Bastian BEACH

LUNCH

SALADS & COLDS

BURRATA SALAD d g n
carrot marinara. roasted baby carrot. pesto. sesame lavash. pistachio. (860 cal) (366 gm)

WATERMELON FETA d j n gf
house greens. watermelon sherry vinaigrette. watermelon. muskmelon. blueberry. feta. walnut. (643 cal) (506 gm)

KALE CAESAR SALAD d gf
kale. romaine. charred corn. caesar dressing. parmesan. (383 cal) (199 gm)

EDAMAME HUMMUS g j n v
multigrain cracker. truffle oil. olive oil. edamame salad. chilli oil. (1085 cal) (358 gm)

PEAR SALAD d j n
house greens. goat cheese. candied nuts. honey mustard vinaigrette. (544 cal) (376 gm)

BROCCOLI SALAD d g j
roasted broccoli. labneh. garlic chips. chilli oil. (warm salad) (874 cal) (579 gm)

AVOCADO TOAST d g j n
basil pesto. avocado mousse. sliced avocado. heirloom tomatoes. mixed herbs. balsamic. (566 cal) (326 gm)
add burrata +250 | egg +200

AVOCADO POKE j m n s v
avocado. cucumber. onion. sesame soy. rice cracker. (639 cal) (401 gm)

MANDARIN CEVICHE gf
snapper. salmon. mandarin vinaigrette. cucumber. jalapeño. wasabi foam. (267 cal) (267 gm)

ABURI MISO SALMON SUSHI m e s
brûléed salmon. spicy miso. avocado over sushi rice. (607 cal) (343 gm)

TUNA OR SALMON CRISPY RICE e m s
sushi grade tuna or salmon tartare. sriracha. white truffle oil. (523 cal) (269 gm)

HAMACHI m s
grapefruit ponzu. grapefruit segments. grapes. jalapeño. capers. (301 cal) (240 gm)

TUNA TATAKI d m s
gently seared tuna with citrus chilli soy. avocado mousse. micro cilantro. chipotle furikake. (379 cal) (158 gm)

CRAB ROLL m e s
crab meat. chipotle. basil. coriander. homemade ponzu. truffle oil. (235 cal) (135 gm)

SALMON JALAPEÑO m s
norwegian salmon. jalapeño. ponzu. (296 cal) (172 gm)

BOWLS

MEXICAN PANEER BOWL d g
smoked salsa. refried beans. cheddar. guacamole. crispy wonton. lime crema. iceberg. jasmine rice. (1476 cal) (667 gm)

VEGAN GREEN CURRY BOWL m s
roasted pineapple sambal. sautéed vegetables. jasmine rice. (1027 cal) (886 gm)

KUNG PAO CHICKEN BOWL d m n s
capsicum. red chilli. jalapeño. toasted peanuts. crispy wonton. jasmine rice. (1263 cal) (464 gm)

BUTTER FRIED CHICKEN BOWL d e g
pepper makhani. jasmine rice. kachumber. (1286 cal) (449 gm)

CHICKEN TERIYAKI BOWL d m s
charred vegetables. teriyaki glaze. crispy garlic. sesame. jasmine rice. (976 cal) (508 gm)

CHICKEN BULGOGI BOWL d m s
korean style chicken bulgogi. sesame spinach. carrot. sprouts. gochujang. kimchi. scallion. (877 cal) (609 gm)

choice of : jasmine rice. brown rice. cauliflower rice or homemixed green as base for any bowl

CLASSICS

BUTTER WILD MUSHROOMS d gf
button. portobello. king mushrooms. truffle butter emulsion. white wine. (1228 cal) (381 gm)

BAKED BRIE d g j n
cranberry thyme compote. toasted brioche. roasted nuts. fig jam. seasonal fruits. dried apricots. prunes. (987 cal) (366 gm)

TOFU BAO d g m n s
chilli soy garlic. gunpowder. giardiniera. thecha. homemade steamed buns. (734 cal) (3 pcs)

VEGGIE ENCHILADAS d g
homemade tortilla. spinach. corn. fresh herbs. mozzarella. spicy tomato sauce. (829 cal) (334 gm)

KOREAN FRIED PANEER d j m s
sesame soy glaze. melted mozzarella. scallions. sesame. (1499 cal) (538 gm)

MUSHROOM CROQUETTES d g
béchamel. wild mushrooms. chipotle mayonnaise. truffle oil. (547 cal) (5 pcs)

VEGGIE THERMIDOR d g j
macau style market veggies. coconut cream. parmesan. white wine. truffle oil. grilled sourdough. (1512 cal) (591 gm)

JUICY LUCY SLIDER d g
beetroot. potato. peas. cheddar. mozzarella. habanero ash aioli. brioche. (771 cal) (3 pcs)

EDAMAME j v gf
sea salt. sesame oil. togarashi. (502 cal) (291 gm)

VEG TACO d j gf
sweet corn. mushroom. spinach. jalapeño mayo. corn tortilla. roasted tomato salsa. pico de gallo. (439 cal) (2 pcs)

KUNG PAO TOFU j m n s v
silken tofu. oyster. soy. jalapeño. peanuts. vegetables. (1030 cal) (755 gm)

VEG CHILLI DUMPLINGS g m n s
mushroom. vegetables. chilli oil. garlic. soy. (451 cal) (5 pcs)

