

# Authentic and Creative Asian Inspirations

## TO START OR SHARE

### Vietnamese Rice Paper Rolls

Filled with rice noodles, coriander, mint tamarind sauce and your choices of:

- ☐ Fried tofu and soya bean "V" 18
- ☐ Fried fish 20
- ☐ Poached prawn 24

### Chor Moug "N"

Chicken flower dumpling, peanut

16

### Gai Hor Bai Toey

Chicken thigh, sriracha sauce, sweet soya sauce, pandan leave

14

### Black Fungus Salad

Sichuan pepper oil, chili, vinegar

15

### Tempura Vegetables "V"

Asparagus, mushroom, zucchini, eggplant, sweet potato, tempura sauce

23

### Prawn & Chicken Gyoza "N"

Water chestnuts, spring onions, soy sauce, rice vinegar, roasted chili oil

26

### Soft Shell Crab

Tempura battered, salt & pepper, nahm jim dip

31

### Lobster Spring Roll

Lobster, shiitake, mushrooms, mango, lemongrass jam

34

### Balinese Satay Lilit

Molded onto lemongrass, grilled over coconut husk BBQ with chili sambal and Bali bean salad. Three sticks per serve

- ☐ Chicken 18
- ☐ Seafood 22

## Daily Ocean Harvest Sushi Or Sashimi

- Sashimi (3 types) 36
- Sushi selection (6 pieces) 38
- Mixed sushi & sashimi plate 42

## ASIAN SHARING STYLE

- ☐ Asian Sharing Prawns 52  
Prawn, rice paper rolls, pomelo salad, seafood satay lilit
- ☐ Asian Sharing Fish 45  
Crispy fish rice paper rolls, chicken satay lilit, gado gado "N"
- ☐ Asian Sharing Lobster 65  
Lobster spring roll, chicken satay lilit, yam talay seafood salad

## SOUPS OF ASIA

- Crab Wonton Soup 25  
Carrot, bok choy, spring onions, shiitake mushrooms
- Soto Ayam 21  
Chicken, vermicelli noodles, cabbage, bean sprouts, turmeric broth
- Tom Yam Goong or Gai " " 24  
Prawns or chicken, kaffir lime, straw mushrooms and thai coriander
- Tom Kha Gai or Goong " 24  
Prawns or chicken, galangal, lime, straw mushrooms, thai coriander
- Yang Tang 46  
Lamb ribs with radish
- Wu Ji Ren Shen Tang 82  
Black chicken soup, ginseng, goji berries

## ORIENTAL GARDEN

- Som Tam Poo Nim "N" " " 25  
Green papaya salad, carrot caviar, chili, peanut, dried shrimp, tamarind sauce
- Gado Gado "V" "N" 18  
Potato, beans, cabbage, tofu, peanut sauce
- Yam Nua Yang " 26  
Spiced BBQ tenderloin, Thai celery, cucumber, tomato, shallot, namjim sauce
- Laab Pla Tuna " 18  
Diced tuna loin, thai herb, dried chili, roasted rice, chili touile, lime dressing
- Yam Som O " "N" 26  
Poached white prawns, roasted coconut, cashew nuts, pomelo, Thai sweet & sour sauce

👉 mild 🌶️🌶️ spicy 🌶️🌶️🌶️ very spicy

As we try to keep all dishes authentic as possible, and purely a guide line on what is hot or not please follow symbol please if you wish less or more spicyness kindly let our team know

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## CURRY

<b>Khao Soi Moo</b> 🌶️🌶️	45
Northern Thai yellow curry, pork rib, crispy egg noodle, pickled shallot, dried chili	
<b>Massaman Nua "N"</b> 🌶️	55
Slow-cooked beef cheeks, potato, shallots, roasted peanuts, massaman curry	
<b>Gulai Kambing</b>	56
Indonesian braised lamb shank curry, coriander, lemongrass, mild spices	
<b>Rangoon Beef Short Ribs</b> 🌶️	69
Mild dry curry, roast chili, garam masala	
<b>Yellow Seafood Curry</b> 🌶️	95
Lobster, fish, prawn, scallop, squid	
<b>Red or Green Thai Curry</b> 🌶️🌶️	
Pea eggplant, blue pumpkin, sweet basil, coconut milk	
🍴 Chicken	38
🍴 Prawn	56
🍴 Vegetable "V"	28

\*All mains are served with your choice from our rice master service.

