

EXPRESS LUNCH

TWO COURSE 595 | THREE COURSE 695 | FOUR COURSE 795

We levy a discretionary service charge 10%

Monday - Friday 12 PM - 3.30 PM



Soup - Course One

SZECHUAN HOT AND SOUR - CARROT, TOFU, SHIITAKE, BAMBOO SHOOT 

Chili bean, chili paste, dark soya, vinegar 

TOM YUM PHAK - THAI VEGETABLE CLEAR 

Sour and spicy with galangal, lemongrass, white cap mushrooms, basil, and exotic vegetables 

 WHITE WATER FISH AND SRI LANKAN CRAB STICK 

Thick soup with ginger, lime juice, egg drop, fish and crab stick

SOM TAM - GREEN PAPAYA 

Papaya pounded in terra cotta mortar mix with honey, lemon juice, chili and peanuts

 THAI ACCENT GRILLED CHICKEN 

Grilled breast chicken tossed with Thai herbs and rice powder and chili paprika 

Appetizer - Course Two

STIR FRIED CHAY 

Mix fresh garden vegetables sautéed in a union of herbs and spices

VEGETABLE AND TOFU SKEWERS 

Wild herbs marinated exotic vegetables and tofu skewers

 GRILLED AMERICAN CORN 

Fresh corn, coriander, with butter, shichimi ponzu

 STIR FRIED TOFU AND ANGEL PEPPER 

Lightly fried tofu tossed with green scallions and bell pepper

MUSHROOMS AND CHEESE 

Crumb coated cheese stuffed mushrooms with yuzu sriracha

SZECHUAN STYLE HARICOT BEANS 

Shallow fried beans tossed with bullet chili, shallots, and Szechuan pepper 

BANGKOK STYLE SATAY GAI 

Broiled chicken breast marinated in union of Thai herbs served with peanut sauce

GOMA TORI YAKI 

Stuffed chicken breast with spinach and yuzu teriyaki glaze

GRILLED LEMONGRASS CHICKEN 

Boneless, with skin chicken marinated with lemongrass, exotic herbs and spices

 CHINESE MANTOU 

Steam bun wrapper filled with tempura chicken lettuce and spicy mayo

EXPRESS LUNCH



PAPER FOILED VIETNAMESE WHITE FISH

Asian herbs marinated fish with fragrance of spring onion and green pepper corn

JAPANESE HORSE RADISH PRAWN


Creamy wasabi coated prawn cooked with sake, white wine, and china garlic

Meal Bowls - Course Three

MA PO TOFU

Silken tofu tossed with chili bean sauce, szechuan pepper, served with burnt garlic butter fried rice

STIR - FRIED VEGETABLE WITH NOODLE

Noodles with bamboo shoots bean curd, and mixed fresh vegetables topped with peanuts and hot curry sauce 

MUSHROOMS COMBO

Golden shiitake, button mushrooms, wood ear mushrooms tossed in vegetarian sauce served with Hakka noodles

STIR FRIED BROCCOLI AND SNAKE BEANS

Fresh broccoli, snake beans, wok fried vegetarian oyster sauce and touch of chili-crushed garlic serve with jasmine rice 

GAI PAD KRAPOW

Stir-fried spicy minced chicken with basil and scallion served with jasmine rice 


CAMBODIAN STYLE CHILI AND BASIL CHICKEN

Tender breast chicken prepared in a red chili sweet basil served with Japanese sticky rice

KUNG PAO CHICKEN

Cube chicken, peanut, bullet chili, cooked in a Kung pao sauce served with egg and spring onion fried rice 

GRILLED SPICY KOREAN CHICKEN

Chicken boneless marinated with Korean chili paste and paprika powder served with Japanese sticky rice and spices 

LO MAI GAI

Steam glutinous rice and chicken wrapped in lotus leaf served with in-house spicy sauce

Dessert - Course Four

GREEN TEA SWISS ROLL

TOKYO CHEESECAKE

DARK CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM

 Vegetarian

 Non-Vegetarian

 Spicy

 Chef Recommendations

In case of any food allergies, please inform your server.