






# Authentic and Creative Asian Inspiration






## COLD STARTER




**Vietnamese Crispy Taro Salad**  23  
Taro • cucumber • shredded carrot • coriander • mint leaf  
• sweet basil • green papaya • sweet potato





**Thai Beef Salad**    23  
Cucumber • cherry tomato • mint • sweet basil • Thai chili  
• red onion





**Papaya Salad with Tempura Vegetable**     23  
Dried shrimp • long bean peanut • garlic • Thai chilli •  
fermented anchovy sauce

**Chukawakame**    25  
Seaweed • cucumber • mixed sakura • sesame  
dressing **USD 10 SUPP CHARGE**



**Vietnamese Fresh Spring Roll**     28  
Glass noodle • soft shell crab • rice paper • gem lettuce •  
basil • coriander • fish dipping sauce • mayonnaise



**Salmon In Spicy Lime**    30  
Sashimi grade salmon marinated in spicy lime dressing  
sauce • coriander • mint • garlic • Thai chilli




**Japanese Wagyu & Sea Urchin Tataki**     35  
Seared wagyu beef • truffle ponzu • crispy shallot • raw  
sea urchin • soy sauce • sugar • sesame



**Hiyayakko**     23  
Fresh Japanese tofu salad • onion • daikon • sesame  
seed • ginger soya dressing **USD 10 SUPP CHARGE**

## NEST SHARING PLATTER 55





**Papaya Salad**   






**Chicken Satay • Peanut Sauce**  





**Lobster Spring Roll**   

**Vietnamese Fresh Spring Rolls with Fish Dipping  
Sauce**  

## SOUP




**Tom Yum Goong**     38  
Prawn broth • prawn • red onion • kaffir lime leaf • straw  
mushroom • coriander • cherry tomato

**Braised Pork Belly Soup**      35  
Pork belly • pandan leaf • galanga • garlic • cinnamon  
stick • soy sauce • scallion • bok choy • Chinese cooking  
wine • star anise







**Chinese Hot & Sour Soup**     28  
Shitake mushroom • ear mushroom • bamboo shoot • egg •  
spring onion




## HOT STARTER




**Wonton Szechuan Chicken**     32  
Chicken thigh • Szechuan pepper • wonton skin • chinese  
chili oil

**Duo Satay**    38  
Chicken satay • beef wagyu satay • garlic • ginger •  
red onion • lemongrass • peanut sauce **USD 12 SUPP CHARGE**




**Lobster Spring Roll**     45  
Reef lobster • prawn • celery • glass noodle • mango  
lemongrass sauce • sesame oil • sweet chilli sauce

**Gyoza** 35  
King Crab Meat      
Prawns • Coriander • Water Chestnut • Soy Sauce  
**OR**  
Wagyu tenderloin     
Soy sauce • fresh truffle • green onion **USD 8 SUPP CHARGE**






**Mushroom & Teriyaki Wrapped in**    25  
**Cheung Fan**  
Shimeji mushroom • enoki • shitake • Chinese sweet • sour  
soya sauce

**Grilled Pork Neck • Thai Marinated**    28  
Rice powder • red onion • lime • tamarind chili powder  
dip • sticky rice

## BIG BOWL NOODLE SOUP

**Pho Bo**    48  
Beef tail soup • rice noodle • spring onion • fried onion •  
hoisin sauce • sriracha chili • mint • chili • sliced wagyu  
beef **USD 20 SUPP CHARGE**

**Prawn Wonton with Egg**      30  
Homemade prawn wonton • fresh egg noodle • bok choy •  
crispy wonton • yellow bean soy • spring onion • coriander

**Yen Ta Fo**      30  
Preserved bean curd soup • thick rice noodle • enoki •  
morning glory • bean sprout • fried garlic • tofu  
• Served with fried wonton with sweet chili

