## Authentic and Creative Asian Inspirations

TO START OR SHARE		ASIAN SHARING STYLE	
Vietnamese Rice Paper Rolls			
Filled with rice noodles, coriander, mint		<sub>σ</sub> Asian Sharing Fish	45
tamarind sauce and your choices of:		Crispy fish rice paper rolls, chicken	
σ Fried tofu and soya bean "V"	18	satay lilit, gado gado " <b>N</b> "	
σ Fried fish	20		
σ Poached prawn	24	<ul> <li>Φ Asian Sharing Prawns</li> <li>Prawn, rice paper rolls, pomelo</li> </ul>	52
Vietnamese Mixed Spring Rolls	24	salad, seafood satay lilit	
σ Deep fried pork & shrimp spring roll "P"			
Beef fresh spring rolls		σ Asian Sharing Lobster	65
σ Tra Que prawn charming		Lobster spring roll, chicken satay lilit, yam talay seafood salad	
Chinese Sweet Potatoes "V"	18		
Blueberry sauce	. •		45
Dideberry sadde		Wagyu beef, black truffle sauce,	
Black Fungus Salad	15	coriander	
Sichuan pepper oil, chili, vinegar	13		
Sichaan pepper on, enin, vinegar			
Tempura Vegetables "V"	23	SOUPS OF ASIA	
Asparagus, mushroom, zucchini, eggplant,		300F3 OF ASIA	
sweet potato, tempura sauce			٥٢
on our potato, tempara dado		Crab Wonton Soup	25
Prawn & Chicken Gyoza 🤊 "N"	26	Carrot, bok choy, spring onions,	
Water chestnuts, spring onions, soy sauce,	20	shiitake mushrooms	
rice vinegar, roasted chili oil		T V C C : 11	0.4
The timegar, redeted of the en		Tom Yam Goong or Gai	24
Soft Shell Crab	31	Prawns or chicken, kaffir lime, straw	
Tempura battered, salt & pepper,		mushrooms and thai coriander	
nahm jim dip		Tom Kha Gai or Goong	24
	10 1	Prawns or chicken, galangal, lime, straw	24
Lobster Spring Roll	34	mushrooms, thai coriander	
Lobster, shiitake, mushrooms, mango,		mashrooms, that contained	
lemongrass jam		Sweet and Sour Fish Soup 🕦	21
Tomong, and jame		Grouper, lemongrass, pineapple, okra,	21
Balinese Satay Lilit		chili, onion, lime, coriander	
Molded onto lemongrass, grilled over		chin, offion, little, containder	
coconut husk BBQ with chili sambal and			
Bali bean salad. Three sticks per serve		ODIENTAL CADDEN	
1111111		ORIENTAL GARDEN	
σ Chicken	18	Som Tam Poo Nim "N"	25
σ Seafood	22	Green papaya salad, carrot caviar, chili,	
		peanut, dried shrimp, tamarind sauce,	
Daily Ocean Harvest Suchi Or Sachimi		soft shell crab tempura	
Daily Ocean Harvest Sushi Or Sashimi		·	
C 1: :/2:	2.4	Gado Gado "V" "N"	18
Sashimi (3 types)	36	Potato, beans, cabbage, tofu, peanut sauce	
Sushi selection (6 pieces)	38	Van Nua Van a	27
Mixed sushi & sashimi plate	42	Yam Nua Yang	26
		Spiced BBQ tenderloin, Thai celery,	
		cucumber, tomato, shallot, namjim sauce	
		Laab Pla Tuna 🐧	18
		Diced tuna loin, thai herb, dried chili,	
		roasted rice, chili touile, lime dressing	