## MODERN WOK

<b>Spicy Tiger Prawns</b> 🌶️🌶️	45
Fresh chili paste, spring onions	
<b>Phad Thai Goong, Gai</b> 🌶️ "N"	55
Prawn wok-fried rice noodles, dried shrimp, peanuts, sweet radish	
<b>Pad Cha Talay</b> 🌶️🌶️	40
Stir fried seafood, Thai wild ginger root, kafir lime leaves, green pepper corn, Thai basil	
<b>Tang Chu Pai Gu</b> 🌶️ "P"	52
Braised pork spare ribs, sweet & sour sauce	
<b>Pang Xie</b> 🌶️	58
Wok-fried Maldivian crab, ginger, onion	
<b>Sichuan Chicken</b> 🌶️🌶️	34
Wok-fried chicken thigh, Sichuan chili paste	
<b>Penang Seafood KWAY TEOW</b> 🌶️	45
Prawn, squid, scallop, shiitake mushroom, egg, bean sprout, sweet soy	
<b>Hong Kong Sweet &amp; Sour Reef Fish</b>	38
Broccoli, baby leek, carrot	
<b>Mapo Tofu "V"</b> 🌶️	29
Sautéed vegetables, firm tofu, chili, black bean sauce	

## NEST SPECIALTY

<b>Tuna Sambal Matah</b> 🌶️	45
Seared Maldivian tuna fillet, Asian vegetables, lemongrass, shallot salsa	
<b>Cumi-Cumi Sambal Kemangi</b> 🌶️	42
Indonesian BBQ squid, a coconut, basil paste	
<b>Grilled Coral Lobster</b> per piece	90
Black pepper sauce, sweet chili sauce, namjim, herb salad	
<b>BBQ Seafood</b>	for 2 people 270
Coral lobster, reef fish, tuna loin, giant prawn, scallops, squid, Asian dipping sauces, nasi goreng, Niyama herb garden salad, fermented ginger dressing	
<b>Nest Curry Tasting</b> 🌶️	for 2 people 195
Yellow lobster curry, red chicken curry, vegetable, green curry, Rangoon beef short ribs	

## STEAMED DISHES

Egg, Hokkaido scallop, dried shrimp	24
Whole spotted garouper fish	86
Tofu with mushroom and black beans sauce "V" 🌶️	32
Maldivian coral lobster, garlic sauce	90
Root vegetables pumpkin, sweet potato, corn, taro, chestnuts "V"	20

## NASI MASTER SERVICE

Please select from

- 🍴 Nasi Uduk | Coconut rice
- 🍴 Fragrant jasmine rice
- 🍴 Thai sticky rice
- 🍴 Brown rice

## SIDES

Each	9
🍴 Broccoli & black bean sauce "V" 🌶️	
🍴 Sautéed vegetables "V"	
🍴 Nasi goreng (Fried rice)	
🍴 Mie goreng (Fried yellow noodles)	

🌶️ mild 🌶️🌶️ spicy 🌶️🌶️🌶️ very spicy

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## GLOSSARY

**Gyoza:** Small round pastry dough with meat filling

**Pandan:** Also known as screw pine and widely used in Asian cuisine. Pandan has a flavor similar to vanilla (which is where it also gets its nickname as the vanilla of the East).

**Satay Lilit:** Balinese minced meat (usually fish or pork) with unique spices traditionally molded onto lemongrass.

**Soto Ayam:** Yellow chicken soup with vermicelli noodles. The yellow comes from turmeric and is widely used for medicinal purposes.

**Gado Gado:** In Indonesia literally means 'mix-mix' since it is made of a rich mixture of vegetables and tofu and tempeh, all mixed in peanut sauce dressing.

**Yum Talay:** In Thai culture, Yum refers to the action of combining hot and tangy ingredients and *talay* is the Thai word for ocean.

**Massaman:** This Southern Thai dish, influenced by Muslim culture is mainly made from beef. The meaning is 'Sour' The flavors of the *massaman* curry paste (*nam phrik kaeng matsaman*) come from spices that are not frequently used in other Thai curries like cardamom, cinnamon, cloves, star anise and cumin.

**Cumi-Cumi Sambal Kemangi:** A famous dry Indonesian curry with mild spices to enhance the delicate squid.

**Broccolini:** A green vegetable similar to broccoli but with smaller florets and longer, thin stalks.

**Mee Goreng:** Fried yellow noodles

**Sambal Matah:** This spicy lemongrass and shallot relish is a popular Balinese condiment, typically served alongside almost every dish on this tropical island. The hint of citrus and nuttiness combined with the saltiness of shrimp paste and the heat of the chilli makes that incredible layering of flavors that Southeast Asia is famous for.

**Nasi:** In the Malay and Indonesian Bahasa language this means rice. A custom throughout Southeast Asia is to greet one another by asking have you had rice today.

**Fish Crackers:** Similar to prawn crackers but a lot larger and with a unique taste.

**Sambal Uleq:** Raw chilli paste (bright red, thin and sharp tasting) (or Oelek in Dutch) found in kitchens, particularly in Java. The Ulekan is a mortar shaped like a hybrid of a dinner and soup-plate with an old, cured bamboo root or stone pestle (ulek-ulek).

**Nasi Goreng:** Literally means fried rice and is famous throughout Southeast Asia, with most countries adopting their own unique version and at Nest we have ours too.

**Devil Sauce:** An Asian roasted sauce with base ingredients of garlic, chili, tomato and of course a few other secrets.

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