

Gluten - free

scallop red curry crispy basil • roasted pumpkin	550	seabass mango salad crispy thai mango salad	350	sweet bites	
mini magnum x 2 salmon • lemongrass • chilli seasoning lime caviar	420	tom yum cappuccino young coconut • tiger prawn	350	taro custard stone	290
granita oyster x 3 chilli • lime • pomegranate	390	fish soup clear soup spices	350	pumpkin custard crème brûlée • orange sauce	290
soft shell crab roasted pineapple • torch ginger flower	390	squid coconut milk soup • young tamarind leaves char-grilled calamari	350	soaked fruits rambutan • lychee longanorange pomelo granita • fruit syrup	270
shrimp cake shrimp paste • fern leaves pickled vegetables • sweet chilli sauce	390	chicken garden soil • mini garden flowers	350	reserve hot-cold concoction	
duck red curry grilled pineapple • grapes • lychee caviar	390	chicken betel leave spicy • tempura betel leaves pickled cucumber	350	chocolate espresso • rum • milk sweet chocolate	45° 320 210
wagyu beef salad nam jim jeaw • cucumber • spring onion	590	rice cracker salad tofu • shimeji • tamarind sphere crispy rice paper	320	hazelnut espresso • rum • milk sweet hazelnut	320 210
lamb loin burrata • yellow curry spice crispy rice noodles • pickled cabbage	550	prawn salad watermelon • pineapple • green apple cucumber • lime dressing	320	salted caramel espresso • baileys • milk salted caramel	320 210
tiger prawn tamarind sphere • caramel honeycomb fried chilli	390	pomelo salad sorbet • crispy shallot	320	matcha - hot only espresso • rum matcha green tea • milk vanilla • salted caramel coconut milk	320 210

Lactose - free

scallop red curry crispy basil • roasted pumpkin	550	seabass mango salad crispy thai mango salad	350	sweet bites	
mini magnum x 2 salmon • lemongrass chilli seasoning lime caviar	420	tom yum cappuccino young coconut tiger prawn	350	mango sticky rice rice custard mousse	290
granita oyster x 3 chilli • lime • pomegranate	390	fish soup clear soup spices	350	sweet potato soup sago • coconut filling • coconut milk	290
soft shell crab roasted pineapple torch ginger flower	390	squid coconut milk soup young tamarind leaves char-grilled calamari	350	coconut pancake coconut cream • black net coconut ice cream	270
shrimp cake shrimp paste • fern leaves pickled vegetables sweet chilli sauce	390	chicken garden soil • mini garden flowers	350	banana poached • coconut milk white chocolate	290
duck red curry grilled pineapple • grapes lychee caviar	390	chicken betel leave spicy • tempura betel leaves pickled cucumber	350	water chestnut jackfruit • coconut milk	290
wagyu beef salad nam jim jeaw • cucumber spring onion	590	rice cracker salad tofu • shimeji tamarind sphere crispy rice paper	320	soaked fruits rambutan • lychee • longan orange • pomelo granita • fruit syrup	270
lamb loin yellow curry spice crispy yellow noodles pickled cabbage	550	prawn salad watermelon • pineapple green apple cucumber lime dressing	320	reserve hot-cold concoction	
tiger prawn tamarind sphere caramel honeycomb fried chilli	390	pomelo salad sorbet • crispy shallot	320	gingerbread espresso • jameson • lactose milk sweet gingerbread	45° 320 0° 210
				chocolate espresso • rum • lactose milk sweet chocolate	320 210
				hazelnut espresso • rum • lactose milk sweet hazelnut	320 210
				tiramisu espresso • vanilla vodka • lactose milk sweet tiramisu	320 210
				salted caramel espresso • baileys • lactose milk salted caramel	320 210
				matcha - hot only espresso • rum • matcha green tea lactose milk • vanilla • salted caramel coconut milk	320 210

classic concoction

espresso	90
double espresso	130
cappuccino	175
americano	175

reserve jing tea

vintage 155
vantage cooked puerh mini cakes
jasmine silver needle
organic jade sword
flowering jasmine and lily
flowering osmanthus
whole pink rosebuds

blend 135
assam breakfast
decaffeinated ceylon
earl grey
chai
rooibos

herbal 145
moroccan mint
whole chamomile flowers
whole peppermint leaves
blackcurrant - hibiscus
lemongrass - ginger
whole lemon verbena