



POWERED BY YELLOW POT

Something to Munch On

Baked Boneless Beef Short Ribs 33
in Japanese Yakiniku Sauce

Fried Chilean Seabass Cubes 28
with Homemade Plum Sauce

Fried Prawns (V,DF) 32
With Spicy Japanese Seaweed Spice

Vietnamese Fried Soft Shell Crab (DF) 30
With Chicken Floss & Curry

Iberico Pork Cheek (DF, Spicy) 29
Seasoned with Cumin, Mango and a hint of Chili

Deep Fried Chicken (Spicy) 27
With Spicy Cumin Sauce

Crispy White Bait Fish 25
with Homemade Salted Egg Yolk Sauce

Baked Chicken 27
Japanese Sancho Pepper, Malt Sauce

Fried Lion Mane Mushroom (V,DF) 27
Dressed in Spicy Osmanthus Dressing

French Fries (V) 20
Served with Truffle Mayonnaise

Crispy Eggplant (V,DF) 18
With Salt and Pepper

Deep Fried Vegetarian Spring Roll (V,DF) 16

Something More Substantial

Signature Roasted Duck (DF) 51
With Homemade Plum Sauce

Wok Fried Diced Australian (DF) 58
Beef Tenderloin in Black Pepper Sauce

Crispy Chicken, Sichuan Style (DF, Spicy) 41

Seared Canadian Scallops 47
with Italian Truffle, Seasonal Greens

Braised Beancurd (V,DF) 39
Japanese Matsutake Mushroom, Assorted Fungus

Wok Braised Lamb Shank (DF, Spicy) 39 per piece
With Spicy Sesame Sauce, Korean Chili Flakes

Braised Kurobuta Prime Rib (DF) 34 per piece
in Savoury Angelica Sauce

Braised Eggplant (V,DF) 27
With Homemade Spicy Sauce

Stir Fried Seasonal Greens (V,DF) 27
with Minced Garlic

Wok Fried Jasmine Rice 39
With Diced Unagi, Spicy Dried Scallop Sauce

Italian Truffle Fried Rice (V, DF) 34
Stir-fried with Assorted Diced Vegetables

Stir Fried Udon Noodles 34
Assorted Wild Mushrooms, Black Pepper Sauce

Wok Braised Ee-fu Noodles (V) 34
Straw Mushroom, Truffle Sauce

Sweet Endings

Cream of Mango Rockmelon Sago (V) 12

Roselle Jelly, Osmanthus, Lychee pop, Aloe Vera (DF) 12

Vegetarian (V) Dairy Free (DF)

All prices are subject to a 10% service charge and prevailing government taxes



Anouska's
bar