





DESSERT

Green Tea Panna Cotta, Black Current Sorbet, Nashi Pear Compote, Lotus Root Crisp	\$22
Caramelized Miso Parfait, Sesame Seed Brittle, Orange Marmalade, Raspberry Coulis	\$21
 Sticky Black Rice, Almond Milk, Sweet Mango, Sichuan Pepper Ice Cream	\$20
Lemongrass Brulee, Baiju Sorbet, Pistachio Biscuit, Shiso Cress	\$22
 Spicy Chocolate Balls, Caramelized Banana, Vanilla Rum, Malibu and Orange Ice Cream, Crispy Almond Filo	\$21
Saffron Kulfi, Mango Tart, Pineapple Ginger Compote, Tamarind Glaze	\$22
Chocolate Fudge Brownie, Vanilla Ice Cream, Mango Salsa, Fresh Berries	\$21



 VEGETARIAN  CONTAINS PORK  SPICY  CONTAINS ALCOHOL
Please inform one of our service talents, should you have any food allergies or intolerance.
All prices are subject to 10% service charge and prevailing government taxes





THE JAPANESE OHISTO,
SUSHI KNIFE & YAKATORI GRILL

STARTER

Sashimi on Fujisan Freshest Sashimi with Soya Sauce, Wasabi	\$39
Trio of Maki Three Kinds of California Maki Avocado and Tuna, Vegetarian, Marinated Eel	\$40
Yellowfin Tuna, Wakami, Honey Wasabi, Daikon, Ginger Soy	\$36
 Edamame Green Soy Beans, Rock Salt, Espelette Chili	\$32
 Mabo Nasu and Fried Tofu Japanese Eggplant in Shiro Miso, Fried Tofu, Warm Mushroom Soup	\$35
Teriyaki Skewers, Salmon, Prawns, Reef Fish, Yuzu Pepper	\$37
Gyuu Notataki Black Angus Beef Tataki, Black Pepper Sauce, Fresh Garlic	\$35







MAIN COURSE

 Clam Kyaserōru Sake, Garlic, Shitake Mushroom, Spring Onion	\$40
Ebiten Tempura Tiger Prawns, Light Soy Dipping Sauce	\$42
Indian Ocean Goodness, Half Lobster, Shimeji Mushroom, Miso Cream Sauce	\$45
 Yakitori Chicken Skewers, Hot Ginger Miso Soup, Green Mango and Cashew Salad	\$43
MB4+ Nori Crusted Beef Tenderloin, Wasabi Sour Cream, Teriyaki Shitake	\$49
Yakiniku, Wagyu Beef Rib Eye, Yaki Udon Noodles, Ponzu Sauce	\$56
Wagyu Beef Striploin, Char-Grilled Vegetables, Yakiniku Sauce	\$59

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THE ASIAN WOK,
STONE MORTAR & STEAMER

STARTER



-  Crispy Home-made, Lobster and Crab Meat Spring Roll, Pickled Mustard, Chili Sauce \$32
-  Spicy Prawns, Tomato, Garlic, Ginger, Coriander, Chilli Bean Sauce \$30
-  Scampi, Scallion Pancake, Sichuan Pepper Sauce, Ginger Soy \$35
-  Slow Cooked Crispy Pork Belly Glazed with Maltose, Chilli Garlic Stir Fried Morning Glory \$34
-  BBQ Beef, Sichuan Marinated Cucumber, Sesame Oil, Spring Onion \$36
-  Smoky Peking Duck, Pancakes, Cucumber Kimchi, Nuoc Cham \$38

MAIN COURSE

- Stir Fried Vegetable, Oyster Sauce, Basil, Spring Onion \$26
-  Stir Fried Mapo Tofu, Green Bean, Dried Chilli, Red Bean Sauce \$28
-  "Chow Fun" Fried Rice Noodles \$30
Rice Noodles, Shitake, Cilantro, Spring Onion
-  Wok Fried Lobster, Garlic Red Hot Sauce \$49
-  **Kung Po Chicken** \$29
Peanuts, Dry Chili, Capsicum, Leeks, Spring Onion, Coriander
- Your Choice of Meat, Seafood, Pork, Chicken or Prawns Stir-Fried in Oyster Sauce with Mixed Vegetables \$32

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CURRIES





-  Prawn or Fish Curry, Coconut, Ginger \$35
-  Kashmiri Lamb 'Rogan Gosh', Onion and Tomato Gravy flavoured with Nutmeg Masala \$36

BIRIYANI CLAY POTS

- Lucknowi Lamb \$34
- Hyderabadi Chicken \$32

SIDE DISHES

-  'Lehsuni Palak' Sautéed Spinach \$12
-  'Aloo Jeera' Cumin Tempered Potatoes \$12
-  'Gobhi Matar' Home Style Cauliflower, Green Peas \$12
-  Plain, Butter or Garlic Naan \$12

