

菜 食 亭

VEGETARIAN H O U S E



沙拉 SALAD		前菜 SMALL BITES	
Raw Papaya Traditional raw papaya salad with sweet chili, lime and crushed peanuts	195	Malay Curry Puff Crispy Malaysian pastry filled with curried vegetables and fragrant spices	195
Citrus Salad Greens with orange and pomelo segments, sunflower seeds served in a citrusy yuzu kosho dressing	295	Vegetarian Takoyaki Crispy veggie balls with a zesty tangy sauce and creamy mayo	245
Thai Glass Noodles Thai-style glass noodles, delicately tossed with lime, chili, garlic and aromatic herbs.	295	Crispy Soba Fries Buckwheat dusted sweet potato matchstick fries	245
Tahu Goreng Soft tofu and crisp cucumber coated in creamy peanut dressing with crunchy peanuts	395	Thai Corn Fritters Savory and aromatic corn fritters with a delightful balance of tanginess, spiciness and sweetness	245
		Charred Edamame, Seasalt Fresh edamame pods charred over high heat, giving them a smoky flavor, with light flaky sea salt	345
卷物 MAKIMONO (4 / 8 pieces)		Charred Edamame, Spicy Miso Smoky, blistered edamame pods, tossed in a rich, spicy miso glaze for a punch of umami flavor	445
Kappa Maki Cucumber and sesame roll with a hint of Japanese mayo	315 / 395	Japchae Noodles Korean sweet potato noodles stir-fried with vegetables, sesame oil and soy sauce	495
Crispy Spicy Avocado A delightful combination of crispy texture and a spicy kick, complemented by creamy avocado and fresh iceberg lettuce	435 / 545	Agedashi Tofu Golden-fried silken tofu served in a warm, umami-rich dashi broth, topped with grated daikon and scallions	495
Spicy California A classic roll with shiitake, avocado and cucumber, wrapped in rice and seaweed, finished with a spicy mayo topping	380 / 475	点心 DIMSUM & BAO	
Sweet Potato Tempura Crispy sweet potato tempura rolled in rice and seaweed	380 / 475	Vegetable Wonton With Sichuan Chilli Oil Steamed wontons served with in-house special Sichuan chilli oil	245
Chilli Pepper Maki Crunchy tempura peppers with cream cheese, togarashi and Japanese mayo	395 / 475	Spinach, Corn & Cream Cheese Pan-seared dumplings with burnt garlic butter, togarashi and fresh coriander	295
Truffle Mushrooms Avocado California roll topped with creamy mushrooms, avocado and truffle oil	475 / 595	Vietnamese Vegetable Dumpling Kaffir lime-scented vegetable and glass noodle dumplings, topped with crispy onions, burnt garlic and spicy soy	295
焼き鳥 YAKITORI & KUSHIYAKI		Tamanegi Gua Bao Taiwanese style - open gua bao with scallion crunch, Vietnamese dip and chillies	195
Miso Eggplant Char-grilled eggplant glazed with sweet-savory miso, finished with sesame seeds and scallions	225	TEPPANYAKI	
Yaki Onigiri Japanese grilled rice cakes filled with savoury cream cheese mushroom filling	295	A La Carte Mixed Vegetables / Potatoes / Tofu	295 / 295 / 345
Mushrooms Assorted mushrooms flame-grilled, glazed with tare and topped with sesame and scallions	295	Choice of flavour Soy Garlic / Thai Fresh Red Chillies / Asian Barbeque / Ginger Scallion / Spicy Asian Herbs	495
Asparagus (on availability) Char-grilled asparagus glazed with tare and finished with toasted sesame seeds	345	Yaki Udon Stir-fried thick udon noodles with vegetables and garlic-soy sauce	495
Shishito Peppers (on availability) Grilled shishito peppers finished with sea salt and a splash of citrus for a smoky, vibrant bite	395	Hibachi Rice Japanese Fried rice with shiitake, garlic butter, soy and veggies	395
Grilled Corn Yuzu Togarashi Butter Smoky grilled corn slathered in citrusy yuzu butter with a hint of togarashi, served in a foil pocket	395		

