



SUMMER SUNSET DINNER

CHOICE OF TWO COURSES

COURSE ONE

Choice of

ENOKI & OYSTER MUSHROOM TEMPURA G S O V

Tentsuyu, aonori powder

CRAB STICK TARTARE E F G R S

Crispy sushi rice, black tobiko, chives

UNAGI ONIGIRI E F G R S E S O

Ikura, furikake

COURSE TWO

Choice of

CUMIN TOFU NOODLES G S O V

Sichuan peppercorns, black vinegar, coriander

GRILLED SALMON F

Thai chili, coconut sauce, lemongrass, coriander

TENDERLOIN S O

Shiitake, Shaoxing sauce

DESSERT

Choice of

CALAMANSI & PANDAN ROLL D E G V

Mango sorbet, chocolate crumble

OOLONG & RASPBERRY CRISP D E G

Sable, hibiscus ice cream, meringue

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin,
MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.
Please notify your server if you have any known food allergies or intolerances.
Dishes are prepared in a kitchen that handles nuts, shellfish & dairy



A S I A · A S I A
RESTAURANT | LOUNGE