



ORIENTAL
— RESTAURANT —

LIGHT STARTERS

Modern Southeast Asian Cuisine with Japanese Depth

Tuna Crispy Rice

34,000

Spicy tuna, crispy sushi rice, pickled green mango, sesame

Thai Pomelo Salad (v)

28,000

Pomelo, avocado, herbs, toasted coconut, calamansi dressing

Vietnamese Rice Paper Rolls

30,000

Prawns, herbs, vermicelli, peanut-hoisin sauce

Shrimp Toast

32,000

Sesame brioche, prawn mousse, yuzu mayo

Crispy Eggplant (v)

28,000

Black vinegar caramel, sesame, Thai basil

RICE BOWLS & MAIN PLATES

Shio-Koji Tamarind Chicken Donburi

46,000

Grilled chicken, jasmine rice, pak choi, pickled mango, sambal matah and sesame.

Thai Basil Beef Bowl

48,000

Wok-fried beef, holy basil, chili, fried egg, jasmine rice

Miso Salmon Bowl

Miso glazed salmon, sesame rice, pickled vegetables, broad beans

54,000

Sambal Chicken Rice Bowl

Wok-fried chicken thigh, sambal, herbs, crispy shallots

44,000

Vegetarian Tofu Donburi (v)

Crispy tofu, mushroom soy glaze, pickled vegetables, steamed rice

38,000

NOODLES

Black Pepper Beef Kway Teow

Wok-fried flat rice noodles, black pepper sauce, garlic, spring onion

46,000

Turmeric Seafood Mee Goreng

Wok noodles, calamansi, herbs, seafood

48,000

BENTO SELECTION

Oriental Signature Bento

64,000

Miso salmon, tuna crispy rice, pomelo salad, sesame rice, pickles

Bali Chicken Bento

54,000

Sambal grilled chicken, turmeric slaw, coconut rice, tropical fruit jelly

Thai Basil Beef Bento

58,000

Black pepper basil beef, cucumber salad, jasmine rice

Vegetarian Zen Bento (v)

46,000

Miso eggplant, crispy tofu, rice noodle salad, pickled vegetables

DESSERTS

Seasonal fruit salad

24,000

Lemongrass syrup, passion sorbet

Yuzu Coconut Panna Cotta

26,000

coconut ice cream and sesame crumble

Miso chocolate fondant

24,000

salted caramel, hazelnut ice cream

