







# **SALADS**

(portion sizes recommended for one guest)

#### som tam mamuang veg- 545 •

(raw mango salad, thai chilli, peanuts, mint, thai herbs dressing)

• Prawn 625, • Chicken 595

#### pomelo salad-545

(pomelo, thai herbs dressing, cashew nuts)

• Prawn 625, • Chicken 595

#### spicy cucumber smack salad-545 •

(turkish cucumber, black bean garlic, soy cilantro)

• Prawn 625, • Chicken 595

#### healthy asian wakame salad-545 •

(wakame, cloud ear mushrooms, peppers, and snowpeas)

• Prawn 625, • Chicken 595

#### beetroot salad-545 •

(thai style salad of beetroot and carrot, sweet, sour and spicy dressing, pumpkin seeds, crispy sweet potatoes)

• Prawn 625, • Chicken 595

#### quinoa, orange & avocado salad-635 •

(fresh salad mesclun mix, pomegranate seeds, with honey mustard dressing, feta)

#### hokkien style sweet & spicy seafood salad-625 •

(tuna, crabsticks, glass noodle, salmon, flying fish roe)

#### som tam salad-545

(Laos style raw papaya salad with thai herbs dressing and cashew nuts)

• Prawn 625, • Chicken 595



# **SOUPS**

#### tom kha soup veg -445 •

(aromatic soup flavoured with galangal, coconut milk and chilli)
• Prawn 495, • Chicken 465

#### miso soup veg-485 •

(traditional Japanese soup broth with tofu & wakame)

#### tom yum soup

(spicy hot sauce thai soup flavoured with lemongrass, lime and bird's eye chilli)
• Prawn 495, • Chicken 475

#### hot & sour soup veg-445 •

(traditional chinese spicy and tangy soup with mushrooms, tofu)

• Prawn 495, • Chicken 475

#### wonton soup veg 445 •

• Prawn 495, • Chicken 475

#### clear veg soup with golden garlic veg-445 •

(clarified soup with carrots, broccoli, snow peas, sesame oil)
• Prawn 495, • Chicken 475

lemon corriander soup veg-445 •

Prawn 495, • Chicken 475

### **SUSHI**

#### maruchi's signature platter (20pcs)-2495 •

selection of 4pcs avacado, 4pcs aspargus tempura and choice of two varieties sashimi & nigiri (hamachi, tuna or salmon (3pcs each)

#### sushi platter veg (16pcs)-1695 •

selection of 4pcs rainbow roll, 2pcs takuan & 2pcs asparagus nigiri, 4pcs truffle scented enoki, 4pcs spicy avocado

#### sushi platter non-veg (16pcs)-2275 •

selection of 4pcs rainbow roll, 2pcs sake (salmon) & 2pcs unagi nigiri, 4pcs ebi tempura, 4pcs hamachi sashimi

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## MAKI / URAMAKI ROLL

- ume kappa uramaki roll-755 (japanese pickled plum roll with cucumber)
  - midori roll-745 •
- avocado uramaki with spicy mayo-825 •
- asparagus tempura with passionfruit mayo-825 •
- cucumber & avocado with spicy fennel mayo-825
  - truffle enoki tempura roll-845
    - rainbow uramaki roll-845 •
- tuna with yuzu, truffle oil with garlic chives-1125
  - tuna hosomaki-1125 •
  - rainbow uramaki roll-1095
    - prawn tempura-875 •
    - salmon dynamite-1055 •
- sake (salmon) aburi uramaki roll-1055 (charred salmon with spicy mayonnaise, flying fish roe)
  - hamachi maki roll-1095 •
  - hamachi hosomaki-1095 •
  - california maki roll-865 •
  - nigiri(6pcs) / sashimi (6pcs)
    - sake (salmon) 695 •
    - maguro(tuna) 725
      - hamachi-755
        - unagi-785 •
    - nigiri platter-765 •
  - choice of any three (2pcs each)
- (tuna (maguro), sake (salmon), unagi (eel), hamachi)
  - sashimi platter-875 •
  - choice of any three (2pcs each)
- (tuna (maguro), sake (salmon), unagi (eel), hamachi)

