

**Raw\***

Kampachi sashimi, chive oil, lemon ponzu \$12.00  
Sea bream, radish, mizuna, chili-lemon soy \$12.00  
Ahi tuna, apple-mustard sauce, shiso \$14.00  
Tombo tuna, tobiko, limu, creamy wasabi \$12.50  
Oysters, Sriracha-lemon ice \$1.50 each

**Small plates**

Chicken livers, onions, black pepper sauce \$6.50  
Swordfish, "fierce" crabmeat \$11.88  
Chicken wings, Jalan Alor style \$8.50  
Red-cooked pork belly, aged vinegar glaze \$9.00  
Lamb belly, jalapeno vinegar \$8.88  
Glazed short ribs with garlic & Thai basil \$7.25

**Salads**

Roasted beets, red baby chard, salted plum vinaigrette, cardamom yogurt \$8.88  
Kale, Asian pears, cucumbers, roasted peppers, avocado, lime-mustard dressing \$8.88  
Arugula, broccoli, napa cabbage, crispy yams, honey-5-spice vinaigrette \$8.88  
Cress, roast chicken, spiced pumpkin seeds, crispy chicken cracklings, serrano-lime dressing \$8.88  
Spinach, grilled tamari tofu, toasted sesame dressing, roasted broad beans \$8.88

**Grill & Oven**

Whole gulf prawn, bacon & chili jam \$3.75 per piece  
Red tofu marinated half chicken, pickled cabbage \$13.00  
Citrus brined Niman Ranch pork rib chop, pickled cabbage & cucumber \$12.00  
Oxtail hotpot, mizuna, whole egg, shiitake & honshimeji mushrooms \$15.00  
Naan, black garlic puree, paneer, tatsoi salad \$6.88  
Roti canai, curry & raita \$6.00

**Noodles & sides**

Stone pot noodles, roasted onion puree, Surryano ham, crispy anchovies, egg yolk \$10.88  
Hand cut egg noodles, 5-spice wild boar, garlic chives, Szechuan pepper \$10.88  
Twice cooked Chinese bacon, chive flowers, snap peas, Hunan chilies \$6.88  
Braised collard greens, preserved mustard greens, garlic, ham hocks, poached egg \$7.00  
Asparagus, garlic, chili, soy sauce \$7.25  
Szechuan green beans \$6.50  
Fried oyster mushrooms, lemon \$6.88  
Hutong fried rice, basil, shrimp, soy & eggs \$6.25  
Steamed rice \$2.00

*\*Consuming raw food may increase your risk of getting food borne illness*