



LEVEL TWELVE
LOUNGE

LEVEL 12 SIGNATURE BITES

GREEN MARINE SALAD 55.00

seaweed infused in yuzu vinaigrette, citric tofu, dehydrated apple,3d tobiko

INARI CHICKEN 58.00

grilled chicken, sweet bean curd, sushi rice, teriyaki reduction

SAMURAI BEEF 65.00

crispy fried beef marinated with smokey soya caramel and tossed with bell peppers, spring onions and sesame seeds

TANDOORI ANGEL FRIES 40.00

matchstick potato, ginger cream, parmesan cheese, mint infused chutney

INDIAN SPICE TACO 59.00

spinach tortilla bread, cheddar truffle chicken tikka, grated paneer, yoghurt garlic dip

HARAJUKU SLIDER 69.00

pan fried rice cake bun, japanese yuzu bbq beef, miso mayo

COLD APPETIZERS

SOM TAM42.00

colourful mix of papaya, dried shrimp, cherry tomato, peanut and long beans

HOKKAIDO SQUID SALAD55.00

grilled squid, iceberg lettuce, red spinach, cucumber, green apple jelly, mix bell pepper and tossed in a zesty coriander-chili dressing

SEVEN SPICES EGGPLANT BRUSCHETTA36.00

eggplant marinated in indian spices served with garlic coconut cream

SAIGON SUMMER ROLL69.00

rice paper roll filled with lettuce, prawn, carrot, cucumber, mint leaves, vermicelli noodle and spicy plum sauce

WARM APPETIZERS

CRISPY PRAWN TOAST

64.00

minced prawn, sesame seeds, coriander, lime leaf, sweet chili

MEKONG SATAY

86.00

selection of chicken, beef and prawn satay served with peanut and ajard sauce

PANDA CHICKEN

59.00

chicken in panda Leaves with honey chilly dip

SALMON ROULADE

86.00

fresh salmon roll with homemade tonkatsu Sauce served with crackling spinach

SOUP

VEGETABLE CONSOMMÉ35.00

Mixed vegetable, mushroom, vegetable broth

TOM KHA GAI49.00

chicken, mushroom, lemongrass, kaffir lime leaves, coconut milk, chili, coriander, cherry tomato

MISO RAMEN BOWL

wheat noodles, broth, miso, cabbage, seasoned boiled egg
with your choice of:

- PRAWN TEMPURA59.00
- CHICKEN KATSU42.00
- TOFU40.00

FIVE SPICE BEEF NOODLE SOUP55.00

fresh egg noodles, braised beef, spring onion, coriander, cucumber, five spice

BRAISED DUCK AND TOFU SOUP69.00

tofu, braised duck, bok choy, bean sprout, spring onion, carrot

SIGNATURE SUSHI

LVL 12 SIGNATURE SUSHI PLATTER	110.00
chef's sushi selection – 12pcs.	
LVL12 CALIFORNIA ROLL	72.00
avocado, cucumber, crab stick, japanese mayo, tobiko	
LAVA FOUNTAIN ROLL	89.00
shrimp tempura with citrus mayo, salmon, tuna, garlic chilli aioli	
CRISPY EBI ROLL	86.00
crispy prawn, avocado, teriyaki sauce, creamy chilli sauce perfumed by garlic	
SAKE TORO ROLL	91.00
salmon, cream cheese, spiced asparagus, yakiniki sauce, chilli mayo	
TOKYO ROLL	99.00
wagyu beef, carrot, lettuce, asparagus, cream cheese	
LVL12 SASHIMI SELECTION	110.00
tuna, salmon and octopus	

DIM SUM SELECTION

CRYSTAL DUMPLING	49.00
steamed vegetable dumpling with soya ginger sauce	
PRAWN HAR GOW	66.00
minced prawn, garlic, tamarind water, bamboo shoot	
CHICKEN JIAOZI	52.00
minced chicken, celery, white onion, bamboo shoot, scallion and szechuan sauce	
CHICKEN SHU MAI	56.00
steamed chicken dumpling, oyster ginger and sweet chilli sauce	
CRISPY PRAWN DUMPLING	69.00
prawn, garlic, xo chili garlic sauce	
SIGNATURE LVL12 DIM SUM PLATTER	99.00
chef's selection of dim sum	

CHEF'S SIGNATURE COURSES

BLACK PEPPER WAGYU

165.00

wagyu tenderloin, oyster sauce, mushroom, black pepper, bok choy, spinach, garlic bell pepper, spring onion

CARAMELIZED LAMB CHOPS

130.00

oyster mushroom fritters, truffle broccoli pure, young baby corn, palm sugar chilli sauce

DARK SECRETS (squid ink pasta)

your choice of:

- SEAFOOD98.00
- CHICKEN81.00
- VEGETABLE70.00

romesco sauce and garlic bread

BEIJING DUCK

115.00

pan roasted duck breast, leek, bell pepper, baby corn, hoisin sauce, sweet plum sauce

SMOKING KABSA

105.00

yellow lime authentic spiced kabsa rice, baby chicken, tomato chatta & raita

MASSAMAN LAMB RISOTTO

115.00

fresh lamb, potato, coconut milk, onion, peanuts

TRADITIONAL MAIN COURSES

TRADITIONAL NASI-GORENG

109.00

chicken satay, fried egg, prawn cracker, soya, vinegar chilli

SWEET AND SPICY MANGO CHICKEN

88.00

fresh mango, bok choy, mushroom, spring onion, sesame seeds

PAD KAPROW GOONG

120.00

stir fried king prawn, sweet and sour rice noodles and hot basil sauce

STEAMED SEABASS

89.00

bok choy, spring onion, snow pea beans, coriander emotion, 3-sprouts, crispy ginger, soya ginger dipping sauce

RED THAI CURRY

thai red curry paste, sweet basil leaves, coconut milk, thai baby eggplant, straw mushroom and bamboo shoot

choice of:

VEGETABLE

59.00

CHICKEN

69.00

PRAWN

89.00

ACCOMPANIMENT

JASMIN RICE 95.00

GARLIC RICE 30.00

FRIED RICE

- VEGETABLE 30.00
- CHICKEN 35.00
- BEEF 40.00
- SEAFOOD 45.00

JAPANESE SOBA NOODLES

- VEGETABLE 30.00
- CHICKEN 35.00
- BEEF 40.00
- SEAFOOD 45.00

HO-FEN RICE STICK NOODLES

- VEGETABLE 30.00
- CHICKEN 35.00
- BEEF 40.00
- SEAFOOD 45.00

TAHINI SPINACH 35.00

ASIAN BROCCOLI IN GARLIC OYSTER 35.00

DESSERTS

ASIAN CHEESECAKE	55.00
chantilly cream, coconut meringue, avocado jelly, nutella coconut sauce	
ICE CREAM TEMPURA	45.00
fried almond, vanilla sauce, fresh berry coulis	
SIZZLING OREO BROWNIE	49.00
cardamom and mint ganache, butter scotch sauce, vanilla ice cream	
MANGO SAGO	35.00
coconut milk cream, caramelized mango, chocolate cigar	
ARABIAN DATES WAFERS WITH LYCHEE	42.00
red cherry cream, maple chestnut syrup	
SENCHA CRÈME BRULE	39.00
pistachio crumble, sesame tuile, seasonal berries	
TROPICAL FRUIT PLATTER	48.00
honey yoghurt, wild fruit compote	