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TOFU TEMPTATION TACO (DF/VG)

Juicy, marinated tofu is charred to perfection and wrapped in a Malaysian style roti, accompanied by vibrant toppings for a truly satisfying vegetarian delight.

BARRAMUNDI FISH CURRY (DF/GF)

An exquisite blend of flavours that transports you to coastal paradise.

KOMBU BUGS (DF/GF)

A delightful rendezvous of fresh, delicately grilled Morten Bay Bugs infused with the subtle umami notes of Kombu, finished off with the vibrant zest of ito Togarashi.

HONG SHAO PORK BELLY RICE BOWL (DF/GF/VGO)

A fragrant bed of rice topped with melt-in-your-mouth tender Hong Shao pork, pickled daikon, a fresh micro salad, crisp apple, shallots, all doused in our signature sauce. (tofu substitute available 18).

CHINESE 5 SPICE CHAR-GRILLED CHICKEN (GF/DF

A succulent half chicken, char-grilled to smoky perfection, richly seasoned with aromatic Chinese 5-spice, and lavishly bathed in our unique, Szechuan demi-glace signature sauce.

SAMURAI STEAK & BLACK BEAN BOWL (DF/GF)

Tender juicy steak, with rich earthy fermented black bean partnered with fresh Bok choy and broccolini, on a bed of fragrant rice, adorned with our signature sauce, Asian herbs, and a dash of fresh chilli.

TANDOORI ROTI TACO (DE

Aromatic tandoori-spiced chicken, fresh slaw, sharp shallots, and 19 a zing of lemon, creating an unforgettable roti-wrapped fusion.

HERB INFUSED CHICKEN WITH KERALA CURRY SAUCE

Succulent chicken breast, perfectly spiced and grilled, swathed in a luscious Kerala green curry sauce and a delicate crunch of puffed chickpea.

CHARCOAI PUMPKIN & BOONDI (GF/VE/VGO)

Indulge in the smoky allure of charcoal-grilled pumpkin, perfectly complemented by the satisfying crunch of golden-fried boondi drops made from chickpea flour in an exciting twist to your palate.

TATSUMAKI TUNA TATAKI (DF/GF)

Expertly seared and beautifully presented, our tuna tataki 23 dances on your palate, elevated by the tangy kiss of white ponzu, the whisper of delicate kombu, and the vibrant, fresh cut of chives.

CRYING TIGER BEF TARTARE (DF/GF)

A sensational delight of Tartare accompanied by crispy 23 prawn crackers and velvety cured egg yolk.

30 PEKING DUCK SPRING ROLLS (DF

Luxurious peking duck encased in a perfectly crisp spring roll, served with our tantalizing black cherry sauce, bridging traditional and contemporary flavours. (4)

VEGAN SPRING ROLLS (DF/VE)

A delightful medley of fresh, vibrant veggies, snugly nestled in a crispy spring roll and served with our black cherry sauce. (4)

24 CRISPY BABY SQUID

Crispy, golden-fried baby squid, caught in a dance of delicate 17 flavours. Gracefully complemented with yuzu kocho.

MALAY POPCORN CHICKEN

Experience the intricate symphony of flavours with our succulent crispy, Malaysia-meets-southern Texas chicken bites, served with a miso mayo dip.

SIDES

24

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Plain Shoestring Fries (GF/DF/VG)	10
Okonomiyaki Fries (GF/DF/VGO)	12
Kimchi Loaded Fries (GF/DF/VGO)	14
Roti Canai with Curry Sauce (DF/VE)	8
Lotus Chips with Togarashi Spice & Yuzu Avocado (GF/DF/VG)	12
Crispy Enoki Mushrooms with Miso Mayo (VGO)	9
Steamed Asian Greens (DF/VG)	14
Asian Mushroom & Mizuna Salad with Vermicelli (DF/GF/VG)	14
Rice (VG)	6

DESSERTS

PANDAN VANILLA PANNA COTTA (VE)

A luscious blend of pandan and vanilla, this panna cotta is a symphony of East meets West. Topped with delicate Asian wafer crisps, enhanced with a subtle touch of coconut.

18

NUTELLA AND CHOCOLATE PARFAIT (VE)

A delectable Nutella and chocolate parfait, adorned with a crunchy chocolate crumb, and beautifully paired with a refreshing raspberry ice cream.

AH MA'S APPLE PIE SPRING ROLLS (VE)

A delightful fusion of East and West with a traditional apple pie 16 enveloped in crisp spring rolls.

[&]quot;Our restaurant pays homage to the humble rickshaw, an icon of Asian tradition and resilience. These quaint, human-powered vehicles have been more than just carriers of people; they have woven a culinary narrative, ferrying fresh, farm-grown ingredients to the bustling kitchens that are the heart of Asian cuisine. Every dish we serve is a tribute to the journey made possible by these rickshaws, as they've helped shape the vibrant and diverse culinary tapestry we celebrate today. "
- Kunal Mind