

LUNCH
















MENU

OPENING
HOURS12:00 PM
5:00 PM














APPETIZERS & SALADS

- LONG BEANS SHRIMP SALAD**   26
Cherry tomato, sesame, soy dressing, beans sprout, onion, mint leaves, spring onion, red radish
- CRISPY TOFU SALAD**  26
Red radish, lettuce, radicchio, avocado, miso tahini dressing, sesame seed, cucumber
- HONEY GARLIC CHICKEN WINGS**   30
Chili, spring onion, coriander, green salad
- HEALTHY GARDEN SALAD**  30
Mixed lettuce, Kalamata, cherry tomato, avocado
- LAGOON TUNA TARTARE**   33
Onion, spring onion, ginger sauce, microgreen
- WOK- FRIED GINGER SHRIMP**     38
Sugar pea, broccolini, spring onion, pepper
- ASSORTED SUSHI & SASHIMI**     43
Pickled ginger, wasabi, soy sauce























PIZZAS














- BLUE CHEESE CAULIFLOWER PIZZA**    32
Cauliflower sauce, bocconcini
- PROSCIUTTO PIZZA**    38
Arugula, ham prosciutto, shaved parmesan, ricotta
- GARLIC SHRIMP PIZZA**    38
Spring onion, sundried tomato, basil
- SEAFOOD MADRAS PIZZA**     42
Soy sauce, mozzarella, tomato sauce

SOUPS

- MAKAI SHORBA SOUP**   25
Corn, coriander, chili oil, roasted cumin
- LAKSA PRAWN SOUP**      30
Egg noodle, tofu, beans sprout
- CHICKEN MUSHROOM WONTON SOUP**    30
Bokchoy, spring onion, fried onion, shimeji
- THAI BRAISED PORK NOODLE SOUP**    30
Rice noodle, coriander, white radish, pickled garlic, bok choy, coriander

SANDWICHES & BURGERS

- TEMPEH SANDWICH**   34
Focaccia grain, arugula, spinach, avocado, caramelized onion, tomato, balsamic
- SOFT SHELL CRAB SANDWICH**     50
Charcoal bread, sriracha mayo, kimchi, iceberg, fries
- NIYAMA CLUB SANDWICH**     35
Toast brioche, pork bacon, smoked chicken, sundried tomato, romaine, fried egg, mimolette cheese, French fries, salad
- HARAJUKU CHICKEN BURGER**     38
Fried chicken breast fillet, red onion, sweet soya glazed beansprout, wasabi mayo, fried egg, iceberg lettuce, spinach brioche, mimolette cheese, gherkin, sliced tomato
- COD FISH BURGER**     40
Brioche bun, crusted cod fish fillet, sriracha mayo, mushy peas, tomato, red onion, smoked cheddar, fried egg, malt vinegar. potato crisps
- OH! MIGHTY BURGER**     40
Angus beef patty, smoked beef brisket, slaw, pickles, brioche bun, barbecue special smoky sauce, your choice of pork bacon or pork fat

 - DAIRY,  - CONTAINS ALCOHOL,  - PORK,  - CONTAINS NUTS,  - SHELLFISH,  - FISH,  - CONTAINS GLUTEN,  - SPICY,  - VEGETARIAN,  - VEGAN,  - SOY,  - SUSTAINABLE FOOD,  - EGG

Kindly notify one of our team members if you have any allergic intolerance.

Prices are quoted in US Dollars and inclusive of 10% service charge & 16% GST.

All prices and menu items are subject to change according to seasonality and availability, without any prior notice.

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MAIN DISH

MASALA MARINATED FISH FILLET 
Coconut rice, mango chutney, curry sauce, kachumbari salad, papadum, chapati

47

INDIAN CHICKEN MAKHANI 
Garlic naan, raita, chutney, papadum


51

NASI LEMAK 
Coconut rice, ikan bilis, peanut, acar, soft boiled egg, prawn cracker, chili paste

51

GRILLED TUNA STEAK 
Coriander, mashed pea, soy, ginger, wasabi, glazed bok choy

55

LAMB RIBS 
Jasmine rice, garlic green vegetable, black pepper Asian sauce

55

CATCH OF THE DAY 
Bok choy beans garlic, cherry tomato, mashed sweet potato
Sauce choice: Wasabi garlic cream sauce, nam jim sauce, superior soya ginger, lemon butter sauce

55

TIGER PRAWN SKEWER 
Garlic tossed bok choy, lemon, dabu dabu sauce or chili garlic mayo

58

ANGUS BEEF TENDERLOIN STEAK 
Grilled vegetables, French fries, peppercorn sauce

58

ADD SIDE : French fries or sweet potato fries or potato wedges **21**

DESSERTS

LEMON VARIATION 
Lemon meringue, lemon cream, lemon gel

21

COCONUT MIXED BERRY TART 
Coconut mousse, mixed berries, raspberry crumble


21

CHIA SEED WITH PASSION MANDARIN 
Passion chia seed bar, passion curd, mandarin gel

21

TROPICAL FRUIT PLATTER 
22

HOMEMADE ICE CREAM & SORBET














ICE CREAM PER SCOOP 
Vanilla
Chocolate Manjari
Roasted Banana
Coconut
Green Tea

8

SORBET PER SCOOP 
Mango Coconut
Pineapple and Coconut

8

3 SCOOPS ICE CREAM OR SORBET **22**

 - DAIRY,  - CONTAINS ALCOHOL,  - PORK,  - CONTAINS NUTS,  - SHELLFISH,  - FISH,  - CONTAINS GLUTEN,  - SPICY,  - VEGETARIAN,  - VEGAN,  - SOY,  - SUSTAINABLE FOOD,  - EGG

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