### CARPACCIO

- sake (salmon) usuzukiri-545
  - hamachi usuzukiri-585 •

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# **DIM SUMS**

### baked dim sums:

- vegetable layered roll-625 (seasonal vegetables, flaky layered pastry puff)
- cantonese seasonal vegetables baked puff-645 allergen info: contains veg oyster sauce, gluten
  - cantonese chicken baked puff-675
    - chicken layered roll-655 (chicken, flaky layered pastry puff

### steamed dim sums:

- veg wonton with kinchin sauce- 475 •
- edamame dumpling with wasabi mayo-625
  - exotic mushroom dumpling-565 •
  - clear vegetable dumpling-475 (with chilli garlic soy, crispy chilli & wonton)
- three treasure vegetable posticker with crispy chilli-485
  - cream cheese & chives dimsum with chilli oil-535 •
  - spinach, kale & water chestnut dumpling-495
    - sheng jian mantau (bao)-645 (shanghai style veg charsiu pan seared bao)
      - prawn & chives dumpling-625
        - prawn hargao-625 •
    - chicken scallions with crispy chilli-625 (with chilli garlic soy, crispy chilli & wonton)
    - spicy chicken & cilantro dumpling-575
      - chicken gyoza-575 •
    - pork & prawn suimai with xo sauce-695
      - pork gyoza-645 •



## **APPETISERS**

(portion sizes recommended for one guest)

- steamed & baked dim-sum platter veg (6pcs)-1045 (edamame dumpling, veg layered roll, exotic mushroom)
  - steamed & baked dim sum platter (6pcs)-1145 (hargao, chicken layered roll, pork & prawn suimai)
- yasai tempura with crispy nori-635 (crispy tempura batter fried vegetables, wasabi mayo & ginger soy dip)
  - king trumpet mushroom-675 (mushroom in teriyaki & garlic aioli)
  - five spiced steamed tofu with pickled vegetable-545 (sweet and spicy soy, sichuan pepper and peanuts)
    - wok tossed crispy shitake mushroom-645 •
    - steamed edamame sea salt/chilli garlic-535
      - honey chilli lotus stem-525
        - prawn tempura-699 •

(crispy tempura battered fried prawn, with wasabi mayo & ginger soy dip)

- sake (salmon) in yuzu butter sauce-815
  - spicy toriyaki-655 •

(chicken skewers in special spicy sauce)

- basil infused crispy chicken-645 •
- wok tossed spicy chicken with peanuts & crispy chilli-645
  - tuna tataki-745 •

(charred tuna with avocado, ponzu sauce)

xinjiang style new zealand lamb skewers-865 •

(xinjiang spiced lamb morsels, spicy soy cilantro crispy chilli dip)

lamb cumin-735 •

(wok tossed lamb with home made spice, onions and corriander)

sweet & sour belgium pork ribs-825



# **MAIN COURSE**

- sichuan aubergine in preserved chilli garlic sauce-645
  - chinese greens with fermented black garlic-645 •

stir fried gailan with golden garlic and crispy chilli garlic black bean-545 •

- mapu tofu-695 pork 725
- truffle scented 3 treasure mushrooms-745 •
- stir fried morning glory with smoked chilli-525 (\*seasonal)
  - tobanjan tossed string beans-545 •
- sichuan style wok tossed string beans-545 (classic dry string beans preparation in chilli bean sauce)
- stir fried tofu with seasonal greens in hot garlic sauce-695 (choice of sauce: black pepper sauce, sichuan sauce, ginger oyster sauce, black bean)
  - pad krapao pak-655 •

(thai chilli, sweet basil, snow peas, water chestnut, shitake, shimeji, pokchoy, kale)

- thai curry (green/yellow/red/massamam)-625 (served with steamed jasmine rice)
   shrimp 745, chicken 725, lamb 735
  - steamed seabass in xo black bean sauce- 1105
- steamed snapper in banana chilli sauce-1095
  - sweet miso black cod with hajigame-2315
    - hotate (scallop) in nyonya sauce-1825 (seared scallops in thai nyonya sauce)
      - singapore spiced bekti-1025 •

