

Authentic and Creative Asian Inspirations

TO START OR SHARE

Vietnamese Rice Paper Rolls

Filled with rice noodles, coriander, mint tamarind sauce and your choices of:

- ⌘ Fried tofu and soya bean "V" 18
- ⌘ Fried fish 20
- ⌘ Poached prawn 24

Vietnamese Mixed Spring Rolls

- ⌘ Deep fried pork & shrimp spring roll "P" 24
- ⌘ Beef fresh spring rolls
- ⌘ Tra Que prawn charming

Tempura Vegetables "V"

Asparagus, mushroom, zucchini, eggplant, sweet potato, tempura sauce 23

Prawn & Chicken Gyoza "N"

Water chestnuts, spring onions, soy sauce, rice vinegar, roasted chili oil 26

Soft Shell Crab

Tempura battered, salt & pepper, nahm jim dip 31

Lobster Spring Roll

Lobster, shiitake, mushrooms, mango, lemongrass jam 34

Poached Chicken "N"

Yellow chicken breast, chili, sesame dressing, spring onion 19

Balinese Satay Lilit "N"

Grilled marinated chicken, bali paste, candle nut, lemongrass, peanut sauce, pickled vegetables. Three (3) sticks per servings. 18

Daily Ocean Harvest Sushi or Sashimi

- Sashimi (3 types) 36
- Sushi selection (6 pieces) 38
- Mixed sushi & sashimi plate 42

ASIAN SHARING STYLE

⌘ Asian Sharing Prawns 52

Prawn, rice paper rolls, pomelo salad, chicken satay lilit

⌘ Asian Sharing Lobster 65

Lobster spring roll, chicken satay lilit, yam talay seafood salad

⌘ Black Truffle Fried Rice 45

Wagyu beef, black truffle sauce, coriander

SOUPS OF ASIA

Crab Wonton Soup 25

Carrot, bok choy, spring onions, shiitake mushrooms

Tom Yam Goong or Gai " " 24

Prawns or chicken, kaffir lime, straw mushrooms and thai coriander

Tom Kha Gai or Goong " 24

Prawns or chicken coconut soup, kaffir lime, straw mushrooms, Thai coriander

Wagyu Beef Soup 34

Vermicelli noodle, bean sprout, spring onion, celery, Asian herb beef broth

ORIENTAL GARDEN

Som Tam Poo Nim "N" " " 25

Green papaya salad, carrot caviar, chili, peanut, dried shrimp, tamarind sauce, soft shell crab tempura

Steamed Tofu Salad "V" " 16

Green mango, palm heart, mint, coriander, tomato chili sambal

Foie Gras Salad " 30

Seared foie gras, pomelo, finger lime, chili paste, roasted great coconut

🔥 mild 🔥🔥 spicy 🔥🔥🔥 very spicy

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CURRY

Khao Soi Moo 🌶️🌶️	45
Northern Thai yellow curry, pork rib, crispy egg noodle, pickled shallot, dried chili	
Massaman Gai "N"	36
Chicken leg, potato, shallots, roasted peanuts, Southern Thai Massaman curry	
Yellow Seafood Curry 🌶️	95
Lobster, fish, prawn, scallop, squid	
Geang Ki Lek Nua (Waygu Beef Curry) 🌶️🌶️	60
Grilled waygu beef, Thai curry, Thai local cassia leaf, ginger finger root	
Smoky Lobster Curry 🌶️🌶️	58
Southern Thai homemade curry, betal, kaffir lime leaves	
Nham Banh Chok "V"	30
Cambodian curry, rice sticky noodle, tofu, long bean, basil, cabbage	
Red or Green Thai Curry 🌶️🌶️	
Pea eggplant, blue pumpkin, sweet basil, coconut milk	
☞ Chicken	38
☞ Prawn	56
☞ Vegetable "V"	28

MODERN WOK

Sautéed Wagyu Beef	52
Brown sauce, asparagus	
Phad Thai Goong or Gai 🌶️ "N"	55
Prawn or chicken wok-fried rice noodles, dried shrimp, peanuts, sweet radish	
Hoi An Pork Belly Caramel in Clay Pot "P" "N"	42
Sugar, cinnamon stick, dark soya, coconut water	
Sichuan Chicken 🌶️🌶️ "N"	34
Wok-fried chicken thigh, Sichuan chili paste, spicy peanut	
Penang Seafood KWAY TEOW 🌶️	45
Prawn, squid, scallop, shiitake mushroom, egg, bean sprout, sweet soy	
Crispy Lamb Rib 🌶️🌶️	42
Mottainai Lamb, cumin, bell pepper, Togarashi, Chinese homemade spice	
Mapo Tofu "V" 🌶️	29
Sautéed vegetables, firm tofu, chili, black bean sauce	