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## SUSHI ROLL

6 Pcs.

- Crazy California** 35  
Crab meat • avocado • cream cheese • tobiko • crab stick
- Spider** 40  
Soft shell crab • avocado • tobiko • nori • asparagus • cream cheese • kabayaki sauce
- Deluxe Crunchy Prawn** 35  
Prawn • asparagus • avocado • bread crumb • cream cheese • egg • teriyaki sauce
- Mango Tango** 30  
Mango sushi • yellow pickled daikon • avocado • cucumber • chukawakame • sesame seed • mango teriyaki sauce
- Salmon Truffle Roll** 45  
Salmon • truffle • avocado • cream cheese • spring onion • cilantro • spicy mayo • ikura • kabayaki sauce • spicy mayo
- The Fat Duck** 42  
Cucumber • foie-gras • wagyu tenderloin • onion • carviar • fried spring onion • asparagus • gold paper leaf • teriyaki sauce • mayonnaise • cilantro mayo
- Kappa Maki** 28  
Dried seaweed • Japanese cucumber • sugar • rice vinegar • soy sauce

## SASHIMI

3 Pcs.

- Hamachi** 35  
Yellow Tail
- Akami** 35  
Tuna Loin
- Otoro** 45  
Fatty blue fin tuna belly USD 15 SUPP CHARGE
- Sake** 25  
Salmon
- Hotate** 38  
Scallop

**Sashimi of The Day** 75  
12 pieces

- Salmon • 3pcs
- Tuna Belly Otoro • 2pcs
- Tuna • 3pcs
- Local White Fish • 2pcs
- Hamachi • 2pcs

- 1 Piece Lobster Sashimi on Ice** 105  
Live lobster daikon radish • shuma • wakame
- Comes with kabayaki sauce • soy sauce • grated wasabi • pickled ginger

## NIGIRI

3 Pcs.

- Wagyu Beef** 35
- Tuna** 25
- Salmon** 25
- Ikura** 45  
Salmon roe USD 15 SUPP CHARGE
- Uni** 45  
Sea urchin USD 20 SUPP CHARGE
- Unagi** 25  
Eel
- Ebi** 35  
Prawn
- Otoro** 50  
Fatty blue fin tuna belly USD 15 SUPP CHARGE

## DIM SUM

- Prawn and Abalone Shu Mai** 50  
Prawn • coriander root • garlic • abalone • ikura • scallop
- Foie Gras & Kobe Wagyu Pan Fried Dumpling** 48  
With truffle soy • beluga caviar USD 15 SUPP CHARGE
- Cristal Vegetable Dumpling** 45  
Mix vegetable • cabbage • spring onion • garlic • carrot • coriander • mushroom USD 15 SUPP CHARGE

## FRIED RICE & NOODLES

- Black Truffle Fried Rice** 60  
Mix vegetable • cabbage • spring onion • garlic • carrot • coriander • spring onion • fresh truffle • mushroom USD 15 SUPP CHARGE
- Phad Thai Goong** 45  
King prawn • rice noodle • bean sprout • spring onion • peanut • egg • tofu • dry shrimp • palm sugar • tamarind sauce
- Mee Goreng** 40  
Stir fried egg noodle • chicken • shrimp • sweet soya • bean sprout • cabbage • carrot • spring onion • Indonesian curry powder • oyster sauce
- Chow Mei Fun** 50  
Stir fried vermicelli noodle • carrot • red bell pepper • shredded cabbage • bean sprout • snow pea sesame oil

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## NEST SPECIALTIES

**Nest Seafood BBQ Platter for 2** **98**  
 Reef lobster • reef fish fillet • tuna loin • tiger prawn • scallop • squid • oyster • shrimp • vegetable fried rice served with Asian dipping sauce

**Grilled Jumbo River Prawn** **75**  
 Jumbo river prawn • fried brown rice • coriander • fish sauce • soy sauce • Asian dipping sauce **USD 30 SUPP CHARGE**

**Hong Kong Style Steam Grooper** **50**  
 Ginger • leek • sesame oil • soya • garlic • scallion • coriander **USD 20 SUPP CHARGE**

**Com Ga** **40**  
 Steamed corn fed chicken • garlic • Thai chili • lemon • ginger • turmeric rice • basil • onion • carrot

**Nasi Pecal** **45**  
 Traditional Javanese rice dish • with boiled vegetable • peanut sauce • bean sprout • peanut cracker • fried tempeh • cabbage • green bean • yellow tofu • morning glory • peanut cracker

**Catch of the day in Banana Leaf** **75**  
 Ikan pepe • turmeric • candlenuts • tomato • shrimp paste • chili paste • lemongrass • chili pepper

