

Lunch Menu

Soup & Salads

<p style="text-align: center;">Soto Kudus 7</p> <p style="text-align: center;">Aromatic Chicken Soup with Tofu, Chilies, and Fresh Bean Sprouts</p>	<p style="text-align: center;">Siamese Beef Salad 9</p> <p style="text-align: center;">Thai Spiced Grilled Filet tossed with English Cucumber, Shaved Onions, Sprouts and Nam-pla Vinaigrette</p>
<p style="text-align: center;">Chiang Mai Salad 9</p> <p style="text-align: center;">Shredded Green Papaya, Kaffir Lime Poached Prawns, Nuc-cham Dressing and Fresh Herbs</p>	<p style="text-align: center;">Pawon Salad 8</p> <p style="text-align: center;">Fresh Sliced Cabbage and Vegetables with Organic Coconut Krachai Vinaigrette</p>

Appetizers

<p style="text-align: center;">Nha Trang Muc 9</p> <p style="text-align: center;">Seasoned Crispy Calamari with Lemongrass Lime Dip</p>	<p style="text-align: center;">Sarawak Samosas 11</p> <p style="text-align: center;">Duck and Wild Mushroom Samosas Served with a Fresh Water Chestnut and Cucumber Salad</p>
<p style="text-align: center;">Poke 11</p> <p style="text-align: center;">Ahi Tuna with Red Seaweed, Onions, Cashew Nuts, Served with Garlic Crackers and Island Seasonings</p>	<p style="text-align: center;">Pork Lettuce Wrap 12</p> <p style="text-align: center;">Wok-Tossed Hand Pulled Pork with Hoisin</p>
<p style="text-align: center;">Adobong Pinoy 11</p> <p style="text-align: center;">Kurobuta Pork Short Ribs Glazed with Adobo Sauce and Stone-Cracked Black Peppercorns</p>	<p style="text-align: center;">Lumpia 7</p> <p style="text-align: center;">Crispy Vegetable and Taro Eggroll Served with Tropical Sweet and Spicy Dipping Sauce</p>

Entrées

<p style="text-align: center;">Cambogee Beef 24</p> <p style="text-align: center;">Wok-Tossed Cubes of Beef Tenderloin Seasoned with Lemongrass, Kaffir Lime, Galangal and Herb Salad</p>	<p style="text-align: center;">Chicken Rendang 16</p> <p style="text-align: center;">Slow Braised Chicken in Coconut Milk, Chilies, Galangal and Candlenut</p>
<p style="text-align: center;">Rangoon Clay Pot 25</p> <p style="text-align: center;">Fillet of Chilean Sea Bass, Oven Roasted Chilean Sea Bass in a Clay Pot with Wild Mushrooms, Leeks and Fermented Black Bean Relish</p>	<p style="text-align: center;">Pepes Udang 20</p> <p style="text-align: center;">Banana Leaf Wrapped Prawns Marinated in Sambal Chilies, Belacan and Coconut Milk</p>
<p style="text-align: center;">Gulai Kambing 23</p> <p style="text-align: center;">Chef Sudar's Award Winning Spicy Lamb Shank Curry Based on a Centuries-Old Family Recipe. Served with a Cardamom-Yogurt Sauce</p>	<p style="text-align: center;">Manila Short ribs 17</p> <p style="text-align: center;">Slow Braised Beef Short Ribs with Eggplant, Napa Cabbage and String Beans</p>
<p style="text-align: center;">Phuket Noodle 11</p> <p style="text-align: center;">Wok-Tossed Rice Noodles with Shrimp, Tofu, Chilies, Bean Sprouts and Tamarind-Tomato Sauce</p>	<p style="text-align: center;">Nonya Bakmi 10</p> <p style="text-align: center;">Singaporean Wok-Tossed Egg Noodles with Curried Chicken, Bean Sprouts and Fresh Herbs</p>
<p style="text-align: center;">Oseng Oseng Buncis 11</p> <p style="text-align: center;">Javanese Wok-Tossed Green Beans with Kaffir Lime and Palm Sugar Soy</p>	<p style="text-align: center;">Adobo Eggplant 8</p> <p style="text-align: center;">Wok-Tossed Chinese Eggplant with Garlic and Lemongrass</p>

Side Dishes

Jasmine Rice 2	Brown Rice 3	Crab Fried Rice 9	Garlic Crackers 2	Cucumber Salad 3
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Lunch Platter 10

Each dish below comes with jasmine rice, pawon salad, orak arik & garlic crackers

<p>Tofu Rendang</p> <p>Braised Tofu in Coconut Milk, Chilies, Galangal and Candlenut</p>	<p>Gulai Ayam</p> <p>Spicy Chicken Curry Served with a Cardamom-Yogurt Sauce</p>	<p>Galangal Chicken</p> <p>Wok-tossed cubed Chicken with Galangal, Chili and Lemongrass-Lime Sauce</p>
<p>Kare kare</p> <p>Slow Braised Beef Short Ribs with Achuete and Peanut Sauce</p>	<p>Pepes Ikan</p> <p>Fish of the Day Sautéed in Sambal Chilies, Belacan and Thai Basil</p>	<p>Pork Adobo</p> <p>Wok-Tossed Pulled Pork with Garlic and Black Pepper</p>