


LET'S START


 Edamame

\$ 25

Edamame Beans, Fried Garlic, Sesame Seeds, Togarashi Salt

VEGAN **GLUTEN FREE**

FROM THE FRYER

 Lobster Spring Roll

\$ 49

Lobster, King Crab, Jicama, Sesame Oil, Carrot, Mango Chili Salsa

CONTAINS SHELLFISH

 Dakgangjeong

\$ 40

Fried Chicken Thigh, Gochujang Sauce, Sesame Seeds


SPICY

 Tempura Fried Calamari

\$ 40

Calamari Tempura, Creamy Spicy Sauce, Sesame Seeds, Lemon Slice, Chives


SPICY **CONTAINS SHELLFISH**

 Ebi Wasabi

\$ 48

Prawn Tempura, Wasabi Mayonnaise, Sesame Seeds, Mango Dragon Fruit Salsa

DIM SUM (5PCS)

 Prawn Har Gow

\$ 35

Prawn, Bamboo Shoot, Egg White, Sesame Oil, Avruga Caviar

CONTAINS SHELLFISH

▲ Shanghai Dumpling

\$ 42

Shrimp, Chives, Cabbage, Shiitake Mushroom, Egg White, Sesame Oil

CONTAINS SHELLFISH

SASHIMI

▲ Sashimi Moriawase

\$ 72

Tuna, Salmon, Hamachi, Hokkigai, Reef Fish, Octopus, Ika

CONTAINS SHELLFISH

NIGIRI (2PCS)

▲ Smoked Unagi Nigiri

\$ 29

Eel, Sushi Rice, Green Apple Compote, Sesame Seeds, Nori Seaweed

CONTAINS DAIRY PRODUCTS

▲ Salmon Aburi Nigiri

\$ 29

Salmon Torched, Sushi Rice, Aburi Sauce, Fig Wasabi

▲ Tuna Nigiri

\$ 26

Tuna, Sushi Rice, Sesame Seeds, Passion Fruit Salsa

▲ Hamachi Nigiri

\$ 32

Hamachi, Cilantro Seaweed Salsa, Sushi Rice

▲ Ika Nigiri

\$ 26

Squid, Sushi Rice, Lemon Zest

CONTAINS SHELLFISH

MAKIZUSHI (6PCS)

Tuna Truffle

\$ 80

Tuna, Sushi Rice, Prawn Tempura, Black Truffle, Nori Seaweed

CONTAINS SHELLFISH

Ocean Desire

\$ 55

Prawn tempura, Sushi Rice, Avocado, Salmon, Tuna, Reef Fish, Tempura Bits, Spicy Mayonnaise, Sesame Seeds, Nori Seaweed

CONTAINS SHELLFISH

Crispy Avocado

\$ 39

Avocado, Tempura Bits, Sushi Rice, Sesame Seeds, Nori Seaweed

Vommuli Sensation

\$ 49

Lobster, Mango Salsa, Avocado, Sushi Rice, Sesame Seeds, Nori Seaweed

CONTAINS SHELLFISH **CONTAINS DAIRY PRODUCTS**

Roll the Spider

\$ 49

Soft-Shell Crab Tempura, Rocket Lettuce, Avocado, Sushi Rice, Tobiko, Nori Seaweed, Sesame Seeds, Spicy Mayonnaise

CONTAINS SHELLFISH

SOUP

Beef Soup with Hokkaido Scallop

\$ 55

Wagyu Beef Broth, Minced Beef, Mushroom, Hokkaido Scallop, Egg White, Sesame Oil

CONTAINS SHELLFISH

Hot and Sour Soup

\$ 30

Fermented Bean, Garlic, Ginger, Enoki, Bok Choi, Bamboo Shoot, Carrot, Seaweed, Sesame Oil

VEGAN **SPICY**

▲ Jjamppong

\$ 49

Ramen Noodle, Korean Soup Stock, Calamari, Asari Clam, Mussels, Prawn, Gochugaru, Cabbage, Carrot, Sesame Seeds

SPICY CONTAINS SHELLFISH

COOKING WITH CHARCOAL

▲ Yaki Tori

\$ 55

Chicken Skewer, Lotus Root, Leeks, Teriyaki Sauce, Sesame Seeds

ALCOHOL

▲ Yakniku MB7

\$ 95

Wagyu Beef Rib Eye, Hijiki Seaweed, Shimeji Mushroom, Sesame Seeds, Anticucho Sauce

