



## SNACKS AND LIGHT BITES

<b>Japanese Fried Chicken “Karaage” (RS)</b> Kewpie Togarashi Aioli, Lemon	<b>19</b>
<b>USDA Prime Beef Sliders (4pc) (RS)</b> Aged White Cheddar, Red Onion, Pickles	<b>21</b>
<b>Chicken “Laksa” Spring Roll (RS)</b> Calamansi, Chili Padi, Laksa Leaf	<b>19</b>
<b>French Fries (V)</b> Ketchup	<b>16</b>

## RICE, RAW & ROLLED

<b>Crispy Shrimp Tempura</b> Chili Aioli, Avocado	<b>28</b>
<b>Spicy Tuna Roll (CSS)</b> Chili Aioli, Sesame	<b>32</b>
<b>Spicy Scallop (CSS)</b> Chili Aioli, Sesame	<b>34</b>
<b>Octopus</b> Cucumber, Bonito, Sweet Soy	<b>24</b>
<b>Vegetarian (VG) (V)</b> Avocado, Cucumber, Kampyo	<b>18</b>
<b>Japanese Rice and Vegetable Bowl (V)</b> Edamame, Japanese Pickles <i>(Tempura Prawn +12, Miso Cod +8, Spicy Tuna +10)</i>	<b>18</b>

## BIGGER BITES & SANDWICHES

<b>Spago Caesar Salad</b> Romaine, Creamy Garlic Dressing, Parmesan, Crouton, Hard Boiled Egg, White Anchovies <i>(Tiger Prawn +15, Grilled Chicken +8)</i>	<b>21</b>
<b>‘Hot Chicken’ Sandwich</b> Kewpie Togarashi Aioli, Pickles, Brioche Bun	<b>22</b>
<b>Falafel Burger (VG) (V)</b> Feta, Cucumber, Roasted Capsicum, Rocket	<b>28</b>
<b>Grilled Angus Beef Burger</b> Aged Cheddar, Shallot Marmalade, Garlic Aioli	<b>34</b>
<b>Miso Broiled Ora King Salmon (CSS)</b> Japanese Pickles, Hijiki Seaweed Rice, Ikura	<b>42</b>

## SWEETS

<b>Kulfi Pops (Choice of Two)</b> Orange Vanilla – Chocolate Cherry	<b>12</b>
<b>Pistachio Panna Cotta</b> Orange Gelée, Pistachio Brittle, Orange Gelato	<b>16</b>

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EXECUTIVE CHEF Greg Bess

CHEF DE CUISINE Thiru Gunasakaran

GENERAL MANAGER Aisha Khan

Available daily from 2:30pm to 5:45pm (last order).

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal.

Prices are subject to prevailing goods and services tax and 10% service charge

(V) Vegetarian (VG) Vegan (LS) Locally Source  
(O) Organic (CSS) Certified Sustainable Seafood  
(RS) Regionally Sourced



A Sustainable Journey