



FESTIVE SEASON

A CELEBRATION OF LIFE

THANKSGIVING 2021

APPETIZERS

HAMACHI 24
Yuzu Ponzu, Cucumber, Jalapeño, Cilantro

YELLOWFIN TUNA 24
Avocado, Ginger, Radishes, Kaffir Lime,
Shoyu, Yuzu Kosho

TUNA TACOS 21
Taro Shell, Avocado Jalapeño Relish,
Radishes, Sesame

JAPANESE LEAF 18
Baby Gem Lettuce, Avocado, Radish, Campari
Tomato, Aka-Dashi Miso Dressing

OCTOPUS 28
Adobo Sauce, Fingerling Potatoes,
Roasted Garlic Aioli, Garlic Chips

TERIYAKI MAITAKE MUSHROOMS 23
Togarashi Aioli, Pickled Honshimiji,
Crispy Quinoa

DIM SUM

HAR GAU 15
Steamed Shrimp Dumplings, Ginger

TRUFFLE DUMPLINGS 24
Shrimps & Scallops,
Truffle-Emulsion, Shaved Truffles

GYOZA 22
Wagyu Short Ribs, Foie Gras Foam,
Chives

CHIVE 15
Chinese Chives, Garlic, Pan Seared

SOUPS

TOM KHA GAI 16
Chicken, Coconut, Mushrooms,
Lemongrass, Galangal

TOM YUM GOONG 18
Shrimps, Bird Chillies, Kaffir Lime,
Scallions, Mushrooms

THANKSGIVING SPECIALS

STARTER

BUTTERNUT SQUASH VELOUTE 19
Roasted Squash Velouté, Tarragon Crème Fraîche,
Croutons

MAIN

ROASTED TURKEY 48
Sweet Potato Confit, Green Beans,
Cranberry Relish, Sage Gravy

BRAISED BEEF SHORT RIBS 52
Mashed Potatoes, Roasted Carrots,
Confit Shallots, Crispy Leeks

DESSERT

CHOCOLATE AND APPLE BASKET 18
Cinnamon White Chocolate Mousse,
Carrot Cake, Apple Pie Truffles



SIGNATURES

PEKING DUCK 44

Roasted Duck, Scallions, Pancakes, Cucumbers, Bean Sauce

THALI PLATTER 44

Daily Chef's Selection of Assorted Indian Delicacies

THAI WOK FRIED BEEF 32

Stir Fried Strip loin, Garlic, Hoisin Sauce,
Thai Chillies, Hearts of Lettuce

THE WOK

SALMON 36

Panang Curry, Fresno Chillies,
Crispy Shallots, Jasmine Rice

SZECHUAN SHRIMP 46

Bell Peppers, Asparagus,
Bean Sprouts, Scallions

FRIED RICE 16

Vegetables, Onions,
Scallions, Crispy Egg
Chicken +8 | Shrimp +10

PAD THAI 28

White Meat Chicken,
Rice Noodles, Tamarind,
Peanuts, Scallions

TANDOOR & CURRY

CHICKEN MAKHANI 32

Chicken Thighs, Tomato Sauce, Fenugreek

PRAWNS 46

Coconut, Coriander, Turmeric, Tomatoes,
Cilantro, Okra, Snow Peas

SEA BASS TIKKA 46

Cilantro, Mint, Ginger, Yoghurt,
Tamarind Chutney

CHICKEN TIKKA 32

Dark Meat, Garam Masala,
Mustard Oil, Mint Sauce

THE GRILL

NEW YORK STRIP LOIN 10 OZ. 56

LAMB CHOPS 42

BONE-IN RIBEYE 20 OZ. 66

SIDES 12

WOK VEGETABLES

Seasonal Stir,
Fried Wok Vegetables

NAAN BREAD

Plain or Garlic

BROCCOLINI

Grilled, Sea Salt,
Sesame Oil

BROCCOLINI

Grilled, Hoisin

DESSERTS

STRAWBERRIES & CREAM 14

Vanilla Panna Cotta, Strawberry Reduction,
Sablé Breton, Strawberry Sorbet

ICE CREAMS & SORBETS (3 SCOOPS) 14

Ice Creams: *Vanilla, Chocolate, Caramel, Strawberry*
Sorbets: *Mango, Strawberry, Frozen Lemon Yoghurt Sherbet*

SALTED CARAMEL BANANA CAKE 14

Caramelized Banana Jam, Bruleed Banana, Slatad Caramel,
Malted Milk Cracker, Honey Banana Gelato

COCONUT STICKY RICE 14

Coconut Sauce, Compressed Mango,
House Made Mango Caviar, Mango Sorbet



VIJAY VEENA Executive Chef

 Vegetarian Option Available

Please note that all prices are in U.S. Dollars and are subject to 20% service charge and 9% taxes.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.