▲ Wagyu Tenderloin MB7

\$ 85

Wagyu Beef, Orientale Mushroom, Spicy Soy, Scallion, Baby Leeks, Sesame Seeds

● Yasai Skewer

\$ 42

Oriental Mix Mushroom, Eggplant, Asparagus, Baby Leeks, Mix Pepper, Spicy Teriyaki, Sesame Seeds

VEGAN

FROM THE WOK

▲ "Hunan" Wok-Fried Chicken

\$ 68

Chicken Thigh, Dried Chili, Garlic, Ginger, Scallion, Cashew Nut, Black Vinegar, Soy, Sichuan Pepper

CONTAINS NUTS MILD SPICY

▲ Black Pepper Beef

\$ 85

Wagyu Beef MB7, Black Pepper Sauce, Bell pepper, Onion, Scallion

▲ Singaporean Pork Ribs
\$ 72
Braised Pork Spare Ribs, Spicy BBQ Sauce
CONTAINS PORK **SPICY**

● Stir Fried Vegetables
\$ 44
Broccoli, Sugar Snap, Bok Choy, Mushroom, Carrot, Baby Corn, Broad Bean Paste, Sesame Oil
VEGAN

▲ Singaporean Cereal Prawn
\$ 65
Tiger Prawns, Cereal, Curry Leaves, Chili pepper, Butter
CONTAINS SHELLFISH **CONTAINS DAIRY PRODUCTS**

● Truffle Tofu Stir Fried Rice
\$ 55
Black Truffle, Tofu, Scallion, Shiitake, Egg Yolk, Sesame Oil

▲ Stir Fried Sichuan Noodles
\$ 52
Prawn, Calamari, Mussels, Scallop, Egg Noodles, Sichuan Sauce, Scallion
CONTAINS SHELLFISH **SPICY**

▲ Yu Xiang Eggplant
\$ 48
Fried Eggplant, Chicken Mince, Baby Gem Lettuce, Bell Pepper, Yu Xiang Sauce, Chili, Water Chestnut, Sesame Oil
SPICY

▲ Chilly Garlic Lobster
\$ 140
Lobster, Chili, Fried Garlic, Scallion
CONTAINS SHELLFISH **SPICY**

SIGNATURE DISHES

▲ Miso Black Cod with Miso Mustard
\$ 85
Black Cod, Spicy Saikyo Miso, Mustard, Haji Kami, Sesame Seeds
SPICY

▲ Lobster Miso Cream
\$ 140
Maldivian Lobster, Miso Cream, Shimeji Mushroom, Garlic, Black Pepper, Sesame Seeds
CONTAINS SHELLFISH **CONTAINS DAIRY PRODUCTS**

DESSERTS

● Wasabi, Chocolate & Lime Tartlet
\$ 35
Black Sesame Ice Cream, Basil & Lime Gel
CONTAINS DAIRY PRODUCTS **CONTAINS NUTS**

● Tropique
\$ 30
Coconut Parfait, Passion Fruit Granita, Compressed Pineapple, Mango Sauce
CONTAINS NUTS **CONTAINS DAIRY PRODUCTS**

● Green Tea Matcha Opera
\$ 30
Hojicha Tea Gelato, Yuzu, Salted Caramel Chantilly
CONTAINS DAIRY PRODUCTS **CONTAINS NUTS**

● Ice cream
\$ 8
Vanilla, Strawberry, Chocolate
CONTAINS DAIRY PRODUCTS

● Sorbet
\$ 8

KIDS MENU

CHINESE

▲ Wok-fried Rice with Egg
\$ 20

▲ Stir-Fried Broccoli with Shrimps
\$ 22
CONTAINS SHELLFISH

▲ Chicken Noodle Soup with Seafood Dumplings & Vegetables
\$ 23
CONTAINS SHELLFISH

JAPANESE

▲ Crispy Mango Mayonnaise Sushi
\$ 18

● All in One Maki, Cucumber, Carrot, Avocado
\$ 19

▲ Tempura-Reef Fish Finger, Sweet Cucumber Salad
\$ 22
ALCOHOL

▲ Yakitori, Grilled Chicken Skewers with Teriyaki Sauce
\$ 23
ALCOHOL

DESSERT

● Fresh Fruit Salad
\$ 16

● Selection of Ice Cream (Each Scoop)
\$ 3
Vanilla, Strawberry, Chocolate

SAKE

BOTTLE (720ml)

Vintage Sake(Aged)