**Moo Krob** **75**  
 Thai crispy deep fried pork belly • bok choy • tamarind rice powder dipping sauce • sweet soya dipping **USD 15 SUPP CHARGE**

## CURRY

**Chicken Katsu Curry** **45**  
 Japanese chicken curry • panko crumb • carrot • idaho • purple potato

**Massaman Beef Cheek** **85**  
 Thai famous curry • massaman paste • coconut milk • red onion • peanut • star anise • cinnamon stick

**Green Curry Vegetable Saitan** **45**  
 Vegan green curry paste • Thai chili • forest mushroom • Thai eggplant • broccoli • baby corn • coconut milk • kaffir-lime • Thai sweet basil • coriander • palm sugar • seitan tofu skin

**Roasted Red Curry Duck** **55**  
 Roasted duck • red curry paste • kaffir-lime leaf • palm sugar • coconut milk • fish sauce • Thai chilli • pineapple • lemongrass • lychee • grape • cherry tomato

## FROM THE WOK

**Singaporean Chili Lobster** **105**  
 Whole reef lobster • fried steam bun • chili • chive • coriander • Singaporean chili sauce **USD 35 SUPP CHARGE**

**Short Rib Beef Rendang** **65**  
 Braised beef wagyu short rib • coconut milk • kaffir-lime leaf • red onion • galanga • lemon grass • candle nut **USD 15 SUPP CHARGE**

**Sauteed Wagyu Beef Bo Lok Lak** **85**  
 Wagyu aa7 tajima striploin • asparagus • mixed bell peppers • fish sauce • red onion • oyster sauce • soy sauce • mix lettuce

**Soft Shell Crab Black Pepper Bean sauce** **55**  
 Deep-fried soft-shell crab • black pepper bean sauce • yellow bell pepper • green onion • white onion **USD 45 SUPP CHARGE**

**Seafood Sambal Kemangi** **65**  
 Lobster • scallop • jumbo prawn • squid • shrimp • white fish • yellow paste • chili • basil

**Chicken Kung Pao** **55**  
 Chicken thigh • bell pepper • white onion • cashew nut • water chestnut • chinese black vinegar • soy sauce

**Deep Fried Cauliflower with Black Pepper Sauce** **55**  
 Cauliflower • cracked black peppercorn sauce • bell pepper • dark soy • sweet soy sauce

**Chinese Cabbage and Shiitake Mushroom Stir Fry** **45**  
 Shiitake mushroom • button mushroom • Chinese cabbage • coriander • ginger • snow peas • chestnut • vegan oyster sauce • sesame oil

## RICE MASTER

Steam Jasmine Rice	9
Black Sticky Rice	9
White Sticky Rice	9
Organic Brown Rice	12
Garlic Fried Vegetable Rice with Eggs	10

## SIDES

Stir Fried Broccolini with Black Bean Sauce	10
Stir Fried Baby Bok Choy with Garlic Sauce	10
Stir Fried Assorted Mushroom, Erinngi, Shitake, Shimeji, Enoki	10
Steamed Edamame	15

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## DESSERT

- Mango Sticky Rice**  25  
 Thai coconut milk • sesame • Thai mango •  
 glutenous rice
- Bounty Bar**    20  
 Coconut cream coated with chocolate • brownie •  
 marshmallow
- Pisang Goreng**    20  
 Indonesian fried banana • cream caramel sauce •  
 vanilla ice-cream •
- Kem Bo**   20  
 Vietnamese avocado mousse • coconut ice-cream •  
 dried sweet coconut • condensed milk
- Grilled Banana Wrapped in Sticky Rice**     20  
 Burnt banana leaf wrapping mixed with sticky rice •  
 pandan leaf • grilled banana • coconut • crushed  
 peanut • roasted sesame seed

## ICE-CREAM

20

CHOICE OF THREE ASIAN FLAVOURS

- Vietnamese Coffee  
  - Avocado  
  - Thai Tea  
  - Red Bean  
  - Durian  
  - Black Sesame  

## SORBET

23

CHOICE OF THREE ASIAN FLAVOURS

- Mango 
  - Passion Fruit 
  - Lychee 

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