



Small & large plates designed
for sharing from our daily changing menu

OYSTERS

Malden Oyster with **watermelon** ice or **sriracha** / 3.5 each / or 6 oysters for 18

KFC

Kosho Fried Chicken wings, yuzu pickle
kosho mayo / 7

PRAWN SLIDER

Mini burger - Prawns, bacon, papaya
salsa, Charcoal brioche, / 8

SQUASH SLIDER (V)

Mini burger - Charcoal brioche, squash
burger, labneh & kale, coriander / 8
(DUO SLIDERS - /14)

NASU DENGAKU (V)

Whole Japanese egg plant, miso
hollandaise, beetroot / 9

BONES

Gochujang Korean spiced pork ribs / 10

PLEA BANGKHEA

Sweet Ame-ebi raw prawns, Hot chili,
cambodian peppercorn & lime / 14

NAMASU

Hand dived isle of mull scallop, miso
caramel cauliflower puree, crisp / 14

GREEN(V)

Broad bean, fennel, avocado, pea,
edamame, broccoli, kreoung ice / 15

MUMU(V)

Papua New Guinea Mumu curry, plantain,
yam, taro and sticky rice / 16

DUCK

Laos duck breast, seared pineapple,
beansprouts, mint / 18

BELLY

Vietnamese Pork Belly, asparagus,
pineberry, sticky rice, HOT chili ** / 18

SWORD

Swordfish, green papaya, water pepper, &
samphire / 20

TUNA

Seared tuna, wasabi, avocado, mooli &
ponzu / 20

SASHIMI

Today's fresh fish, fresh wasabi / 22

OMAKASE

"I'll leave it up to you" taking inspiration from the
Japanese tradition where chef presents a series
of plates, we offer this style as our tasting menu
with matched drinks, leave it to us and experience
a unique artistic performance by the chef. (5 max
guests) / 90ph

PLUM DOUGHNUT

Charcoal plum doughnut & yuzu ice cream
/ 9

BRULEE

Lemongrass & Chocolate brûlée, elderflower
/ 9