

STARTERS

SATAY SAMPLER

Malaysian lamb, Indonesian chicken, Thai pork, peanut sauce, atjar cucumber relish

SHRIMP TEMPURA

sweet and sour sauce, sesame noodles

PORK BAO BUN

green onions, carrots, pickled cucumber, toasted sesame seeds, cilantro

THAI BEEF SALAD *

rare-seared beef, cilantro, scallions, cucumber, fresh mint, toasted peanuts, kaffir lime dressing

KOREAN BEEF BULGOGI TACO

kimchi mayo, Asian slaw, avocado, cilantro
tofu vegetarian on request

JEWELS OF THE SEA

shrimp wontons, baby bok choy, lemongrass-sesame broth

LUMPIANG SHANGHAI

ground pork, egg roll wrap, sweet chili sauce, green papaya

VEGAN TOM KHA THAI COCONUT SOUP

kaffir lime, mushroom, bean sprouts, chili oil

COCONUT CRUSTED SCALLOPS *

honey lime dressing

TASTE OF TAMARIND *

Experience a selection of our favorite starters, crafted for sharing and curated to the number of people at the table. This platter features: Shrimp Tempura, Korean Beef Bulgogi Taco, Lumpiang Shanghai and Satay sampler

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

MAINS

WOK-SEARED LOBSTER *ND

Asian greens, ginger, sweet chili, soy
\$28 supplemental

CRISPY DUCK ND

yaki udon, grilled scallions, bean sprouts, ginger-chili glazed

SWEET POTATO & CAULIFLOWER MASSAMAN V

green beans, crispy onions, bean sprouts, basil, peanuts

PANANG RED CURRY COCONUT CHICKEN GF

crispy lotus, wok-seared vegetables, roasted peanuts

WASABI & SOY CRUSTED BEEF TENDERLOIN *

tempura onion rings, tonkatsu sauce

THAI BASIL SZECHUAN SHRIMP

chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, scallions, chili sauce

MONGOLIAN LAMB CHOP *ND

baby bok choy, toasted sesame seeds, mirin plum sauce

VEGAN SINGAPORE MEI FUN V

eggplant katsu, bell peppers, bean sprouts, yu choy

TEOCHEW FRIED SEABASS *

ginger scallion chili soy

SIDES

STEAMED JASMINE RICE OR BROWN RICE V GF

ASIAN EGGPLANT, SPICY COCONUT V

EGG FRIED RICE

SEARED BOK CHOY V

SAKE BRAISED OYSTER & SHIITAKE MUSHROOMS

GF gluten-free ND non-dairy V vegetarian

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A charge of \$10 will be added to your check per additional entrée ordered.

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DESSERTS

MANGO POSSET

coconut macaroon, passion fruit jelly, mango sorbet

CHERRY BLOSSOM TART

chocolate, cookie crust

SELECTION OF HOUSE-MADE SORBETS

lemon-basil, yuzu, lychee

PASSION FRUIT CLOUD

light egg white soufflé, passion fruit sorbet

PINEAPPLE & COCONUT TAPIOCA

lemon grass foam, sesame tuile



CASUAL ENCOUNTER 13

Belvedere vodka, Canton ginger, fresh lemon, cucumber

LYCHEE MARTINI 15

Roku gin, Morimoto sparkling nigori sake, lychee liqueur

CUCUMBER MOJITO 11

Bacardi 8 rum, agave syrup, fresh lime, orange juice, cucumber

YUZU COCKTAIL 11

Yuzu juice, De Lijn gin, vanilla, soda

MORIMOTINI 14

Haku vodka, Morimoto junmai sake

 gluten-free  non-dairy

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An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.