



TASTE of JAPAN

SALAD

SALMON CRAB & AVOCADO (S)	50
Cucumber and spicy mayo	
CRISPY VOLCANO (S)	50
Shrimp, crabstick, edamame, pear, tobiko iceberg lettuce, sesame oil and spicy mayo	
GOMA WAKAME (V)	45
Japanese seaweed, lemon and toasted sesame	
DAIKON (S)	40
Radish, salmon roe, sakura mix and onion dressing	

	SASHIMI	NIGIRI
	6 pieces	6 pieces
UNAGI - EEL	-	50
IKA - SQUID	48	48
SHIMI - MACKEREL	50	50
SAKE - SALMON	58	58
TAKO - OCTOPUS	55	55
MAGURO - TUNA	50	50
EBI - SHRIMP	60	60

HOUSE ROLLS (6 pieces)

CHO GAO MAKI	60
Crispy crab, shrimp tempura, salmon, cucumber mango, Lolo Rosso	
SHRIMP MAKI	60
Shrimp tempura, crab stick, sesame seed, teriyaki mayo, cucumber	
CRISPY CRUST MAKI	58
Shrimp tempura, avocado, cucumber, carrot, crab crust and Lolo Rosso	
UNAGI ROLL	55
Eel, crabstick, avocado, asparagus, sesame seed	
VOLCANO ROLL	50
Shrimp tempura, crabstick, avocado, cucumber and spicy mayo	
CRISPY SPICY ROLL	50
Crabstick, salmon, shrimp, avocado, caramel sauce, soya sheet	
CALIFORNIA ROLL	45
Crabstick, mayonnaise, avocado, cucumber, tobiko	
CARAMEL MAKI	55
Shrimp tempura, crabstick, avocado, crispy caramel crab topping	
SPICY TUNA	40
Spring onion and spicy mayo	
SPICY SALMON	45
Crab, cucumber, avocado, tobiko topped with spicy mayo	

(S) SEAFOOD

(V) VEGETARIAN

We gladly cater for any special dietary requirements. Please let us know.

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STARTERS

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| <p> Cha Gio Spring Rolls
Vietnamese spring rolls, mushrooms potatoes and onions, served with creamy peanut sauce</p> <p>Vegetable 39
Chicken 46
Potato Prawns 48</p> | <p> Rice Paper Rolls 37
Lettuce, carrot, cucumber glass noodles and fragrant herbs wrapped in rice paper served with Vietnamese peanut sauce</p> |
| <p> Steamed or Fried Dim Sum 45
Prawn or chicken siew mai vegetable dumpling and Har Gao seafood</p> | <p>Tempura
Chili plum sauce, wasabi and lime ponzu dip</p> <p>Vegetable 36
Seafood 48</p> |
| <p>Sriracha Chili Prawns 59
Crispy fried gulf prawns, pink ginger spicy Sriracha chili and passion fruit salsa</p> | <p>Wasabi Prawns 59
Crispy fried gulf prawns and wasabi dressing topped with mango salsa</p> |

good for 2

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| <p> Balinese Satay 58
Grilled beef and chicken skewers marinated with herbs served with peanut sauce</p> | <p> CHO GAO Platter 72
Grilled beef and chicken satay vegetable spring rolls and steamed prawns siomai served with ginger-nuóc cham and peanut dip</p> |
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SALADS

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| <p> Raw Papaya Salad 36
Green papaya salad with tomatoes fresh beans, carrots and roasted peanuts with chili lime dressing</p> | <p>Duck Salad 38
Crispy duck, Asian greens lime leaves, lychee and sticky plum dressing</p> |
| <p>Mango Salad 38
Spicy green mango with prawns</p> | <p>Salmon Nam Tok 38
With salmon, rice crackers Lime and mint leaves, shallots In chili lime vinaigrette</p> |

SOUPS

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| <p>Miso Soup 36
Tofu, spring onions, enoki mushrooms and seaweed</p> | <p>Sweet Corn Egg Drop Soup 36
With spring onion</p> |
| <p>Laksa Soup 48
Gulf shrimps and fish dumplings in creamy turmeric coconut soup</p> | <p>Hot and Sour Soup
Tofu, Chinese cabbage egg white, bamboo shoots carrots and spring onions</p> <p>Vegetable 40
Chicken 45</p> |
| <p>Tom Yum Soup
Bangkok style hot and sour soup galangal, mushrooms, lemongrass coriander and roasted chili</p> <p>Tom Yum Pak -Vegetable 40
Tom Yum Kai -Chicken 45
Tom Yum Kung -Prawn 48</p> | |



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CHO GAO PILLOW

Fancy a dream Wok?

