

## *SOUP*

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

**340**

Soup of the Day – Please ask the server for the Day's Special (v/nv)

**380**

## *SALAD*

Bomra's Tomato Salad with Shan Tofu - tossed in a dressing of Sesame, Tamarind and Jaggery (v)

**480**

Red Quinoa with Goji Berry & Poppy Seed dressing (v)

**490**

Rocket salad with Buckthorn Berry dressing with Wasabi-glazed Baby Beets (V)  
With Confit Chicken (nv)

**540**

## *DUMPLINGS*

Chinese greens, Corn and Water Chestnut (v)

**380**

Root Vegetables and Peanut (v)

**410**

Roasted Pumpkin, Shiitake and Truffle Oil (v)

**460**

Chicken marinated with Asian Sauce Dumplings (nv)

**440**

Pork Char Siu (nv)

**470**

Prawn and Kasundi (nv)

**490**

## *SMALL PLATES*

Corn and Cheese Fritter served with Wasabi Mayo (v)

**430**

Shiitake Spring Roll with Glass Noodles & Baby Carrot (v)

**440**

Taro and Water Chestnut Satay (v)

**440**

Crispy Bombay Duck with Frisee Lettuce, Tomato Nam prik (nv)

**460**

Spicy Chettinad Chicken wrap with Coconut Sambal (nv)

**580**

Pork Belly with Som Tam glaze, charred Pokchoy Heart (nv)

**580**

Prawn Tempura (nv)

**610**

## *ASIAN BAO BURGERS*

(All our Bao Burgers are served with a side of crispy fries)

Wild Mushroom Burger with Lettuce (v)

**580**

Root Vegetables with Bean Sprout Kimchi (v)

**590**

Grilled Chicken Teriyaki with Bean Sprout Kimchi (nv)

**630**

Pork belly with Red Cabbage preserve (nv)

**660**

## *MEAL IN A BOWL*

Stir-fried Vegetables in Soya Black Bean Sauce served with Ginger Rice and Gomae (v)

**595**

Chicken in Black Bean Miso served with Egg Fried Rice and Gomae (nv)

**620**

Pork Belly with Five Spices, Sticky Rice and Gomae (nv)

**680**

Ramen Bowl (nv)

Chicken: **640**

Pork: **690**

## *BIG PLATES*

Yam and Lychee Curry served with Cheddar Bao! (v)

**630**

Tofu Steak with Lemony Coconut sauce, grilled Pineapple, Burmese Coconut Rice (v)

**680**

Green Curry with Truffle scented Rice (v)

**680**

Edamame and Water Chestnut Ravioli – drizzle of Ponzu Butter (v)

**780**

Burmese Chicken Curry with Kafir lime scented Rice (nv)

**650**

Prawn wok tossed in Soya Wine Sauce, side of fried Rice and Gomae (nv)

**730**

Grilled prawns tossed in Wasabi Butter served with delicious Burmese Coconut Rice (nv)

**980**

Chili Caramel Fish with Peanut Namjim and Greens (nv)

**880**

Salmon poached in Miso Citrus sauce served with wok-tossed Red Quinoa (nv)

**1150**

Spare-Rib Confit in Maple and Dalle Sauce with Wasabi Mash and Wilted Greens (nv)

**980**

Buckthorn Jelly marinated Lamb Chop with Wasabi mash and stir-fried Wild Mushrooms (nv)

**1340**

## *SIDES (V)*

Cheddar Bao

**280**

Old-fashioned Chowmein

**300**

Oriental Greens

**360**

Rice (Sticky/ Jasmine/Ginger/Burmese/ Goa Brown Rice)

**210**

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.