Tochikura 2001
\$ 480

Tochikura 1996
\$ 480

Tanaka 1789 Junmai 2018
\$ 1,050

Sochu

Ichiko Mugi
\$ 150

Ichiko Frasco
\$ 280

Daiginjo

Shingo Junmai Daiginjo
\$ 480

Kome Junmai Daiginjo
\$ 480

Zaku 'Satori' Shizukudori Junmai Daiginjo
\$ 1,995

Imayo-Tsukasa, Junmai Daiginjo
\$ 350

Ozeki Daiginjo
\$ 200

Dassai Migaki Sonosakie
\$ 2,850

Ginjo

Jozen Junmai Ginjo
\$ 200

Kome Junmai Ginjo
\$ 280

Cowboy Junmai Ginjo
\$ 200

Fisherman Junmai Ginjo
\$ 200

Junmai Ginjo Yamada Nishiki
\$ 150

Kimoto Honjozo Josen
\$ 250
(1.8 l)

Kiki Komodaru
\$ 320
(1.8 l)

Okunomatsu Honjyozo
\$ 200
(300ml)

Zuiyo Honjun Junmai
\$ 320
(1.8 l)

Imayo Tsukasa Oysters Junmai
\$ 275

SPARKLING SAKE

Jozen Mizuno Gotoshi
\$ 110
(360 ml)

Shirakawago Junmai
\$ 155
(500 ml)

SAKE (BY THE GLASS)

Kome Junmai Daiginjo
\$ 85

UMESHU

Tochikura Umeshu
\$ 250

Hyakunen Umeshu
\$ 200

BLOODY MARY

The Original

\$ 22

Absolut Vodka, Bloody Mary Mix, Celery, Lemon Wedge

Agave Maria - The St Regis Monarch Beach

\$ 28

Olmecca Blanco, Bloody Mary Mix, Fresh Tomato, Fresh Jalapeno, Lemon

Red Maria - The St Regis Moscow Nikolskaya

\$ 28

Absolut Elyx Vodka, Bloody Mary Mix, Fresh Beet Juice, Fresh Lemon

LIQUID CHEF SIGNATURE

Maldivian Martini

\$ 28

Fresh Ginger & Fresh Maldivian Curry Leaves Infused Beefeater Gin

Watermelon Lush

\$ 28

Tanqueray Gin, Watermelon Liqueur, Strawberry Liqueur, Sliced Cucumber, Fresh Kaffir Leaf, Raspberry Coulis, Fresh Basil, Splash of Bundaberg Ginger

Sake No 7

\$ 28

Fresh Lemongrass & Ginger Inspired Totesteru Sake, Bacardi Rum, Topped with Lychee Liqueur

CHAMPAGNE COCKTAILS

Red Pearl

\$ 36

Bacardi Blanca Rum, Devaux Champagne, Passion-Fruit ~ Pomegranate

First Diamond

\$ 36

Lemongrass Wink

\$ 36

Absolut Vodka, Lemongrass, Devaux Champagne

Belle Epoque

\$ 36

Jack Daniels, Banana Syrup, Lime Juice, Champagne

JJ's Estate

\$ 36

Curry Leaves, Passionfruit, Lime Champagne

Coral Fizz

\$ 36

Beefeater Gin, Celery, Cucumber, Cilantro, Lime Sugar And Champagne

MOCKTAILS

All the Tea in China

\$ 16

Black Tea, Rambutan, Hibiscus Syrup and Fresh Lemon Juice

Galvanise

\$ 16

Pomegranate, Raspberry Puree, Pineapple Juice, Lime Juice Sugar Syrup

Paradise in the Ocean

\$ 16

Fresh Passionfruit, Lemon, Apricot Puree, Lime Juice and Ginger Ale

Little Miss Scarlet

\$ 16

Fresh Pear, Cranberry Juice, Cinnamon Syrup and Lime Juice

VODKA (30 ML)

Absolut
\$ 14

Ketel One
\$ 14

Grey Goose Original
\$ 20

Belvedere
\$ 20

Ciroc Coconut
\$ 18

Beluga Noble
\$ 21

GIN (30 ML)

London No.1
\$ 16

Hendrick's
\$ 20

Monkey 47
\$ 22

Tanqueray
\$ 14

Beefeater
\$ 14

RUM (30 ML)

Bacardi White
\$ 14

Captain Morgan Spiced Gold
\$ 18

Captain Morgan Dark
\$ 15

El Dorado Cask Aged 8yo
\$ 15

Ron Zacapa Xo
\$ 30

Clement VSOP
\$ 15

TEQUILA (30 ML)

Patron Gran Anejo
\$ 28

Patron Silver
\$ 25

Don Julio Reposado
\$ 25

Patron Reposado
\$ 25

Jose Cuervo Silver
\$ 16

SCOTCH (30 ML)