Chicken With ginger, shitake mushrooms Spring onions in soya ginger sauce	72	Vegetable Crunchy Asian vegetables mushrooms in Szechwan sauce	62
Seafood Calamari, shrimps, mussels dory in hot basil sauce	82	Beef With baby corn and in oyster sauce	86

NOODLES

Yaki Noodles with Beef Wok fried with cabbage, carrots bean sprouts, spring onions shitake mushrooms and soya sauce	78	Mie Goreng Stir fried yaki noodles, shrimps chicken and egg with Indonesian chili sauce	72
Vietnamese Noodles Stir fried glass noodles, egg bean sprouts, spring onions, Chinese cabbage with soy sauce and sesame oil	58	Pad Thai Stir fried rice noodles with tofu, egg and peanuts	58
Chicken	76	Chicken	76
Prawn	82	Prawn	82
Singapore Noodles Wok fried vermicelli noodles with chicken and prawns, white onions spring onions, bean sprouts in soya bean sauce	72		

STIR FRIES

Cashew Chicken Stir fried chicken with cashew nuts shiitake mushrooms, white onions capsicums and slow roasted chili paste	68	Kung Pao Chicken Sautéed chicken thigh with dried chillies, white onions spring onions, mushrooms and cashew nuts in Kung Pao vinegar sauce	66
Seafood Pad Chai Prawns, scallops, squid, cream dory with lemongrass, hot basil fresh green peppers, Thai ginger, Thai eggplant and red chillies	78	Wok Fried Garden Vegetables Baby corn, bok choy, broccoli, snow peas carrots and shiitake mushrooms in soy sauce	46
Sweet and Sour Tiger Prawns Cherry tomatoes, cucumbers, onions capsicums and pineapple	87	Garlic Pepper Tiger Prawns With spring onions and soya sauce	98
Chicken	72		
Nasi Goreng Indonesian style fried rice served with prawn crackers chicken and beef satay	72	Wok Fried Rice Jasmine rice with chicken, prawns green peas, raisins served with fried egg and chicken drumstick	68



Vegetarian



Contain Nuts

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MAIN COURSES

Cho Gao Roasted Chicken 86 Marinated with Thai herbs coconut milk garlic and honey served with jasmine rice	Oven Grilled Chicken in Skewer 78 served with sweet chili sauce sticky rice and papaya salad
Crispy Skin Peking Duck 128 Hoisin sauce and steamed pan cakes Quarter 58 Half 98	Kang Ped Pad Yang 85 Roasted duck in red curry with lychee grapes, pineapples, cherry tomatoes and Thai basil leaves
Singaporean Chili Lobster 156 With egg drop chili sauce and spring onions	Cho Chee Salmon 125 Succulent salmon fillet sautéed with red chili paste, coconut milk, sweet basil leaves and bell peppers
Teriyaki Steak 138 Served on a bed of teppanyaki soba noodles, bok choy, white onions bean sprouts and sesame seeds	Braised Beef Rendang 96 Slow cooked beef in coconut milk and spices served with jasmine rice
BBQ Beef Spare Ribs 138 Honey glazed beef ribs marinated in sweet soya sauce, five spices served with jasmine rice and chili vinegar	

CURRIES

Green	Blend of Chef's own herbs and spices
Yellow	Fresh turmeric paste
Red	Spice blend with shrimp paste
Masaman	Hilltop villager special
Indonesian Kari	With tamarind lemon grass

Beef 68	Vegetable and Tofu 58
Chicken 68	Seafood 70

SIDES

Jasmine Rice 23	Egg Noodle 22
Sticky Rice 24	Garlic Rice 24
Egg Fried Rice 24	Vegetable Fried Rice 24
Grilled Asparagus 26	



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DESSERTS

Sweet Sticky Rice with Mango 32

Coconut rice simmered and sweetened until sticky topped with creamy coconut sauce

Tab Tim Crob 32

Water chestnuts, with syrup and coconut milk

Green Lime Cheesecake 32

Baked lime cheesecake on a butter almond crust

Lychee Panacotta Mango Smear 32

Delicious and creamy panacotta with fresh lychee

Apple Pie Ginger Ice Cream 32

Fresh apples sliced with mixed spice flavor. Served with green tea crumble and ginger ice cream

Banana Turon 32

Bananas and jackfruit slices in a spring roll wrapper

Bitter Chocolate Cake 32

Creamy chocolate cake mousse on a chocolate biscuit

Melting Chocolate Ball on Banana Cake 32

Banana cake topped with white chocolate dome Served with coconut ice cream

Sorbet and Ice Cream 28

Sorbet: Mango, lime and raspberry
Ice Cream: Chocolate, vanilla and strawberry

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