NEST SPECIALTY

BBQ Seafood	for 2 people	270
Coral lobster, reef fish, tuna loin, giant prawn, scallops, squid, Asian dipping sauces, nasi goreng, Niyama herb garden salad, fermented ginger dressing		
Nest Curry Tasting 🌶️	for 2 people	195
Yellow lobster curry, green curry vegetable, Massaman chicken, Beef lok lak		
Tuna Sambal Matah 🌶️		45
Seared Maldivian tuna fillet, Asian vegetables, lemongrass, shallot salsa		
Grilled Coral Lobster per piece		90
Black pepper sauce, sweet chili sauce, namjim, herb salad		
Langoustine		65
Chouko, ginger, leek, soy sauce, celery, star anise		
A Mok Grouper		30
Steamed grouper, noni leaf, khmer paste, coconut cream		
Beef Lok Lak		40
Roasted Cambodian marinated beef short rib, asparagus, kampot pepper sauce		
Grilled Fish in Banana Leaf 🌶️		38
Salmon trout, lemongrass, shallot, ginger leaf, lemon basil, garlic serve, chili tomato sambal		

Hor Mok Ma Prao On (Steamed Chicken in Coconut)		38
Steamed chicken confed, Thai homemade curry, finger ginger, hot basil, young coconut		

RICE MASTER

	Good for	1pax	2pax
☞ Nasi Uduk Coconut rice		7	12
☞ Fragrant Jasmine Rice		5	8
☞ Thai Black Sticky Rice		7	12
☞ Organic Riceberry Rice		8	14
☞ Organic Brown Rice		7	12

SIDES

Each		9
☞ Broccoli & black bean sauce "V"		
☞ Sautéed vegetables "V"		
☞ Nasi goreng (Fried rice)		
☞ Mie goreng (Fried yellow noodles)		

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GLOSSARY

Gyoza: Small round pastry dough with meat filling

Pandan: Also known as screw pine and widely used in Asian cuisine. Pandan has a flavor similar to vanilla (which is where it also gets its nickname as the vanilla of the East).

Satay Lilit: Balinese minced meat (usually fish or pork) with unique spices traditionally molded onto lemongrass.

Massaman Curry: This is a Southern Thai dish, influenced by Muslim culture is mainly made from beef. The meaning is 'Sour' The flavors of the *massaman* curry paste (*nam phrik kaeng matsaman*) come from spices that are not frequently used in other Thai curries like cardamom, cinnamon, cloves, star anise and cumin.

Broccolini: A green vegetable similar to broccoli but with smaller florets and longer, thin stalks.

Finger Ginger Root: is a kind of ginger. It has an underground trunk, known as a rhizome. This spreads into many bunches in the same way as ginger, galangal and turmeric. These structures accumulate nutrients and the middle part is more swollen than the head and bottom part. The inner part has a range of color and aromas depending on the variety of fingerroot. The above-ground part is composed of a leaf stalk that has a sheath covering it.

Nham Banh Chock: sometimes called *num banh chok* samlar Khmer, is the perfect dish to eat in warm weather: rice noodles topped with a fish gravy and crisp raw vegetables including cucumbers, cabbage, and fresh herbs, such as basil and mint.

Lemon Basil: or Thai lemon basil, or Lao basil is a hybrid between basil and American basil. The herb is grown primarily in northeastern Africa and southern Asia for its fragrant lemon scent, and is used in cooking such as salad, soup, curry, and steamed.

Sambal Matah: This spicy lemongrass and shallot relish is a popular Balinese condiment, typically served alongside almost every dish on this tropical island. The hint of citrus and nuttiness combined with the saltiness of shrimp paste and the heat of the chilli makes that incredible layering of flavors that Southeast Asia is famous for.

Sambal Uleq: Raw chili paste (bright red, thin and sharp tasting). Can be used as the base for making other sambals or as an ingredient for other cuisines. Cobek is Indonesian special stoneware derived from common village basalt stone kitchenware still ubiquitous in kitchens, particularly in Java. The cobek is a mortar shaped like a hybrid of a dinner and soup-plate with an old, cured bamboo root or stone pestle (ulek or ulekan).

Bai Kee Lek: same family with cassia leaf have a strong bitter taste and have to be boiled in hot water and drained several times before they're used to make Curry with beef. It is a most unique curry.

Kaffir Lime Leaf: is a key ingredient in Thai cooking as well as other Southeast-Asian cuisines. It is probably one of the most aromatic of all herbs and a wonderful addition to many Thai and Southeast-Asian soups, curries, and stir-fries. The thick leaves are dark green and shiny on one side, and pale colored and porous on the other.

Kampot Pepper: is organically grown and produced in Kampot province in Cambodian and sold in green, black, white and red varieties, all from the same plant. The climate of Kampot Province offers perfect conditions for growing pepper and the quartz content of the soil in the foothills of the Elephant Mountains helps to give Kampot pepper its unique terroir.

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