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SIGNATURE ITEMS	BEEF & PORK	SEAFOOD	SOUP + SIDES
Cast Iron Beef Tataki* 28 Washugyu beef, seared with soy and truffle oil.	Surf N' Turf * 2 caramelized pork ribs, prawns pellet mashed potato.	Hokkaido sushi grade yellowtail with ogo seaweed,	 Krazy Fried Rice wok tossed jasmine rice with porkbelly, garlic, egg, and vegetables. add shrimp +5
Imperial Roll 14 stir-fried pork, vegetables, and vermicelli noodles rolled 14 in rice paper. flash fried and served with chili sauce. 14	Pork Belly Bao Buns(3) lemongrass scented pork belly, braised, roasted, fried cr atchara, and roasted shallot mayo.	 ⁴ Colonial Crab Cake (3) ⁵ blue crab meat, Thai basil aioli, baby lettuce, atchara. 	9 Indochine Mushroom Soup shiitake, oyster, shimeji mushroom, soft tofu, and egg flower with naan bread.
1938 Shaking Beef* 30 stir-fried 6oz American Kobe beef, red onions, watercress, nuoc cham.	Caramelized Pork Ribs* 1 braised baby back ribs with caramel sauce.	6	⁸ Jasmine Rice
Spicy Garlic Noodles 16 local buttery egg noodles with poached egg, fried garlic, scallions, and togarashi shichimi.	SATAY	mango sauce. Penang Prawns fried local prawns sautéed in sweet chili sauce, tomato	Lemongrass Fries blended with lemongrass, salt, togarashi, and roasted black pepper.
Green Papaya Mango Salad 16 local green papaya, mango, edamame, baby lettuce, heirloom tomatoes, red onion, bell peppers, thai mint	Chicken Satay*(2) 12 tumeric marinated with peanut sauce.	butter, lemon zest.	
dressing.	Beef Satay*(2) 12 soy lemongrass marinated with peanut sauce.		⁹ LE SWEETS
Singapore Chili Frog Legs 15 fried frog legs in chili butter, garlic, and shallots.	Shrimp Satay(2) 12 with peanut sauce.	2 Whole Fish M steamed or fried. daily preparation.	P Yuzu Japanese Cheesecake
	POULTRY	Mekong Steamed Black Cod 2 Alaskan black cod with fresh ginger and scallions finishe	Saigon Sunset Lilikoi tapioca pudding, coconut haupia, mixed berries, and icecream.
VEGETABLES		with fermented black beans, cilantro, and sizzling peanut c	Banana Lumpia topped with house crafted salted caramel and chocolate drizzle served with icecream.
Sesame Tofu Beef Salad 16 local mixed greens, tofu, washugyu beef, cherry tomato, red bell pepper, sesame dressing.	Malaysian Fried Chicken Wings 15 Ayam Goreng. crusted five spice chicken wings, finished with spiced vinegar and chili	Oyster Shooter 1 cucumber, onions, qual egg, smoked trout roe, ponzu	0 chocolate drizzle served with icecream. Affogato Cafe Du Monde coffee, vanilla ice cream, and wafers.
Local Baby Bok Choy 12 with aromatics, soy, oyster sauce, sesame oil, and chicken	Sweet Chili Chicken 12 80z crispy chicken tossed with spicy sweet chili sauce.	2	Yuzu Crème Brûlée served with an assortment of fresh berries.
Mushroom Curry 11 green curry with roasted mixed vegetables, tofu with naan bread. add shrimp +5			Chocolate Soufflé soft centered cake with vanilla iceceream, raspberry sa
8			
Blistered Shishito Peppers with spicy aioli. 14			



HAPPY HOUR

MONDAY to FRIDAY, 4 to 6 PM & MONDAY to THURSDAY, 8 PM to Close

from the kitchen.

Oyster Shooter	8	Chicken Satay	10
Spicy Lemongrass Fries	8	Beef Satay	10
Blistered Shishito Peppers	10	Shrimp Satay	10
Imperial Roll	10	Fried Frog Legs	10
Vegetarian Imperial Roll	10	Green Papaya Mango Salad	10
Porkbelly Bao Buns (3)	10	Caramelized Pork Ribs	12
Sweet Chili Chicken	10	Cast Iron Beef Tataki	20
Hamachi Crudo	15		

from the bar. Ginger Old Fashioned Lychee Martini Specialty Cocktail (cocktail of the week)

1942 Don Julio Titos Casa Migos Blanco Jameson

Daily Whisky Pick Aoki Bourbon Flight

 10
 Fried Frog Legs
 10

 10
 Green Papaya Mango Salad
 10

 10
 Caramelized Pork Ribs
 12

 10
 Cast Iron Beef Tataki
 20

 15
 9
 House Sparkling Wine
 8

 9
 House Sauvignon Blanc
 8

 9
 House Pinot Noir
 8

House Chardonnay 8 House Rose 8 20 10 Kirin Draft 6 10 Red Horse Bottle (Philippines) 6 10 Kona Big Wave 7



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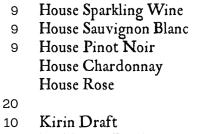
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8

6

6

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10 Red Horse Bottle (Philippines)

10 Kona Big Wave

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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