



SNACKS AND LIGHT BITES

Japanese Fried Chicken “Karaage” (RS) Kewpie Togarashi Aioli, Lemon	19
USDA Prime Beef Sliders (4pc) (RS) Aged White Cheddar, Red Onion, Pickles	24
Chicken “Laksa” Spring Roll (RS) Calamansi, Chili Padi, Laksa Leaf	19
French Fries (V) Ketchup	16

RICE, RAW & ROLLED

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

BIGGER BITES & SANDWICHES

Spago Caesar Salad Romaine, Creamy Garlic Dressing, Parmesan, Crouton, Hard Boiled Egg, White Anchovies <i>(Tiger Prawn +15, Grilled Chicken +8)</i>	21
‘Hot Chicken’ Sandwich Kewpie Togarashi Aioli, Pickles, Brioche Bun	22
Falafel Burger (VG) (V) Feta, Cucumber, Roasted Capsicum, Rocket	28
Grilled Angus Beef Burger Aged Cheddar, Shallot Marmalade, Garlic Aioli	36
Miso Broiled Akaroa Salmon (CSS) Japanese Pickles, Hijiki Seaweed Rice, Ikura	42

SWEETS

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

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