(brussel sprouts, chilli lemon in burnt butter ginger soy) note: recommended with steamed jasmine rice



shandong style prawns in xo sauce-795 • (choice of sauce: black pepper sauce, hot garlic sauce, ginger oyster sauce)

pad krapao kai (chicken krapao)-745 • (stir fried chicken in chilli sweet basil sauce, served with steamed jasmine rice)

cantonese style slow poached spicy soy chicken-785 • served with ginger scallion sauce & crispy kale)

gongbao chicken-725 •

(choice of sauce : szechuan sauce, black pepper, hot garlic sauce, ginger oyster sauce)

hunan style shredded lamb in spicy sauce-825 • (choice of sauce: black pepper sauce, szechuan sauce, ginger oyster sauce)

classic Chairman Mao's red braised sliced pork belly-955 • (hunan style pork in aromatic sweet and spicy caramelised sauce)

braised belgium sliced pork belly-945 • (slow cooked pork in shanghai sauce with spinach and preserved chilli garlic)

### RICE

- steamed jasmine rice-425 •
- vegetable crispy chilli fried rice with ginger scallion-645
  - golden garlic & butter tossed fried rice- 625
    - ginger mushroom fried rice-635
      - prawn & xo fried rice-725 •
      - yangchow fried rice-655 •

(egg, meat & seafood)



# **NOODLES**

- chilli garlic udon noodles-675 •
- hongkong style veg pan fried noodles-625 Prawn 655, Chicken 635
- wok tossed vegetables hakka noodles-625
  - Prawn 655, Chicken 635
  - pad thai noodles-645 •
  - Prawn 695, Chicken 675
  - drunken noodles-645 •
  - Prawn 695, Chicken 675
  - dan dan noodles-645 •
  - Prawn 695, Chicken 675

# **PASTA**

- penne arrabiata- 625 •
- penne alfredo with mushroom & broccoli-725 •
- mushroom & truffle scented tagliatelle-799 (king oyster, shimeji, button mushroom)
  - spaghetti aglio olio pepperoncino-655
    - prawn-695
    - prawn linguini-825 •
    - cajun spiced chicken alfredo-795
      - spaghetti carbonara-795 •

(classic carbonara with crisp bacon)



## HOME MADE PASTA

- pumpkin & goat cheese ravioli-725 (basil and butter emulsion)
  - parmesan tortellini-795 (pesto sauce)
  - chicken & lemon agnolotti-855 (lemon butter garlic emulsion)

## PIZZA

#### margherita

(basil, fresh mozarella, cherry tomato) • classic 645, • sourdough 699

#### sourdough funghi bianca-745 •

(shimeji mushrooms, kingoyster and button mushroom, fondue, rocket)
• classic thin crust-625

- burratta avocado & arugula pizza-699
  - thin crust pizza primavera-745 •

(brocolli, asparagus, babycorn, bellpeppers, cherry tomatoes)
• sourdough-795

greek pizza-675 •

(spinach, olives, pine nuts & red onions, feta, labneh)
• sourdough -725

- sourdough garlic, sun dried tomatoes & pesto-745
  - thin crust pork pepperoni-799
    - chicken-745
  - thin crust chicken frankfurters-775 •

(kalamata olives, bellpeppers & pickled onions)

- pork frankfurters -795
- pizza mexicana-755 •

(smoked chicken, jalapeno, black olives & corn kernels)

belgium barbeque pork & caramelised onion sourdough-845 •

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# **DESSERTS**

- date rolls with coconut ice cream-545 •
- khao niao mamauang (mango sticky rice)-545 (flavoured sticky rice, mango, sweet condensed milk)
- orange custard bao with passion fruit sauce-545 •

slow baked chocolate nemesis with

rum & coffee ice-cream-635 • (caramelised orange, sesame chard)

ice-cream trio platter-545 •

choice of any three : vanilla, coconut, coffee & rum, chocolate ice-cream, chocolate hazelnut, mango ice-cream, red velvet

- brownie with vanilla ice cream-595 •
- basque cheesecake with blueberry & mango coulis-645 •

banana sponge cake with hazelnut ice cream and coconut crème-545 •

### **SORBET**

- raspberry sorbet-545 •
- passionfruit sorbet-545 •