

SUSHI & SASHIMI PLATTER

FRESHLY ROLLED SUSHI AND SASHIMI, SALMON, TUNA WHITE FISH WITH CONDIMENTS, SOYA SAUCE, WASABI & PICKLED GINGER.

THE CRUNCHY ROLL

SPICY CRAB MIX, CUCUMBER, AVOCADO, TOPPED WITH CRUNCHY ONIONS AND BOSS SAUCE.

SPICY SALMON CRUNCH

SEAWEED WRAP, SPICY SALMON, CREAM CHEESE, GREEN ONION, CARROT, TEMPURA CRUNCH & SESAME SEED WITH BOSS SAUCE.

KF SPECIAL ROLL

SHRIMP TEMPURA, CRAB, CREAM CHEESE, TOPPED WITH CRAB MIX, TEMPURA CRUNCH AND YUM YUM SAUCE.

SPRING ROLLS

CHICKEN SPRING ROLL

\$15

\$ 25

CHICKEN, CABBAGE, CARROT, LEEKS, MUSHROOM, ONION, GARLIC, GINGER, OYSTER SAUCE, SOY SAUCE AND SESAME OIL

PRAWN SPRING ROLL

\$18

PRAWNS, CABBAGE, CARROT, LEEKS, ONION, GARLIC, GINGER, CORIANDER LEAVE, OYSTER SAUCE, SOY SAUCE, SESAME OIL, FISH SAUCE & SWEET CHILLI SAUCE

VEGETABLES SPRING ROLL

\$12

CABBAGE, CARROT, LEEKS, MUSHROOM, ONION, GARLIC, GINGER, SOY SAUCE, OYSTER SAUCE, SESAME OIL.

RICE PAPER ROLL

\$16

BEEF, MIXED VEGETABLES, GLASS NOODLES, NUOC CHAM SAUCE.

CHICKEN TIKKA

\$ 15

NAAN BREAD, TOMATO ONION SALAD WITH CUCUMBER RAITA.

PRAWNS DUMPLING

\$12

STIR FRIED GREENS, CHINKIANG VINEGAR WITH SOY SAUCE & SPICY SOY DIPPING SAUCE.

ALL PRICES ARE IN USD SUBJECT 10% SERVICE CHARGE AND 17%T-GST



\$10

TOMATO, TURMERIC POWDER.

HOT AND SOUR FISH SOUP

\$12

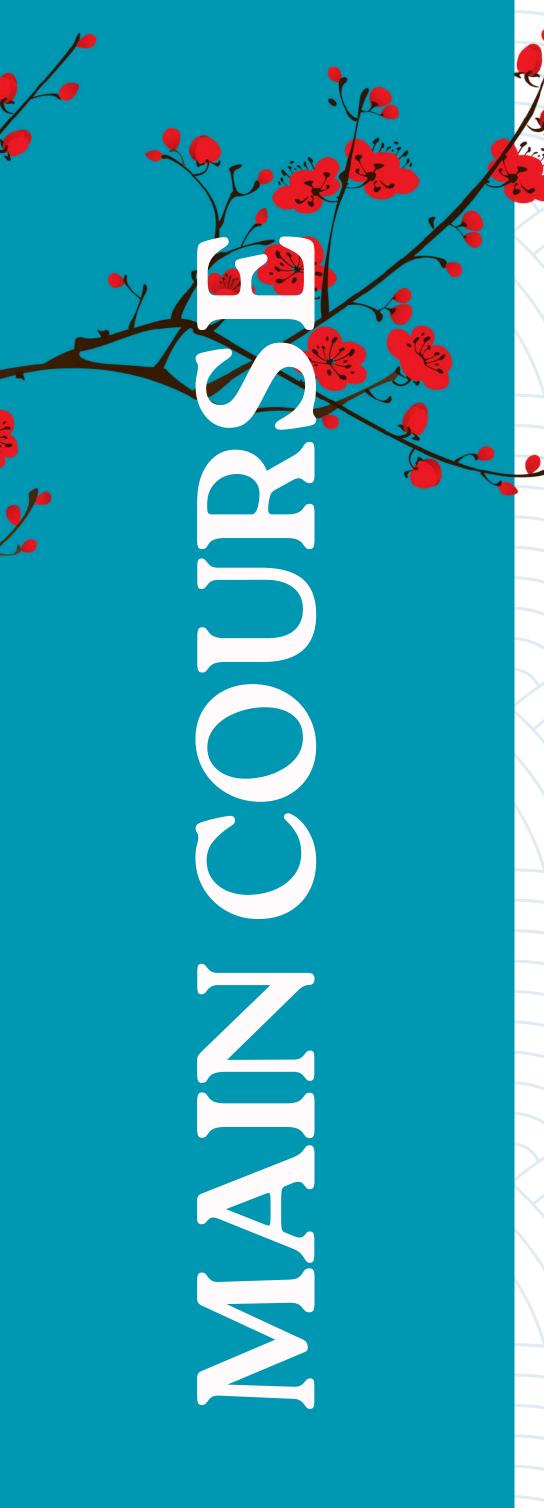
\$10

\$12

\$12

FISH BROTH, GLASS NOODLES, RED CHILI & GINGER, CHINESE CABBAGE, BOK CHOY.







TUNA TERIYAKI

\$16

SAUTEED ASPARAGUS, STICKY RICE, TERIYAKI SAUCE.

THAI RED CURRY WITH SEAFOOD

\$ 25

THAI RED CURRY PASTE, COCONUT MILK, PRAWNS, SQUID, FISH, EGGPLANT, CORIANDER AND STICKY RICE.

LAMB ROGAN JOSH

\$30

LAMB, NAAN BREAD, RICE, MANGO PICKEL, MINT RITA.

COM CHIEN

\$16

(VIETNAMESE FRIED RICE WITH CHICKEN)

CHICKEN SKEWER, MIXED VEGETABLES, EGG, OYSTER SAUCE, SOY SAUCE, FISH SAUCE, PRAWNS CRACKER.

BEEF PAN-FRIED NOODLES

\$16

BEEF, EGG NOODLES, BOK CHOY, CARROT, CABBAGE, ONION, GARLIC, GINGER, OYSTER SAUCE, SOY SAUCE.





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KUDAFUSHI

MANGO CREAMY COCONUT SAGO PUDDING \$ 8
SERVED WITH MANGO COULIS.

JIGGLY JAPANESE CHEESE CAKE \$ 12

SERVED WITH MIXED BERRY COMPOTE.

COCONUT JAGGERY SOUFFLE \$ 8

SERVED WITH CARAMEL SAUCE.

CARAMELIZED PANDAN CREME BRULEE \$8

SERVED WITH VANILLA ICE CREAM.

PISTACHIO WHITE CHOCOLATE FUDGE \$ 15
SERVED WITH MIXED BERRIES.





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