



STARTERS

SALAD BAR & CONDIMENTS

Lolo Rosso, Watercress, Sweet
romaine, Rocket, Radicchio, Curly

Cabbage, Carrot, Cucumber,
Beetroot, Red cabbage, Tomato
Green & black olives, Capers,
Gherkins

[PLANT-BASED, VEG]

DRESSINGS

Lemon Dressing, Creole Dressing,
Passion Fruit Dressing
[MTD, SUL]

Extra Virgin Olive Oil, Balsamic
Vinegar, White Vinegar, Tartar
Sauce, Tomato sauce,
Mayonnaise, Grainy Mustard,
Mustard Paste
[MTD, SUL]

SIGNATURE BITES

Spring roll
[SUL, SOY, SSE, GLU]
[PLANT-BASED, VEG]

Yu Choy Sum
[EGG, SUL, FSH, MTD]

Chinese beef salad
[BEF, SSE, SOY, SUL]

Mayak eggs
[EGG, SOY, SSE, SUL, MTD, GLU]

Vegetable roll, chilli mayonnaise
[SUL, MTD]
[PLANT-BASED, VEG]

Spicy seafood salad
[GLU, SOY, CRU, FSH, SUL]

Sticky Asian wings
[SOY, SSE, GLU, MLS]

Assorted Maki & Sushis
[FSH, SOY, GLU, SUL]

Asian pickles
[SUL]
[PLANT-BASED, VEG]

Assorted Dim Sum
[FSH, SOY, GLU, MLK, SUL]

Tuna Sashimi
[FSH, SOY, GLU, SUL]

Chicken and cabbage crispy
dumplings
[SUL, GLU, SOY, SSE]

Spicy tofu salad
[SOY, SUL, GLU]
[PLANT-BASED, VEG]

BREAD DISPLAY

Bread Rolls, French Baguette,
Whole Wheat, Rye Bread, Onion
bread, Poppy seeds bread,
Sundried tomato bread
[GLU, MLK, SSE]

Salted and Unsalted Butter
[MLK]

SOUP

Egg drop soup

[SUL, MLS, EGG]

Potato and shitake

[SUL]

[PLANT-BASED, VEG]

MAIN COURSE

HOT DISHES

Calamari with oyster sauce

[SOY, GLU, MLS, CRU, SSE, SUL]

Prawns Kung pao

[CRU, MLS, SUL, PNT, SOY, SSE]

Hoisin lamb stir-fry

[SOY, GLU, SUL MLS]

Steamed Jasmin rice

[PLANT-BASED, VEG]

Sweet-sour Fish

[FSH, SUL, EGG, GLU]

General Tso's chicken

[SUL, SOY, GLU]

Egg fried rice

[SOY, EGG, GLU, MLS, SUL]

Chilli tofu

[SOY, GLU, SSE]

[PLANT-BASED, VEG]

Thai veg curry

[SOY, GLU, SUL]

[PLANT-BASED, VEG]

Chinese eggplant

[SOY, GLU, SSE, SUL]

[PLANT-BASED, VEG]

Vegetable stir-fry

[SOY, GLU, SUL]

[PLANT-BASED, VEG]

LIVE

Stir-fry noodles

[GLU, SOY, MLS, SUL]

Beef satay skewer

[BEF, MLK, PNT, SUL]

CARVING COUNTER

Hoisin duck

[SOY, GLU, MLS, SUL]

SWEET CORNER

Asian lemon cheesecake

[MLK, EGG, GLU, NUT, SOY]

Almond-longan Entremets

[MLK, EGG, GLU, NUT]

Pandan crème brûlée

[MLK, EGG, GLU]

Sesame cake

[GLU, SSE]

[PLANT-BASED, VEG]

Mango rice pudding

[MLK, EGG, GLU, SOY, SUL, NUT]

Matcha opera

[MLK, EGG, GLU, SOY]

Grass jelly scented with
lemongrass
[SUL]
[PLANT-BASED, VEG]

Fresh fruit selection
[PLANT-BASED, VEG]

Selection of ice creams
[MLK]
[VEG]

Selection of sorbets
[PLANT-BASED, VEG]

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS 
SUITABLE FOR PLANT-BASED 

[VEG]
[PLANT-BASED]

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
PORK	[PRK]
BEEF	[BEF]