



GRAIN  
LUSCIOUS



### One-pan Blackened Herb Tilapia

Blackened herb tilapia with tomato pilaf rice, roasted sweet potatoes, broccoli and onion cucumber tzatziki.

\$ 13.90



### Thai Basil Chicken

Thai basil minced chicken with long beans, brown rice and a soft boiled onsen egg.

\$ 13.90



### Malaysian-style Asam Pedas

Tangy Malaysian-style sea bass with charred brinjal, okra, tomatoes, and Japanese pearl rice.

\$ 14.90



### Arabian Chicken Mandi

Spiced saffron long-grain rice, with mandi chutney sauce and fresh petit salad.

\$ 13.90



### Indonesian Beef Rendang

Cubed beef chucks with blue pea long-grain rice and housemade achar.

\$ 14.90



### Beef Brisket

Beef brisket in house-made barbeque sauce with baby rosemary potatoes, garlic asparagus and couscous.

\$ 15.90



### Sambal Fish Fillet

Sea bass fillet with house-made sambal, fusilli pasta in pomodoro sauce.

\$ 14.90



### Jambalaya Chicken

Stewed chicken leg and prawns in chipotle sauce, with charred broccoli and butter raisin rice.

\$ 13.90



### Ayam Panggang

Indonesian-style grilled chicken leg, poached bak choy and coconut long-grain rice.

\$ 13.90





**G R A I N  
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**Sous Vide Oregano Chicken Breast**

Sous vide oregano chicken breast with roasted asparagus, carrots, lemon couscous and a roasted sesame dressing.

\$ 13.90



**Smoked Duck Breast Superbowl**

Smoked duck breast, quinoa, with a kale and spinach salad, topped with Japanese cucumber and shimeji mushroom, and honey mustard.

\$ 14.90



**Two Meat Ragout**

Free-range chicken sausage, pulled oregano chicken breast with roasted brussel sprouts atop butter and raisin pilaf rice.

\$ 13.90



**Baked Salmon with Lemon and Dill**

Lemon and dill infused baked salmon with aglio olio pasta, edamame, sauteed bell peppers and shimeji mushrooms.

\$ 15.90



**Signature Beef Ball with Sundried Tomato Sauce**

Beef meatballs with roasted baby potatoes, broccoli, couscous, and a tomato and olive concasse.

\$ 13.90



**Baked Sea Bass with Fennel and Orange Sauce**

Baked sea bass with a shaved fennel salad, garlic broccoli, tomato salsa and multi-grain rice.

\$ 14.90



**Ayam Masak Merah**

Tender chicken leg cooked with house blend spices, served with tomato pilaf rice and house-made achar.

\$ 13.90



**Tender, Braised 5-Spice Duck Leg**

Braised 5-spice duck leg, tofu and peanuts with baby bak choy, and yam brown rice.

\$ 14.90





**G R A I N  
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**Hearty Kimchi Stew with Sliced Beef**

Sliced beef kimchi stew with enoki mushrooms, wakame seaweed, and Japanese rice balls with furikake.

\$ 14.90



**Classic French Chicken Forestiere**

French chicken with mixed forest mushrooms, baby spinach, tagliatelle pasta, and a cherry tomato confit.

\$ 14.90



**Hearty Gyudon**

Sliced wagyu beef with onions, wakame seaweed, onsen egg and Japanese pearl rice.

\$ 14.90



**Spiced Chicken Masala**

Succulent chicken breast, with aloo gobi curry, baby spinach and roasted potato salad.

\$ 15.90



**Southern Mediterranean Vegetarian Pasta**

Fusilli pasta in red pesto sauce with shimeji mushrooms, cashew nuts, and feta cheese.

\$ 11.90



**Grilled Farm Fresh Chicken Breast**

Sous vide chicken breast in basil pesto, with marinated cherry tomatoes and spiced multi-grain rice.

\$ 13.90



**Torched Sous Vide Salmon**

Fusilli pasta in harissa pesto sauce with cherry tomatoes and feta cheese crumble.

\$ 15.90



**Sesame Chicken**

Boneless chicken thigh marinated in ginger, scallion and sesame oil, with baby bak choy and Japanese pearl rice.

\$ 13.90





**G R A I N  
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**Sea Bass with Thai Spicy Sauce**

Sliced sea bass in thai spice and tamarind sauce, with coconut long-grain rice and a poached egg.

\$ 14.90



**Tandoori Chicken**

Boneless chicken thigh marinated in greek yogurt and spices, with pulao rice and chickpeas.

\$ 13.90



**One-pan Shrimp and Chicken Sausage**

Shrimp and chicken sausages with roasted button mushrooms in chipotle tomato sauce, with kale and butter rice.

\$ 14.90



**Duck Ragout Pasta**

Shredded duck ragout with roasted root vegetables, carrot, celery, onions and fusilli pasta.

\$ 14.90



**Chicken Yakitori**

Grilled yakitori chicken skewers with pickles, sesame spinach and Japanese pearl rice.

\$ 13.90



**Chili Con Carne**

Minced beef ragout with kidney beans, button mushrooms and long-grain rice.

\$ 14.90