

アラカルト

FuKami

深み

The Menu

SUSHI

Menu

Maki Roll

EBI MAKI

TEMPURA PRAWNS, CUCUMBER
AND MAYONNAISE

300/-



ROCK N ROLL MAKI

TEMPURA PRAWNS AVOCADO
AND CREAM CHEESE

350/-



PHILLY MAKI

AVOCADO, CUCUMBER, CREAM
CHEESE.

200/-



Nigiri

SALMON NIGIRI

SALMON, DARK SOY SAUCE
AND WASABI

300/-



MANGO NIGIRI

MANGO, DARK SOY SAUCE
AND WASABI

150/-



Soups

JADE CORN SOUP

SWEET CORN SOUP INFUSED WITH FRESH CORIANDER

120/-

WONTON SOUP

SOFT AND PLUMP CHICKEN WONTONS IN A CLEAR CHICKEN BROTH WITH BOK-CHOY

160/-



Vegetarian Starters

HONEY CHILLI LOTUS STEM

SWEET AND SPICY GOLDEN FRIED LOTUS STEM

120/-

POH PAI DO SPRING ROLL

MINI CRISPY SPRING ROLLS STUFFED WITH ASSORTED STIR FRIED VEGETABLES

130/-



MUSHROOM AND CREAM CHEESE DIMSUM

A CREAMY INDULGENT DIMSUM STUFFED WITH A MUSHROOM AND CREAM CHEESE FILLING

140/-



Non-Veg Starters

TEMPURA PRAWNS WITH TOGARASHI MAYO 190/-

GOLDEN FRIED PRAWNS WITH
SPICY TOGARASHI MAYONNAISE



CHICKEN SATAY WITH PEANUT SAUCE 180/-

ZESTY CHICKEN SKEWER WITH
PEANUT SAUCE



CHICKEN MANDARIN DIMSUM 180/-

STUFFED WITH BROTH AND
CHICKEN MINCE FILLING



Main Course

TOM KHA RAMEN (VEG / NON-VEG) 210/-

A CREAMY COCONUT BASE WITH
PLUMP WHEAT NOODLES



SPICY MISO RAMEN (VEG / NON-VEG) 190/-

A SPICY UMAMI SOUP BASE
WITH PLUMP WHEAT NOODLE



EXTRA TOPPINGS 200/-

MARINATED EGG, TOFU, MUSHROOMS, NORI
SHEETS, GREEN ONION, BOK CHOY

JAPANESE KARE CURRY

A FLAVOURFUL BROWN CURRY
SERVED WITH JASMINE RICE



190/-

THAI GREEN CURRY

A CREAMY GREEN CURRY WITH
COCONUT MILK, AND VEGETABLES



250/-

GINGER LIME STEAMED SEA BASS

STEAMED SEA BASS FILLET WITH
FLAVOURS OF GINGER AND LIME ALONG
WITH ASSORTED VEGETABLES.



350/-

YANG CHOW FRIED RICE

FLUFFY WOK TOSSED FRIED RICE
INFUSED WITH BURNT GARLIC AND

VEG



250/-

CHICKEN



300/-

PRAWNS



300/-

JASMINE RICE

100/-

Desserts

SESAME SNAP WITH SESAME ICE CREAM

280/-

CRISPY SESAME TUILE WITH BLACK AND WHITE SESAME ICE CREAM AND A MANGO GEL



DEEP FRIED ICE CREAM

250/-

SWEET COCONUT CRUST FRIED VANILLA ICE CREAM GARNISHED WITH HONEY AND ROASTED ALMONDS



MOCHI BROWNIE AND MATCHA MOUSSE

250/-

A CHEWY FUDGY CHOCOLATE BROWNIE WITH A VIBRANT MACHA MOUSSE



BAR

Menu

Cocktail

EMERALD PANDAN MOJITO 350/-

TROPICAL MOJITO WITH
LEMONGRASS INFUSED WHITE
RUM AND PANDAN SYRUP

MANGO STICKY BUZZ 400/-

MANGO SYRUP SHAKENED WITH VODKA
AND RICE INFUSED COCONUT MILK

Mocktail

COCONUT LYCHEE BLOSSOM 150/-

LYCHEE JUICE, COCONUT MILK, LIME,
HONEY, ROSE WATER AND PEPPER

BERRY GINGER FIZZ 180/-

BERRY CRUSH, LIME, ORANGE
JUICE AND YUZU JUICE

Spirits

JACK DANIELS(30ML) 180/-

OLD MONK(30ML) 100/-

KETELONE(30ML) 200/-

Soft Drinks/Juice

PEPSI 80/-

7UP 80/-

ORANGE JUICE 80/-