

Soup

Tomato Consomme with a scent of Lemongrass served with Glass Noodles and fresh Cherry Tomato (v)
325

Chicken Ramen (nv)
575

Dimsums

Yam and Candied Orange Peel Wontons (v)
425

Pine nuts and Chinese greens Dumplings (v)
425

Chicken and Basil Dumplings (nv)
425

Pumpkin and Shiitake mushrooms with Truffle Oil Dumplings (v)
475

Pork Char Siu Bun (nv)
475

Prawn and Kasundi Dumplings (nv)
495

Salads

Bomra's Tomato salad - Revisited (v)
475

Red Quinoa and Asparagus tips with Kasundi dressing (v)
475

Mixed greens, Beetroot and Hazelnut with Apricot dressing (v/nv)
Vegetarian - 525 Chicken - 575

Pomelo and Kinnow salad with Orange and Chili dressing (v/nv)
Vegetarian - 525 Prawn - 675

Duck, Lychee and crispy Rice (nv)
625

Small Plates

Wasabi Cheese Croquettes with sweet Chili sauce (v)
425

Chicken Satay with Tomato Peanut sauce (nv)
525

Crispy Lotus Stem with Pineapple pacchari (v)
525

Grilled Asparagus with Hoisin sauce (v)
525

Pork lettuce wrap with sweet and tangy fish sauce (nv)
575

Prawn Tempura (nv)
625

Meal in a Bowl

Eggs with Ginger and Spring Onion sauce served with Vegetable Fried Rice (nv)
525

Stir fried silken Tofu, Oyster Mushroom and long Beans in Oyster Sauce with Carrot Ginger Fried Rice (v)
595

Stir fried Vegetables with Pineapple Rice (v)
595

Chicken stir-fried with Cucumber and Sprouts served with Chili-Garlic Noodles (nv)
625

Sweet-and-sour Pork served with Jasmine Rice (nv)
675

Steamed Fish in Sweet Soya Sauce served with Chili-Lemon Rice (nv)
675

Main Courses

Root Vegetable Bao Burger with Sriracha Mayonnaise (v)
575

Chicken Teriyaki Bao Burger with Bean Sprout Kimchi (nv)
625

Papaya & Lychee Curry served with Wok Tossed Noodles (v)
625

Jackfruit and Potato Curry served with Bikaneri Roti (v)
625

Green Curry served with Truffle Rice (v)
675

Asparagus, crispy Lotus Stem in a Raw Mango Curry served with Burmese Rice (v)
675

Tofu Steak in Miso-Citrus sauce served with wok tossed Soba Noodles (v)
675

Manipuri Black Rice Risotto (v/nv)
Vegetarian - 625 Prawn - 725

Chicken Nasi Lemak (nv)
675

Chili Caramel Fish with Peanut Namjim and Greens (nv)
875

Prawn in Raw Mango Curry with Ginger Rice (nv)
975

Crab meat, Snow Peas, Cherry Tomato stir fried served with wok tossed Rice and Jhimjhim peppers (nv)
875

Barbecue Spare Ribs with Spiced Honey served with wok tossed Soba Noodles (nv)
975

Duck Confit with Goji Berry sauce served with charred Bok Choy heart (nv)
975

Salmon with Miso served with wok tossed Soba Noodles (nv)
1125

Lamb Chop with Sea buckthorn berry sauce served with Wasabi Mash and Rocket (nv)
1375

Sides

Bikaneri Roti (v)
125

Wok tossed Quinoa (v)
350

Rice (Jasmine/Ginger/ Burmese/Goa Brown) (v)
175

Stir fried Greens (v)
360

Wasabi mash (v)
350

Old-fashioned Chowmein (v)
300

Desserts

Old-fashioned Orange Ginger Cake
325

Jasmine Tea and Chia seed Panna Cotta with Melon Compote
375

Black Sticky Rice with Mango
395

Lemon Cake with Gondhoraj Lime Custard
375

Salted Caramel Tart with Salted Caramel Ice-Cream
375

Taxes extra as applicable. We add a discretionary Service Charge of 10%.

Since most of our ingredients are procured fresh on daily basis please be understanding if certain dishes are not available. In case of any food allergies please inform your server. (V) denotes suitable for vegetarians however may contain Eggs. Please inform your server in case you are a strict vegetarian.