

155




light fare

 **GLAZED EDAMAME** 5
Sweet and Sour, Touch spicy

 **FIVEFIVE FRIES** 6
Truffle Dressing, Parmesan

 **CRISPY PORK MOMO** 7
Sansho Pepper, Roasted Chili

 **CRISPY SPICED CALAMARI** 9
Pomelo, Mint, Kaffir Lime,
Roasted Peanuts

on ice

 **SEASONAL OYSTERS** 19
Freshly Shucked | 4 pcs
Mignonette, Nam Jim

 **SEAFOOD COLLECTION** 72
Half Canadian Lobster,
2 pcs Poached Tiger Prawns,
Dressed Kampot Crab,
3 pcs Fresh Seasonal Oysters,
Steamed Hokkaido Scallop Koh Kong
Sauce, Sea Snails simmered in Sake
and Soy, Wakame Seaweed Salad,
French Baguette, Cocktail Sauce,
Mignonette, Lemon

 Gluten Free  Healthy  Vegetarian  Seafood  Nut

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we do our best to accommodate any allergies or food sensitivities, we are unable to guarantee that trace elements will not be present. Vegetarian symbols do contain dairy, this is not a vegan symbol. All seafood dishes may contain traces of shellfish and other crustaceans.

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes



from the sea

 **SAUTÉED GARLIC PRAWNS** 16

White Wine, Crème Fraiche,
Asian Basil

 **HAMACHI CRUDO** 14

Coconut, Tomato, Cucumber,
Roasted Chili Sambal

 **SEARED HOKKAIDO
SCALLOPS** | 3 pcs 38

Fresh Italian Winter Truffles

 **KAMPOT CRAB ON TOAST** 16

Lime Mayo, Pickled Cucumbers

 **JAPANESE BBQ UNAGI** 34

Foie Gras, Raw Apple, Terriyaki Glaze

charcuterie & cheese

 **SMOKED SCAMORZA
ARANCINI** | 4 pcs 9

Mushroom Ragout, Garden Herbs

JAMÓN IBÉRICO 18

Sourdough, Tomato Pulp,
Extra Virgin Olive oil

 **CRISPY BREADED
BRIE DE MEAUX** 12




Mulberry Compote











plant based | vegan

-  **ROASTED CAULIFLOWER** 9
Pomegranate, Almonds, Arugula,
Soya Milk Mayo
-  **ORGANIC AVOCADO
AND TOMATO SALAD** 9
Asparagus, Garden Greens,
Honey and Lemon Dressing
-  **MISO BAKED RICE** 12
Mushroom Mapo Tofu,
Black Beans, Roasted Chili,
Sichuan Pepper

from the land


-  **BBQ CHICKEN
BROCHETTE** (4 pcs) 11
Honey-Soy, Green Papaya Salad,
Basil
- CHARGRILLED
IBERICO PORK** 16
Chorizo, Sweet and Sour Apples
-  **GLAZED AUSTRALIAN
LAMB RIBS** 24
Cumin, Chili, Spring Onions
-  **SEARED ANGUS
TENDERLOIN SATE** | 3 pcs 28
Lemongrass, Tamarind, Basil,
Roasted Peanuts
- GRILLED JAPANESE
A4 STRIPLOIN** 68
King Oyster Mushrooms,
Truffle Ponzu

sweets

 **SEASONAL FRUITS ON ICE** 5
 Dark Chocolate, Whipped Cream

**DARK CHOCOLATE
PANNA COTTA** 6
Passion Fruit Curd, Kaffir Lime,
Hazelnut Biscotti

**PINEAPPLE AND GINGER
TARTE TATIN** 6
Barrel Aged Dark Rum Ice Cream

 **FIVEFIVE BAKED ALASKA** 9
Coconut-Lime, Passion Fruit-Mango,
Lychee-Lemongrass