THE MAC d g j
truffle béchamel. elbow macaroni. parmesan. spiced bread crumbs. (2052 cal) (684 gm)
add lobster - 1500

MUSHROOM SPAGHETTI d g j n
truffle cream. parmesan. herbs. almond. (1478 cal) (518 gm)
chicken +250 | prawns +400

STIR FRY CHICKEN e m s
chicken breast. shiitake. black fungus. portobello. chinese greens. (841 cal) (547 gm)

LOBSTER ROLL d g
warm butter poached lobster. garlic butter. crispy onion. giardiniera. brioche. truffle oil. (1553 cal) (2 pcs)

PAN SEARED SNAPPER d gf
fresh caught snapper. corn esquites. jalapeño creamy sauce. (1588 cal) (578 gm)

NON-VEG CHILLI DUMPLINGS g e m s
chicken. prawns. chilli oil. garlic. soy. (464 cal) (5 pcs)

PAN FRIED SALMON d g
creamed spinach. parmesan puff. basil oil. (1172 cal) (500 gm)

CRISPY CHICKEN BAO d e g
cucumber pickle. animal sauce. homemade steamed bun. (1744 cal) (3 pcs)

KOREAN FRIED CHICKEN d m s
sesame soy glaze. melted mozzarella. scallions. sesame seeds. (140 cal) (506 gm)

LOBSTER THERMIDOR d gf
macau style lobster. coconut cream.parmesan. white wine. truffle oil. (1471 cal) (385 gm)

SPICY CRAB THERMIDOR d g
pulled mud crab. béchame. herbed bread crumbs. white truffle oil. (1031 cal) (470 gm)

ANIMAL LAMB SLIDER d e g m s
pan seared lamb patty. animal sauce. aged cheddar. caramelized onions. (766 cal) (3 pcs)

LAMB GHEE ROAST d e g
parmesan poached egg. masala bun. goat cheese crema. (1177 cal) (370 gm)

FISH & CHIP d e m s
beer batter tempura snapper. homemade fries. tartare sauce. (1197 cal) (540 gm)

ANIMAL PRAWNS e m n s
tossed with animal sauce. candied nuts. chilli oil. scallion. (2037 cal) (623 gm)

PULLED CHICKEN TACO d g m s
homemade flour tortilla. smoked chicken. pineapple pico de gallo. lime crema. (637 cal) (2 pcs)

GRILLED CHICKEN SLIDER d e g
blackened chicken. spicy mayo. bell pepper relish. cheddar. (1573 cal) (3 pcs)

ROBATA

MYSORE MASALA BABY POTATO d n gf
byadgi chilli. cashew nut. curd. indian spices. (778 cal) (370 gm)

BROCCOLI j m s
teriyaki glaze. sesame. scallion. togarashi. (373 cal) (489 gm)

BABY POTATOES d gf
garlic butter. crispy garlic. parmesan. togarashi. (483 cal) (235 gm)

SNAPPER d gf
japanese chutney marinade. coriander. yuzu zest. pickles. (464 cal) (461 gm)

PORK BELLY d m s
gochujang glaze. pickled onion. crispy garlic. sesame. (2274 cal) (311 gm)

BBQ PRAWNS d gf
pico de gallo. ancho chilli barbecue sauce. black bean puree. (996 cal) (421 gm)

CHARRED GARLIC CHICKEN d n gf
cashew yogurt marinade. herb chimichurri. smokey chilli oil. crispy garlic. (1630 cal) (648 gm)

PORK RIBS d gf
spicy mustard barbecue sauce. cajun spice. (992 cal) (383 gm)

LAMB CHOP d m s
char siu glaze. togarashi. scallion. sesame. (565 cal) (206 gm)

STAPLES & SIDES

WILD MUSHROOM & TRUFFLE FRIED RICE m s d
white wine. light soy. jasmine rice. (1158 cal) (577 gm)

CORIANDER RICE d m s
coriander. green chilli. mixed veggies. (797 cal) (530 gm)

TRUFFLE FRIES d gf
white truffle oil. parmesan. scallions. served with truffle garlic aioli. (1062 cal) (394 gm)

JASMINE RICE
(623 cal) (350 gm)

MANTOU d g
steamed (404 cal) (2 pcs) fried (846 cal) (2 pcs)

BURNT GARLIC FRIED RICE d j m s
with or without egg. jasmine rice. market veg. crispy garlic. (792 cal) (470 gm)

HAWAIIAN DINNER ROLLS d g
freshly baked with garlic butter. parmesan. (1992 cal) (4 pcs)

BACON KIMCHI FRIED RICE d e m s
jasmine rice. egg. oyster sauce. truffle oil. (1337 cal) (539 gm)

CRAB RICE d e m s
shrimp butter. deshelled garlic mud crab. jasmine rice. truffle oil. (1182 cal) (543 gm)

MALAYSIAN NOODLES e m s
bean sprouts. scallions. garlic. jalapeño. soy. mushroom. egg. rice noodles. (1086 cal) (677 gm)

cal – calorie d – contains dairy e – contains egg f – contains fish g – contains gluten gf – gluten-free j – jain possible m – msg n – contains nut s – contains soy sh – contains shellfish v – vegan vg – vegetarian

Gratuity is discretionary and reflective of your dining experience; please feel free to have it removed from your bill. Government taxes as applicable.