FAVOURITE COMBO BASKET AT 795

SELECT 3 DISTINCT DISHES FROM THE APPETIZER SECTION

DIMSUM TASTING BASKET OF 8 AT 645

A MIX OF OUR BEST VEGGIE DIM SUM WITH DIPPING SAUCES

鉄板場 GRILL		炒め物 STIR FRY WOK	
<p>Caramelised Eggplant Skewers Grilled eggplant skewers with a rich, caramelized miso glaze</p> <p>Teriyaki Mustard Vegetables Grilled vegetable skewers glazed with savory-sweet teriyaki sauce and a zesty mustard kick</p> <p>Truffle Assorted Mushrooms Assorted mushrooms grilled in foil with Asian barbecue butter and aromatic truffle oil</p> <p>Chilli Sambal Tofu Steak Golden pan-seared tofu topped with spicy sambal made from chillies, garlic and aromatic spices</p>	<p>225</p> <p>295</p> <p>345</p> <p>345</p>	<p>Korean Spicy Potato Potato cubes glazed in a spicy-sweet gochujang sauce, topped with sesame and scallions</p> <p>Gaji Bokkeum (Korean Eggplant) Classic Korean stir-fried eggplant side dish— soft, savory and full of umami</p> <p>Vegetables Stir Fry Fresh vegetables stir-fried with garlic and soy</p> <p>Kung Pao Potato Wok-tossed with chillies and peanuts in a bold, tangy-spicy sauce</p> <p>Thai Basil Sesame Mushroom Stir-fried with fragrant Thai basil, garlic and chillies in a savory sauce, finished with toasted sesame seeds</p> <p>Black Bean Sauce Tofu A bold and savory stir-fry made with fermented black beans, garlic and chillies for deep umami flavor</p> <p>Black Pepper Sauce Tofu A rich, peppery sauce infused with garlic and soy</p>	<p>295</p> <p>295</p> <p>345</p> <p>245</p> <p>385</p> <p>295</p> <p>295</p>
咖喱 CURRIES		米饭 RICE	
<p>Malaysian Curry An aromatic Malaysian style curry simmered with fragrant spices, fresh herbs and coconut milk</p> <p>Thai Green Curry A delectable Thai curry, crafted with freshly made green curry paste, coconut milk and a harmonious blend of spiciness and aromatic flavors</p> <p>Thai Red Curry A bold and flavorful Thai curry, crafted using freshly blended red curry paste and creamy coconut milk, resulting in a vibrant and aromatic culinary experience</p> <p>Massaman Curry Our in-house take on the classic Thai Massaman curry — rich, aromatic coconut-based with warm spices and a mellow, hearty flavor</p> <p>Indonesian Rendang Slow-cooked, jackfruit simmered in a rich blend of coconut milk, lemongrass and aromatic spices for a deep, bold flavor</p> <p>Cantonese Hot Pot A homemade specialty featuring shiitake mushrooms baked and simmered in a rich, aromatic blend of Cantonese sauces for deep, comforting flavor</p>	<p>395</p> <p>495</p> <p>495</p> <p>495</p> <p>395</p> <p>495</p>	<p>Steamed Japanese Rice Soft, fluffy short-grain rice steamed to perfection— light, sticky and mildly sweet</p> <p>Indonesian Fried Rice A flavorful stir-fried rice dish tossed with sweet soy sauce, sambal oelek and scallions for a perfect balance of sweet, spicy and savory notes</p> <p>Korean Kimchi Fried Rice Spicy homemade kimchi stir-fried with rice for a bold, tangy and umami-packed Korean classic</p> <p>Tom Yum Fried Rice Thai-style fried rice with chilli, lemongrass, lime and basil—bold and refreshing</p>	<p>245</p> <p>345</p> <p>345</p> <p>345</p>
砂锅 CLAYPOTS		面条 NOODLES	
<p>Chilli Tofu & Vegetables</p> <p>Assorted Mushrooms</p> <p>Jackfruit & Broccoli</p> <p>Malay Laksa A rich and aromatic Southeast Asian soup with a mildly spiced coconut curry broth, packed with protein and noodles, creates a comforting and flavorful bowl</p> <p>Burmese Khowsuey Creamy coconut curry soup, infused with warm spices, served with various toppings, providing a rich, flavorful and texturally diverse culinary experience</p> <p>Spicy Shoyu Ramen A bold soy and sake-infused broth with a spicy kick, served with light wheat noodles and tofu</p> <p>Korean Kimchi Ramen Spicy Korean kimchi-infused broth, light wheat noodles and tofu — a bold, tangy and comforting combination</p>	<p>395</p> <p>495</p> <p>495</p> <p>445</p> <p>445</p> <p>345</p> <p>395</p>	<p>Street Hakka Noodles Stir-fried noodles served with a medley of fresh mixed vegetables</p> <p>Singaporean Mei Fun Noodles Thin rice noodles stir-fried with an aromatic curry powder and spices for a vibrant, flavorful Southeast Asian classic</p> <p>Black Pepper Noodles Stir-fried noodles infused with aromatic garlic and a delectable soy-based black pepper sauce, delivering a bold and spicy flavor profile</p> <p>Spicy Peanut Noodles Smooth, nutty noodles coated in a bold peanut-chilli sauce, infused with garlic and a touch of sweet soy to create a rich and spicy finish</p> <p>Mi - Goreng Classic Indonesian-style stir-fried noodles tossed in a bold, spicy-sweet sauce for a deep, rich, and satisfying flavor</p> <p>Ho Fun Noodles Wide, flat rice noodles stir-fried with veggies in a savory soy-based sauce smoky, tender, and bursting with classic wok hei flavor</p>	<p>295</p> <p>345</p> <p>295</p> <p>295</p> <p>345</p> <p>295</p>
鍋 VIETNAMESE HOTPOT		印度飞饼 ROTI & PARATA	
<p>Our hotpot sets feature platters of fresh vegetables to cook to order in a flavorful broth at your table.</p> <p>Bok Choy</p> <p>Mushroom</p> <p>Tofu</p>	<p>345</p> <p>445</p> <p>445</p>	<p>Malaysian Parata Flaky, golden Malaysian flatbread, perfect for dipping into rich curries or enjoying on its own</p> <p>Scallion Parata A flaky, pan-fried flatbread layered with fresh scallions and savory seasoning</p> <p>ASIAN THALI MEAL</p> <p>1 Curry, 3 Stir Fry, 1 Parata / Roti, Steam Rice, Spicy Sambal, Peanut Sauce</p> <p>POTLUCK TIFFIN BOX</p> <p>1 Stir Fry / Curry, 1 Rice / Noodle / Parata 1 Salad, 1 Appetiser</p>	<p>145</p> <p>165</p> <p>595</p> <p>595</p>
甘味 DESSERTS		<p>Please inform us of any allergies or dietary restrictions before ordering. Tips are shared among our team. Government taxes are applicable as per regulations.</p>	