



Fresh	Familiar	Spicy	Umami	Sweet
<p>Muhammara, labne, plain naan <b>v</b> <b>20 (17.0)</b></p> <p>Watermelon, mint, pomegranate, Turkish white cheese <b>v, gf</b> <b>18 (15.3)</b></p> <p>Green mango, coriander leaf, mustard kasundi dressing, green chilli <b>v, gf</b> <b>19 (16.15)</b> Add: barbeque tiger prawns <b>8 (6.8)</b></p> <p>Pomelo, watercress, roasted shallot chilli dressing, fresh herbs, peanuts <b>v, gf</b> <b>19 (16.15)</b></p> <p>Spiced edamame, sesame, sea salt <b>v, gf</b> <b>16 (13.6)</b></p> <p>Xinjiang tiger salad, coriander, wood- ear mushroom, crispy spiced tofu, cucumber <b>v, vg</b> <b>18 (15.3)</b></p>	<p> Charcoal grilled baby lamb chops, harissa, yoghurt, chilli paste, pickled onions (2pcs) <b>gf</b> <b>33 (28.05)</b></p> <p>Tandoori chicken, cucumber relish, mint chutney <b>gf</b> <b>29 (23.8)</b></p> <p>Impossible™ seekh kebab, cucumber salad, harissa, green mango chutney <b>v, gf</b> <b>29 (23.8)</b></p> <p>Falafel, tahini yoghurt sauce, harissa salsa <b>v, gf</b> <b>18 (15.3)</b></p> <p>Persian beef kebab, yoghurt, shallot- tomato sauce, coriander oil, naan <b>29 (23.8)</b></p> <p>Charcoal grilled broccoli, chilli, garlic, lemon <b>v, gf</b> <b>18 (15.3)</b></p> <p> Wagyu beef rib rendang, saffron sticky rice <b>39 (33.2)</b></p> <p>Chicken Haleem, ginger, lemon, coriander, green chilli <b>26 (22.1)</b></p> <p>Tiger prawns, ginger-butter sauce, green chilli, ginger oil <b>gf</b> <b>30 (25.5)</b></p> <p> Spinach parcel, toasted pine nuts, Turkish white cheese, browned butter <b>v</b> <b>18 (15.3)</b></p>	<p> Samia's signature frontier chicken, coriander seeds, chilli, yoghurt cream, arugula, lemon <b>gf</b> <b>29 (24.65)</b></p> <p>Stir fried eggplant, coriander, chilli padi, green onion <b>v</b> <b>18 (15.3)</b></p> <p> Barbecued ray fin, Peranakan spicy sambal-cincaolok, calamansi <b>gf</b> <b>29 (23.8)</b></p> <p>Young jackfruit, home-made Sri-Lankan black pepper curry, mustard seeds, tamarind, cashews <b>v, gf</b> <b>28 (23.8)</b></p> <p>Braised beef briskets, kimchi, daikon slaw, steamed bun <b>22 (18.7)</b></p> <p>Wok fried cumin lamb, coriander leaf, red chilli, garlic, Sichuan chilli oil <b>gf</b> <b>29 (24.65)</b></p> <p>Cambodian sliced beef salad, lime, mint, chilli, lemongrass, shallots, saw tooth coriander <b>gf</b> <b>24 (20.4)</b></p> <p>Charcoal grilled king prawns, harissa marinade, coriander-mint cashew sauce, coriander oil <b>gf</b> <b>30 (25.5)</b></p> <p>Chairman Mao wok fried potatoes, Sichuan pepper, dried chilli, rice vinegar <b>gf, vg</b> <b>18 (15.3)</b></p> <p>* Nonya Asam sea bass, eggplant, ginger flower, okra <b>gf</b> <b>29 (23.8)</b></p> <p><small>*Our market fish is organic. Farmed locally and free of any antibiotics. It comes to you straight from farm to table.</small></p>	<p>Charcoal grilled paneer, harissa marinade, coriander-mint- cashew nut sauce, coriander oil <b>gf</b> <b>28 (23.8)</b></p> <p>Crispy duck, Mandarin pancakes, hoisin sauce <b>22 (18.7)</b></p> <p>Grilled Angus beef tenderloin, Indonesian kicap manis, shallots, chilli, coriander <b>32 (27.2)</b></p> <p> Nepalese minced chicken momo dumpling, roasted tomato relish, Sichuan pepper <b>19 (16.15)</b></p> <p>Shan "tofu", spicy Burmese curry coconut milk, green onions <b>v, gf</b> <b>26 (22.1)</b></p> <p> Crab cakes, sweet red &amp; yellow peppers, homemade tomato chutney <b>18 (15.3)</b></p> <p>Organic wok-fried Dou Miao, wood-ear mushroom, preserved olives <b>v, gf</b> <b>18 (15.3)</b></p> <p>Burmese Khao Suey, egg noodles, poached chicken, lime, light coconut curry <b>24 (20.4)</b></p> <p>Crispy semolina okra, roasted chili salt, shallots tomato sauce <b>vg</b> <b>18 (15.3)</b></p>	<p> Spiced Valrhona lava cake, teh tarik ice cream <b>21 (17.8)</b></p> <p>Ginger flower &amp; lychee sorbet, peanut brittle, smoked pineapple <b>gf, vg</b> <b>16 (13.6)</b></p> <p>Coconut ice cream, almond praline, red rubies, grilled pineapple <b>gf</b> <b>18 (15.3)</b> Add: Chalong Bay Rum <b>6 (5.1)</b></p> <p><b>Dessert Sampler A</b> Spiced Valrhona lava cake, ginger flower &amp; lychee sorbet, coconut ice cream <b>39 (33.2)</b></p> <p>Rose pavlova, alphonso mango sorbet, lychee, fresh berries, Chantilly cream <b>gf</b> <b>18 (15.3)</b></p> <p>Ice cream sandwiches "white rabbit" <b>16 (13.6)</b></p> <p>Trio of crème brûlée <b>gf</b> <b>18 (15.3)</b></p> <p><b>Dessert Sampler B</b> Rose pavlova, alphonso mango sorbet white rabbit ice cream sandwiches, trio of crème brûlée <b>39 (33.2)</b></p> <p><b>Homemade Sorbet</b> Alphonso Mango or Ginger flower &amp; lychee <b>6.50 (5.52)</b></p>

### Sides

Naan plain **6**    Naan garlic **7**    Naan butter **6**    Coriander rice **9**    Olive fried rice **10**    Butter rice **9**    Steamed rice **4**    Tomato chutney **4**    Kimchi **4**

Signature Dishes  
 v vegetarian  
 gf gluten free  
 vg vegan

"Food is at the centre of some of the most important moments of our lives.  
 It is over dinner table that memories are made, deals are conducted, pain is shared.  
 Over food, we bond, we fight, we romance, we celebrate"  
 - Samia Ahad, Founder and Culinary Director

Iskander Latiff, Executive Chef