

LUNCH



MENU

OPENING
HOURS12:00 PM -
5:00 PM

APPETIZERS & SALADS

TRIO CABBAGE SALAD 23
Onion, marinated Teriyaki corn-fed chicken, spring onion boiled egg, wonton chip, sesame, Japanese mayo

LONG BEANS SHRIMP SALAD (SF) 23
Cherry tomato, sesame, soy dressing, beans sprout, onion, mint leaves, spring onion, red radish

CRISPY TOFU SALAD (VG) (GF) 23
Red radish, lettuce, radicchio, avocado, miso tahini dressing, sesame seed, cucumber

HONEY GARLIC CHICKEN WINGS (SP) 25
Chili, spring onion, coriander, green salad

HEALTHY GARDEN SALAD (V) (VG) 29
Mixed lettuce, Kalamata, cherry tomato, avocado

LAGOON TUNA TARTARE (SF) (GF) 31 
Onion, spring onion, ginger sauce, microgreen

HOMEMADE BEEF DUMPLING 33
Spring onion, lemongrass, coriander

WOK- FRIED GINGER SHRIMP (SF) 37
Sugar pea, broccolini, spring onion, pepper

ASSORTED SUSHI & SASHIMI (SF) (SP) 41 
Pickled ginger, wasabi, soy sauce

SOUPS

MAKAI SHORBA SOUP (V) (GF) (VG) (SP) 25
Corn, coriander, chili oil, roasted cumin

LAKSA PRAWN SOUP (SF) 29
Egg noodle, tofu, beans sprout

CHICKEN MUSHROOM WONTON SOUP 30
Bokchoy, spring onion, fried onion, shimeji

THAI BRAISED PORK NOODLE SOUP (P) 30
Rice noodle, coriander, white radish, pickled garlic, bok choy, coriander

PIZZAS

BLUE CHEESE CAULIFLOWER PIZZA (D) (V) 28
Cauliflower sauce, bocconcini

PROSCIUTTO PIZZA (P) (D) 28
Arugula, ham prosciutto, shaved parmesan, ricotta

GARLIC SHRIMP PIZZA (SF) (D) 30
Spring onion, sundried tomato, basil

SEAFOOD MADRAS PIZZA (SF) (D) 33
Soy sauce, mozzarella, tomato sauce

SANDWICHES & BURGERS

TEMPEH SANDWICH (VG) 28
Focaccia grain, arugula, spinach, avocado, caramelized onion, tomato, balsamic

CLASSIC BEEF BURGER (P) (D) 35
Caramelized onion, pickled ginger dressing, cheese, gherkin, lettuce, tomato, pork bacon

BEEF BULGOGI SANDWICH (D) 35
Pickled Japanese cucumber, lettuce, tomato, onion, tori sauce, kimchi

RAMEN PORK BURGER (P) 35
Onion, cabbage, carrot, lettuce, tomato, Sriracha slaw, Hoisin dressing

SOFT SHELL CRAB SANDWICH (SF) (D) 40
Charcoal bread, sriracha mayo, kimchi, iceberg

LOBSTER BURGER (SF) (D) 50
Cuka wakame, squid ink bun, lettuce, tomato, thin sliced onion pickle, avocado slice, nori tempura

DAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY LEVEL (SP) PORK (P) GLUTEN FREE (GF) SUSTAINABLE FOOD  NUTS (N)
VEGETARIAN (V) VEGAN (VG)

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 & 12% GST.

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MAIN DISH

MASALA MARINATED FISH FILLET (SP) 40

Coconut rice, mango chutney, curry sauce, kachumburi salad, papadum, chapati

INDIAN CHICKEN MAKHANI (D) 44

Garlic naan, raita, chutney, papadum

BREADED PORK CUTLET (P) 44

Jasmine rice, tonkatsu, egg fried rice, tea egg, misozuke, vegetable yasai itame

NASI LEMAK (SF) (N) (GF) 44

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

GIANT FISH CAKE (GF) 45

Fish cake, Rocket salad, lemongrass salsa, lemon

GRILLED TUNA STEAK (D) (SF) 47

Coriander, mashed pea, soy, ginger, wasabi, glazed bok choy

LAMB RIBS (SP) 47

Jasmine rice, garlic green vegetable, black pepper Asian sauce

CATCH OF THE DAY (SF) (GF) 47Bok choy beans garlic, cherry tomato, mashed sweet potato
Sauce choice: Wasabi garlic cream sauce, nam jim sauce, superior soya ginger, lemon butter sauce**GRILLED MARINATED VEAL CHOP (SP)** 52

Wok-tossed beans, kung pao potatoes, sweet & sour chili sauce

TIGER PRAWN SKEWER (SF) (GF) 52

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

MALDIVIAN LOBSTER 87**CURRY (SF) (SP) (GF) (N)**
Steamed rice, pappadam, kachumburi, raita, chutney**ADD SIDE** : French fries or sweet potato fries or potato wedges 9

DESSERTS

LEMON VARIATION (D) 15

Lemon meringue, lemon cream, lemon gel

COCONUT MIXED BERRY TART (D) 15

Coconut mousse, mixed berries, raspberry crumble

CHIA SEED WITH PASSION MANDARIN (VG) 15

Passion chia seed bar, passion curd, mandarin gel

TROPICAL FRUIT PLATTER (VG) 19

HOMEMADE ICE CREAM & SORBET

ICE CREAM PER SCOOP (D) 4Vanilla
Chocolate Manjari
Roasted Banana
Coconut
Green Tea**SORBET PER SCOOP (VG)** 4Mango Coconut
Pineapple and CoconutDAIRY (D) SEAFOOD (SF) ALCOHOL (A) SPICY LEVEL (SP) PORK (P) GLUTEN FREE (GF) SUSTAINABLE FOOD  NUTS (N)
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