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CURRY		NEST SPECIALTY	
Khao Soi Moo \\ Northern Thai yellow curry, pork rib, crispy egg noodle, pickled shallot, dried chili	45	Tuna Sambal Matah 7 Seared Maldivian tuna fillet, Asian vegetables, lemongrass, shallot salsa	45
Massaman Nua "N" \frac{1}{2} Slow-cooked beef cheeks, potato, shallots, roasted peanuts, massaman curry	55	Grilled Fish in Banana Leaf Fresh turmeric, chives, shallot onion, green papaya, rice	38
Gulai Kambing Indonesian braised lamb shank curry, coriander, lemongrass, mild spices	56	Grilled Coral Lobster per piece Black pepper sauce, sweet chili sauce, namjim, herb salad	90
Rangoon Beef Short Ribs <sup>1</sup> Mild dry curry, roast chili, garam masala	69	BBQ Seafood for 2 people	270
Yellow Seafood Curry Lobster, fish, prawn, scallop, squid	95	Coral lobster, reef fish, tuna loin, giant prawn, scallops, squid, Asian dipping sauces, nasi goreng, Niyama herb garden salad, fermented ginger dressing	
Red or Green Thai Curry  Pea eggplant, blue pumpkin, sweet basil, coconut milk	38 56 28	Nest Curry Tasting for 2 people Yellow lobster curry, red chicken curry, vegetable, green curry, Rangoon beef short ribs	195
MODERN WOK		STEAMED DISHES	
Cantonese Style Crispy Prawn  Lemongrass, chili	38	Whole spotted garouper fish Tofu with mushroom and black beans sauce "V" Maldivian coral lobster, garlic sauce	86 32 90
Sautéed Wagyu Beef Brown sauce, asparagus	52	RICE MASTER	
Phad Thai Goong or Gai "N"  Prawn or chicken wok-fried rice noodles, dried shrimp, peanuts, sweet radish	55	Good for 1pax  π Nasi Uduk   Coconut rice 7	2pax
Pad Cha Talay \\ Stir fried seafood, Thai wild ginger root, kafir lime leaves, green pepper corn, Thai basil	40	<ul> <li>π Fragrant jasmine rice</li> <li>π Thai black sticky rice</li> <li>π Green bamboo rice</li> <li>π Red rice</li> <li>π Fried rice with dried fish</li> </ul>	8 12 14 12 20
Hoi An Pork Belly Caramel in Clay Pot "P" "N" Sugar, cinnamon stick, dark soya, coconut water	42	w The drice with dried fish 12 with the drie	20
Sichuan Chicken "N" Wok-fried chicken thigh, Sichuan chili paste, spicy peanut	34	SIDES Each	9
Penang Seafood KWAY TEOW  Prawn, squid, scallop, shiitake mushroom, egg, bean sprout, sweet soy	45	<ul> <li>π Broccolini &amp; black bean sauce "V"</li> <li>π Sautéed vegetables "V"</li> <li>π Nasi goreng (Fried rice)</li> <li>π Mie goreng (Fried yellow noodles)</li> </ul>	
Hong Kong Sweet & Sour Reef Fish Broccolini, baby leek, carrot	38		
Mapo Tofu "V" Sautéed vegetables, firm tofu, chili, black bean sauce	29		
Pang Xie Now Wok-fried Maldivian crab, ginger, onion	58		

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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.

Gado Gado: In Indonesia literally means 'mix-mix' since it is made of a rich mixture of vegetables and tofu and tempeh, all mixed in peanut sauce dressing.

Yum Talay: In Thai culture, Yum refers to the action of combining hot and tangy ingredients and *talay* is the Thai word for ocean.

Massaman: This 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.

Mee Goreng: Fried yellow noodles

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.

**Nasi:** In the Malay and Indonesian Bahasa language this means rice. A custom throughout Southeast Asia is to greet one another by asking have you had rice today.

Fish Crackers: Similar to prawn crackers but a lot larger and with a unique taste.

Sambal Uleq: Raw chilli paste (bright red, thin and sharp tasting) (or Oelek in Dutch) found in kitchens, particularly in Java. The Ulekan is a mortar shaped like a hybrid of a dinner and soup-plate with an old, cured bamboo root or stone pestle (ulek-ulek).

Nasi Goreng: Literally means fried rice and is famous throughout Southeast Asia, with most countries adopting their own unique version and at Nest we have ours too.