA LEMAK

Spicy clam, fish, prawn, aubergine, spring onion and green bean noodles, finished with coconut milk, green leaves and almond flakes

PEKING DUCK

Traditional Chinese duck served with pancakes, scallions, cucumber and hoisin sauce

MAIN COURSES

Murgh Makhani

Indian butter chicken marinated in a tomato-based sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves

MIXED SEAFOOD MASALA

Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce

CHINESE-STYLE SIZZLED BEEF FILLET

Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

VEGETABLE PHAD THAI NOODLES

KASHMIR AROMATIC RICE

DESSERT Pineapple & mango kataifi baked layered cake, honey & tamarind sauce

64 per person

Minimum order for 2