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MAIN COURSE

Peshawari Kebab Boneless Lamb chunks, marinated in a Mixture of Yoghurt, Charred in the 'Tandoor'	\$47
 Seekh Kebab Succulent Minced Lamb mixed with Ginger, Green Chilies, Coriander, Skewered and Grilled over Red Hot Embers	\$39
Murgh Tandoori The "King of Kebabs" The Tastiest Chicken Kebab in Asia	\$42
Fish or Tiger Prawn Tikka Exotic Masala, Coriander, Mint Cumin Raita	\$45
Chicken or Lamb Tikka Fragrant Indian Spices, Garlic Naan Bread, Mint Yoghurt Raita	\$36
Butter Chicken Masala, Tomato Cream	\$32

Steamed Whole Fish, Ginger, Lemongrass, Sesame Oil \$55

Fried Rice with your Choice of Chicken, Pork, Beef or Seafood \$25

  Egg Noodles, Braised Beef Brisket, Slow Cooked Egg, XO Sauce \$35

Wok Fried Beef "Lo Mein" Noodles, Bamboo Shots, Bean Sprout, Vegetables, Soy \$30


  Udon Noodle, Pork Belly, Baby Bok Choy, Fungus, Red Chilli, Chopped Chives \$29

THE DIM SUM BASKET

Lobster, Black Truffle, Scallops, Tobiko \$36

 Chicken and Pork, Shitake, Fungus \$28

 BBQ Pork Dumpling \$25

 Bean Curd Rolls, Filled with Vegetables and Tofu, Spicy Soy Sauce \$24





 Crispy Crab Meat, Chili Sauce \$34



Mustard Root (Pauzai) \$23

ORIENTALE CHEF'S SELECTED SOUP

 Spicy Beef Wonton Soup, Dikon Radish, Scallion, Szechuan Pepper, Coriander \$30

Miso Soup, Tofu, Dashi, Spring Onion \$25

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THE INDIAN PESHWARI SPICES & TANDOORI OVEN





VEGETARIAN

STARTER

Broccoli Malai (with Ramson Chutney) Marinated in Indian Masala, Cooked in a Clay Oven (Tandoor)	\$24
'Paneer Khurchan' Cottage Cheese, Pan-Fried with Tomato and Bell Pepper	\$26
Tempered with Mustard Seeds, Tandoori Salad, Pineapple, Capsicum, Onion, Tomato, Chat Masala	\$25
Warki Paneer Marinated with Yoghurt, Indian Spices, Cooked in Tandoor	\$25
Seasonal Vegetables Seekh Kebab Minced Seasonal Vegetables mixed with Indian Masala and Cooked in Tandoor	\$27
Bharwa Aloo Stuffed with Indian Ingredients	\$25

MAIN COURSE

Mushroom Kofta Wild Mushroom Kofta, Tomato-Butter, Truffle Oil, Cream Sauce	\$35
Mixed Vegetables Toasted Vegetables with Indian Spices and Tempered with Cumin Seeds	\$30
Vegetable Moelli Mix Vegetables, cooked with Moelli Sauce, Stuffed Zucchini Flower	\$34
'Dal Bukhara' Slow Cooked Black Lentils, Tomatoes, Ginger, Garlic, Cream, Butter	\$30
'Lasoni Dal Tarka', Yellow Lentils cooked with Garlic	\$27
'Hing Jeera Ka Aloo' Potatoes cooked with Asafetida, Tempered with Cumin Seeds	\$22

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Paneer Tikka, Cottage Cheese Kebabs, Marinated in a Creamy 'Ajwain' Gram Flour and Yellow Chilli Batter, Skewered and Char-Grilled	\$29
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Mixed Vegetable Curry, Coconut Cream, Indian Spices, Plain Rice	\$32
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BIRIYANI CLAY POTS

Mushroom Biryani, Pomegranate Raita	\$35
Royal Vegetarian, Tomato Raita	\$33

NON-VEGETARIAN

STARTER

 Guinea Fowl Malai Boneless Guinea Fowl Leg, Marinated in a Mixture of Indian Spices and Yoghurt	\$29
 Tandoori Quail Marinated in a Mixture of Indian Spices, Rum / Whiskey and Yoghurt, Cooked in a Clay Oven	\$30
Duck Seekh Kebab Minced Duck Breast Mixed with Indian Masala and Cooked in Tandoor	\$34
Tandoori Lamb Chop Australian Lamb Chops Marinated in a Mixture of Special Indian Spices and Yoghurt, Cooked in a Clay Oven	\$35
Tandoori Baby Pomfret Whole Pomfret Marinated in a Mixture of Special Indian Spices and Yoghurt, Cooked in a Clay Oven	\$32
Tandoori Scallop Marinated with Indian Spices, Yoghurt and Saffron, Cooked in a Clay Oven.	\$34
Hariyali Sea Bass Marinated in Green Mixture of Indian Spices, Cooked in a Clay Oven	\$33

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