

MEAT & FISH

# THE MENU

## TUNA TATAKI

SEARED TUNA SLICES WITH A BLEND OF TOMASU, SESAME,  
FRISÉE, AND A HINT OF WASABI MAYO.

## COCONUT SHRIMP

SUCCULENT TIGER SHRIMP INFUSED WITH COCONUT AND CHILI,  
SERVED WITH CRUNCHY CHINESE CABBAGE.

## KOREAN POPCORN CHICKEN

CRISPY CHICKEN BITES COATED IN A TANGY KEWPEE SAUCE  
AND SMOTHERED IN BBQ FLAVOR, INSPIRED BY KOREAN CUISINE.

## PEANUT CAPPUCCINO

A COMFORTING BLEND OF CREAMY PEANUT SOUP WITH THE  
FRESHNESS OF LEEK AND THE EARTHINESS OF CABBAGE.

## INDONESIAN RENDANG

FRAGRANT YELLOW RICE SERVED WITH TENDER, BRAISED BEEF  
SIMMERED IN TRADITIONAL INDONESIAN SPICES.

## FROZEN ESMA

INDULGE IN THE RICH FLAVORS OF ESPRESSO MARTINI PAIRED  
WITH CREAMY COFFEE ICE CREAM FOR A REFRESHING FROZEN TREAT.

## LEMON & MERINGUE

A DELIGHTFUL DESSERT FEATURING A BUTTERY CRUMBLE BASE  
TOPPED WITH ZESTY LEMON CRÉMEUX AND FLUFFY MERINGUE.

THE BRUNCH CLUB • THE DINNER CLUB

VEGETARIAN

# THE MENU

## VEGETABLE DUMPLING

DELICATE DUMPLINGS FILLED WITH FRESH VEGETABLES,  
SERVED WITH A FLAVORFUL SESAME DRESSING AND ZESTY WASABI MAYO.

## COCONUT VEGGIES

A VIBRANT MIX OF COCONUT-INFUSED VEGETABLES WITH A KICK OF CHILI,  
BALANCED WITH THE CRUNCHINESS OF CHINESE CABBAGE AND THE TENDERNESS OF BOK CHOY.

## CAULIFLOWER WINGS

CRISPY, GOLDEN CAULIFLOWER FLORETS  
COATED IN A TANGY KEWPEE SAUCE AND SMOTHERED IN RICH BBQ FLAVOR.

## PEANUT CAPPUCCINO

A COMFORTING BLEND OF CREAMY PEANUT SOUP  
WITH THE FRESHNESS OF LEEK AND THE EARTHINESS OF CABBAGE.

## INDONESIAN RENDANG

FRAGRANT YELLOW RICE SERVED ALONGSIDE TENDER,  
BRAISED JACKFRUIT SIMMERED IN TRADITIONAL INDONESIAN SPICES.

## FROZEN ESMA

INDULGE IN THE RICH FLAVORS OF ESPRESSO MARTINI PAIRED  
WITH CREAMY COFFEE ICE CREAM FOR A REFRESHING FROZEN TREAT.

## LEMON & MERINGUE

A DELIGHTFUL DESSERT FEATURING A BUTTERY CRUMBLE BASE  
TOPPED WITH ZESTY LEMON CRÉMEUX AND FLUFFY MERINGUE.