Macallan 12 yrs (Highland)
\$ 18

Macallan 18 yrs(Speyside)
\$ 60

Lagavulin 16 yrs (Islay)
\$ 18

Glenfiddich 12 yrs (Speyside)
\$ 18

Johnnie Walker Black Label
\$ 14

Johnnie Walker Blue Label
\$ 38

Glenmorangie 18 yrs (Highland)
\$ 30

Oban 14 yrs (Highland)
\$ 20

Ballantine Finest Scotch
\$ 14

Royal Salute 21 yrs
\$ 32

Bunnahabhain 18 yrs
\$ 20

Dimple 15 yrs
\$ 16

OTHER MALTS (30 ML)

Jameson (Ireland)
\$ 12

Maker's Mark Bourbon (Kentucky)
\$ 14

Woodford Reserve (Kentucky)
\$ 16

Nikka (Japan)
\$ 35

Jack Daniel's Old No.7 (Tennessee)
\$ 14

Amrut Single Malt (India)
\$ 20

Rampure (India)
\$ 18

Suntory Ao (Japan)
\$ 40

Hibiki Harmony (Japan)
\$ 90

Yamazaki 12 Year (Japan)
\$ 160

Yamazaki Single Malt (Japan)
\$ 70

COGNAC (30 ML)

Remy Martin XO
\$ 35

Hennessy XO
\$ 38

Courvoisier VSOP
\$ 20

APERITIF (30 ML)

Pernod
\$ 15

Richrad
\$ 15

Martini Rosso (Rosso, Bianco, Dry)
\$ 15

Campari
\$ 15

Aperol
\$ 15

Pimms No.1
\$ 15

Dobonnet Rough
\$ 15

DIGESTIVE (30 ML)

Fernet Branca
\$ 15

Jägermeister
\$ 15

Montenegro
\$ 15

Averna
\$ 15

LIQUEURS (30 ML)

Benedictine
\$ 15

Grand Marnier
\$ 15

Cointreau
\$ 15

Kahlua
\$ 15

Amaretto Disaronno
\$ 15

Drambuie
\$ 15

Southern Comfort
\$ 15

Chambord Raspberry
\$ 15

Baileys Irish Cream
\$ 15

Frangelico
\$ 15

BEER

Tiger (Singapore)
\$ 14

Asahi Super Dry (Japan)
\$ 16

Heineken
\$ 14

Carlsberg
\$ 14

Lion
\$ 14

JUICES

Orange
\$ 15

Mango
\$ 15

Pineapple
\$ 15

Watermelon
\$ 15

MILKSHAKES

Mango
\$ 14

Strawberry
\$ 14

Chocolate
\$ 14

Vanilla
\$ 14

Banana
\$ 14

SMOOTHIES

Mango
\$ 14

Strawberry
\$ 14

Mix Berry
\$ 14

Pineapple
\$ 14

Banana
\$ 14

SOFT BEVERAGE

Pepsi
\$ 8

Diet Pepsi
\$ 8

Seven Up
\$ 8

Mirinda
\$ 8

Ginger Ale
\$ 8

Bitter Lemon
\$ 8

SPARKLING WATER

Perrier
\$ 14

San Pellegrino
\$ 14

Voss
\$ 14

STILL WATER

Evian
\$ 14

Aqua Panna
\$ 14

Voss
\$ 14

TEA

Jungpana (Darjeeling India Black)
\$ 9

Harmutty (Assam India Black)
\$ 9

Earl Grey (Classic)
\$ 9

French Earl Grey (French Blue Corn Flower)
\$ 9

Houjicha (Japan Steamed & Roasted)
\$ 9

Kukicha (Japan Green Tea With Stems)
\$ 9

Green Of Fujian (Fujian China Green)
\$ 9

Milk Oolong (Fujian China Oolong)
\$ 9

Yunnan Golden Needles (Yu Nnan China G Reen)
\$ 9

Emperor Pu-Erh (China Pu-Erh)
\$ 9

Fresh Mint Tea
\$ 9

Fresh Ginger Tea
\$ 9

Fresh Lemongrass Tea
\$ 9

COFFEE

Black Coffee
\$ 9

Espresso
\$ 9

Ristretto
\$ 9

Macchiato
\$ 9

Americano
\$ 9

Cappuccino
\$ 10

Cafe Latte
\$ 10

Cafe Mocha
\$ 10

Hot Chocolate
\$ 10

Flat White
\$ 10

double Espresso
\$ 12

Cafe Latte
\$ 12
Soya, Almond, Rice Milk

CIGARETTES

Marlboro Red
\$ 15

Marlboro White
\$ 15

Camel Blue
\$ 15

Camel Regular
\$ 15