



| STARTERS                                                                             |                                                                         | Rs   |
|--------------------------------------------------------------------------------------|-------------------------------------------------------------------------|------|
| G/L S                                                                                | Crispy prawn salad, spicy sauce, romaine and avocado, yuzu dressing     | 1620 |
| L S                                                                                  | Steamed ravioli with har kao prawns, carrot ginger and coconut emulsion | 1420 |
| L S                                                                                  | Tom Ka Gai soup with chicken, coconut milk and lemongrass, spicy oil    | 1490 |
| G N                                                                                  | Crispy maki, cream cheese and cucumber, Salmon tartar with sesame seeds | 1390 |
| G N                                                                                  | Tuna Sashimi and scallops, New style sauce and wasabi                   | 1680 |
| G P                                                                                  | Crispy porc spring rolls, mint, lettuce and tamarind mango sauce        | 1250 |
| G  | Crispy vegetable 'gyoza', spinach and mushrooms, shaoxing wine emulsion | 1380 |
| G                                                                                    | Black Angus beef tenderloin Yakitory, green beans salad with sesame     | 1700 |

| FISH  |                                                                          | Rs   |
|-------|--------------------------------------------------------------------------|------|
| L S/N | Semi-cooked Tuna tataki, satay sauce, green peas and crunchy zucchinis   | 2280 |
| G     | Teriyaki Salmon, Bok-Choy and crispy rice                                | 2290 |
| L S/N | Pad Thai, crabmeat and king prawns, tamarind sauce, bean sprouts, chives | 2250 |
| L S   | Steamed 'Légine', glass noodles and sambal olek chilli sauce             | 2280 |

| MEAT  |                                                                            |      |
|-------|----------------------------------------------------------------------------|------|
| G/P   | Ramen soup with Iberian pork, soft-boiled egg and mushrooms                | 1920 |
| G/L S | Katsu chicken cooked in Japanese curry style, rice sushi and crunchy salad | 1980 |
|       | Black Angus beef cheek red curry, kaffir lime and okra                     | 1980 |
|       | Crispy duck thigh, wok sautéed vegetables, tamarind sauce and fried ginger | 1980 |

| DESSERTS                                                                                 |                                                                                | Rs  |
|------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|-----|
| G                                                                                        | 'Gyoza' filled with green apple, salted butter caramel and vanilla ice-cream   | 850 |
| G/N                                                                                      | Warm doughnut filled with black sesame ice-cream, strawberry tartar and coulis | 850 |
| G                                                                                        | Tapioca with coconut milk, coconut crumble and mango sorbet                    | 850 |
| G                                                                                        | Caribbean 66% chocolate tart, caramel, meringue and kalamansi sorbet           | 850 |
| L S/  | Seasonal fruits platter                                                        | 850 |
| G/L S                                                                                    | Ice-cream and sorbets, madeleines with Royal Palm's honey                      | 850 |

G – Dish contains gluten  
P – Dish contains pork

 – Vegan    N - Nuts  
L S – Locally sourced  
Vegan and gluten free dishes are available on request

#### FOR YOUR SAFETY

Please be informed that our dishes may contain food allergens.  
Kindly contact the Head Waiter about any food restrictions and/or  
allergies and/or intolerances you may have.

Tax and service included