

Heavenly Mist

- Soto Kudus**7
Aromatic Chicken Soup with Tofu, Chilies, and Fresh Bean Sprouts
- Sayur Lodeh**7
Spiced Coconut Broth with Organic Vegetables, Chayote and Fried Shallots; Finished with a Drizzle of Truffle Oil

Tropical Harvest

- Chicken Apple Salad**10
With Sprouts, Herbs, Cabbage, Smoked Chili Vinaigrette and Crispy Wantons
- Chiang Mai Salad**.....9
Shredded Green Papaya, Kaffir Lime Poached Prawns, Nuc-cham Dressing and Fresh Herbs
- Siamese Beef Salad**9
Thai Spiced Grilled Filet tossed with English Cucumber, Shaved Onions, Sprouts and Nam-pla Vinaigrette
- Pawon Salad**.....8
Fresh Sliced Cabbage and Vegetables with Organic Coconut Krachai Vinaigrette

Delightful Bites

- Nha Trang Muc**9
Seasoned Crispy Calamari with Lemongrass Lime Dip
- Poke** 11
Ahi Tuna with Red Seaweed, Sweet Onions, Cashew Nuts, Served with Garlic Crackers and Island Seasonings
- Martabak** 10
Singaporean Griddled Pancake Stuffed with Madras Spice Lamb Served with Mango Chutney
- Sarawak Samosa** 11
Duck and Wild Mushroom Samosas Served with a Fresh Jicama and Cucumber Salad
- Pork Lettuce Wrap**..... 12
Wok-Tossed Hand Pulled Pork with Hoisin
- Balinese Scallops**..... 11
Seared Day Boat Scallops Served with Crispy Coconut Rice with Caramelized Shallot Reduction
- Penang Sate**8
Chicken Skewers with Pickled Cabbage and Malaysian Peanut Sauce
- Adobong Pinoy**..... 11
Kurobuta Pork Short Ribs Glazed with Adobo Sauce and Stone-Cracked Black Peppercorns
- Lumpia**7
Crispy Vegetable and Taro Eggroll Served with Tropical Sweet and Spicy Dipping Sauce

Taste of Paradise

- Cambogee Beef**.....24
Wok-Tossed Cubes of Beef Tenderloin Seasoned with Lemongrass, Kaffir Lime, Galangal and Fresh Herb Salad
- Rangoon Clay Pot**.....25
Fillet of Chilean Sea Bass, Oven Roasted in a Clay Pot with Wild Mushrooms, Leeks and Fermented Black Bean Relish
- Gulai Kambing**23
Lamb Shank Curry Served with a Cardamom-Yogurt Sauce
- Chicken Rendang**16
Slow Braised Chicken in Coconut Milk, Chilies, Galangal and Candlenut.
- Pepes Udang**.....20
Banana Leaf Wrapped Prawns Marinated in Sambal Chilies, Belacan and Coconut Milk
- Manila Short ribs**17
Slow Braised Beef Short Ribs with Eggplant, Napa Cabbage and String Beans
- Kampong Dumplings**.....14
Pork and Shrimp Dumplings with Fresh Sweet Potato and Garlic Chive Fritters and Spicy Szechuan Pepper Sauce
- Nonya Bakmi**10
Singaporean Wok-Tossed Egg Noodles with Curried Chicken, Bean Sprouts and Fresh Herbs
- Phuket Noodle**11
Wok-Tossed Rice Noodles with Shrimp, Tofu, Chilies, Bean Sprouts and Tamarind-Tomato Sauce
- Oseng Oseng Buncis**.....11
Javanese Wok-Tossed Green Beans with Kaffir Lime and Palm Sugar Soy
- Adobo Eggplant** 8
Wok-Tossed Chinese Eggplant with Garlic and Lemongrass

Side Dishes

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|-------------------|------------------|
| Jasmine Rice 2 | Cucumber Salad 3 |
| Crab Fried Rice 9 | Roti Prata 5 |
| Garlic Crackers 2 | Brown Rice 3 |



18% Gratuity on parties of 8 or more

Wines by the Glass

- Mumm Napa, "Brut Prestige," Napa Valley, NV 9**
A pale golden yellow color with lively bubbles, has a lime/citrus freshness.
- Perrier Jouët, "Grand Brut," Epernay, NV 12**
An interesting blend of Pinot Noir, Chardonnay, Pinot Meunier and Pinot Gris.
- Sauvignon Blanc, Niner, Paso Robles, 2007 8**
It is refreshing with a good mouth feel., full body and a nice acid balance.
- Sauvignon Blanc, Joel Delaunay, Touraine, 2006 9**
Organic, riveting Sauvignon Blanc that is juicy and flavorful.
- White Meritage, "Virtú," Napa Valley, 2006 12**
Wonderful aromas of honeysuckle, citrus blossoms and melon married with barrel scents of toast and vanilla.
- Pinot Blanc, Valley of the Moon, Sonoma, 2006 7**
Fermented in stainless and then a few months of French oak. Round as rainwater, the tart citrus and fruity flavors are palate cleansing.
- Chardonnay, French Maid, Sonoma, 2007 9**
Lemon crème, honeydew melon, white peach, and toasty oak flavors culminating in a soft lingering finish
- Chenin Blanc, Chateau de Montfort, 2005 10**
Vouvray is made from Chenin Blanc. Melon and peach on the nose and a crisp, semi-dry palate, this has an overall nice balance to it.
- Torrantes, Bodega Cicchitti, Argentina 2007 10**
Aromas of white flowers and a bit of citrus. Refreshing and long it is an ideal summer wine
- Riesling, Ventana, Monterey, 2005 11**
Perfect balance between sweetness, acidity and minerality.
- White Wine, Conundrum, Rutherford, 2005 14**
Aromas of peach/apricot and honeysuckle; flavors of apricot, green melon and pear.
- Gewürztraminer, Storrs, Monterey, 2006 10**
Aromas of rose and ginger, pronounced minerality and acidity.
- Pinot Noir, Castle Rock, Monterey, 2006 9**
Elegant and medium-bodied, aromas of cherry, tea and herbal spice and mild tannins.
- Pinot Noir, ZD, Carñeros, 2006 14**
Aromas of ripe cherries, plum and rhubarb, hints of cedar, vanilla and toasted nuts.
- Syrah, Mas Gran Plagniol, France 2002 7**
Spicy ripe fruit, lush middle and lingering finish .
- Syrah, Havens, Napa Valley 2002 10**
Mocha-coffee hints and the bright, peppery spring to its finish on the palate.
- Zinfandel, Edmeades, Mendocino, 2006 10**
Flavors are full, soft and supple., with good intensity of fruit flavors.
- Cab Blend, Eden Canyon "Jolie", Napa, 2005 14**
Ruby tones with blueberry, chocolate and cassis notes.
- Cabernet Sauvignon, 337, Lodi, 2005 9**
Aromas of mocha, dark cherry, and spice. Silky tannins wrap around a core of blackberry fruit, and cedar.



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