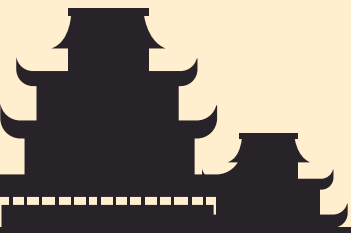


Le Asiatique



APPETIZER | SOUP

TOM YUM GOONG (SF, S, D, NF)
Prawn, straw mushroom, kaffir lime leaves

LAKSA BROTH (SF, GF, N, LF)
Shredded Chicken, Puffed Tofu, Crispy Shallot, Spring Onion

VEGAN MISO (VG, NF, LF)
Wakame, silken tofu, nameko mushrooms, green onions

APPETIZER | HOT

YOUNG OCTOPUS TEMPURA (SF, N, LF)
Porcini Dust, Yuzu Kosho Mayo

PRAWNS FRITTERS (SF, D, N) | \$30.00
(5 Pcs) Deep-fried Tiger Prawns, Concentrated Tamarind, Chipotle Pepper Sauce, Sour Cream

SEAFOOD GYOZA (SF, LF)
Young Ginger, Black Vinegar

EDAMAME (VG, GF, NF)
Sea Salt

STICKY WINGS (S, N, LF)
Honey-gochujang, Sesame Seed

MAIN COURSE | RICE & NOODLE

PRAWNS FRIED RICE (SF, GF, D)
Spring Onion, Egg

KHAO PAD SAPPAROD (N, D)
Chicken, pineapple, cashewnuts

CHICKEN WOK FRIED NOODLE (N, D)
Egg-free Noodle, Vegetable

VEGAN HAKKA NOODLES (VG, N)
Egg-free Noodles, Tofu, Vegetables, Soy Sauce, Garlic Chips

APPETIZER | COLD

NIGIRI (SF, GF, NF, LF)
Choice of Local Tuna, Local Jack Fish, Salmon, Tako, Unagi

SASHIMI (SF, GF, NF, LF)
Choice of Local Tuna, Local Jack Fish, Salmon, Tako

CALIFORNIA ROLL (SF, GF, NF, D)
Crab Meat, Avocado, Tobiko

DRAGON ROLL (SF, N, D)
Eel, Avocado, Sesame Seeds

ANGRY SPIDER ROLL (SF, S, N, D)
Soft Shell Crab, Cucumber, Togarashi

CHEESE & SALMON ROLL (SF, D, NF)
Smoked Salmon, Avocado

DAIKON AND SEAWEED MAKI (VG, GF, N)
Takuan and Chuka Wakame

MAIN COURSE | FROM SEA & LAND

STEAMED GYOLU FILLET (SF, N, LF)
Baby Bok Choy, Ginger & Scallion Chimichurri

KAENG KALI KOONGS (SF, GF, N, LF)
Thai Prawn Yellow Curry

BEEF CHEEKS (S, GF, N, LF)
Phanaeng Sauce, Local Baby Eggplant

TATAKI WAGYU TAJIMA STRIPLOIN MBS 8 (GF, N, LF) | \$75.00 (250 GRAMS)

PORK SPARE RIBS (P, LF, NF)
Marmite Glaze, Crispy Rice, Pickle Ginger

MAIN COURSE | FROM THE WOK

PREMIUM ANGUS BEEF TENDERLOIN
| \$30.00 (220 GRAMS)

WHOLE LOCAL LOBSTER (SF) | \$90.00
(1000 GRAMS)

TIGER PRAWNS (SF) | \$30.00 (5 PCS)
PORK BELLY (P)

ERINGI MUSHROOMS WITH BLACK
PEPPER SAUCE (VG, N)

LOCAL FISH OF THE DAY FILLET (SF)

CALAMARI (SF)

CORN-FED CHICKEN THIGH

MAIN COURSE | CHOICE OF SAUCES

BLACK PEPPER SAUCE (S, SF, NF, LF)

GINGER & SCALLION SAUCE (SF, NF, LF)

PASSION FRUIT SWEET & SOUR SAUCE
(VG, GF, NF)

MALAYSIAN CREAMY BUTTER SAUCE
(V, D, N)

BLACK BEAN SAUCE (SF, LF)

PAD MED MAMUANG (S, N, SF, GF, LF)
(THAI CHILI PASTE WITH CASHEW NUT)

SIDE DISHES

STIR FRIED MIX VEGETABLES (VG, NF, GF)

STEAMED BOK CHOY (VG, NF, GF)

STEAMED JASMINE RICE (VG, GF, NF, FF)

ASIATIQUE SALAD (VG, NF, FF, GF)

(GARDEN GREENS, WAKAME, EDAMAME,
ORIENTAL DRESSING)

DESSERTS

COCONUT SAGO PUDDING (VG,
GF, N)
Cardamom Coconut Cream

MANGO CHEESECAKE (D, NF)
Mango Salsa

YUZU MOUSSE CAKE (D, NF)
Passionfruit Coulis

GREEN TEA CREAM BRULEE (D, NF)
Vanilla Crumble

ASIAN MARKET FRUITS (VG, NF,
FF, GF)
Fruit Salsa, Seasonal Selection

PANDAN PANNACOTTA
(V, N, D, GF)
*Coconut Crumble, Crystallized
Cashewnuts*