

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

Chinese Sweet Potatoes "V" 18

Blueberry sauce

Black Fungus Salad 15

Sichuan pepper oil, chili, vinegar

Tempura Vegetables "V" 23

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

Prawn & Chicken Gyoza "N" 26

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

Soft Shell Crab 31

Tempura battered, salt & pepper, nahm jim dip

Lobster Spring Roll 34

Lobster, shiitake, mushrooms, mango, lemongrass jam

Balinese Satay Lilit 18

Lemongrass, chili sambal and Bali bean salad. Three (3) sticks per servings:

- ⌘ Chicken 18
- ⌘ Seafood 22

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 Fish 45

Crispy fish rice paper rolls, chicken satay lilit, gado gado "N"

⌘ Asian Sharing Prawns 52

Prawn, rice paper rolls, pomelo salad, seafood 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, galangal, lime, straw mushrooms, thai coriander

Sweet and Sour Fish Soup 21

Grouper, lemongrass, pineapple, okra, chili, onion, lime, coriander

ORIENTAL GARDEN

Som Tam Poo Nim "N" 25

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

Gado Gado "V" "N" 18

Potato, beans, cabbage, tofu, peanut sauce

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

👉 mild 🌶️🌶️ spicy 🌶️🌶️🌶️ very spicy

As we try to keep all dishes authentic as possible, and purely a guide line on what is hot or not please follow symbol please if you wish less or more spicyness kindly let our team know

Kindly notify one of our team members if you have any allergic intolerance
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CURRY

Khao Soi Moo 🌶️🌶️	45
Northern Thai yellow curry, pork rib, crispy egg noodle, pickled shallot, dried chili	
Massaman Nua "N" 🌶️	55
Slow-cooked beef cheeks, potato, shallots, roasted peanuts, massaman curry	
Gulai Kambing	56
Indonesian braised lamb shank curry, coriander, lemongrass, mild spices	
Rangoon Beef Short Ribs 🌶️	69
Mild dry curry, roast chili, garam masala	
Yellow Seafood Curry 🌶️	95
Lobster, fish, prawn, scallop, squid	
Red or Green Thai Curry 🌶️🌶️	
Pea eggplant, blue pumpkin, sweet basil, coconut milk	
⌘ Chicken	38
⌘ Prawn	56
⌘ Vegetable "V"	28

MODERN WOK

Cantonese Style Crispy Prawn 🌶️	38
Lemongrass, chili	
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	
Pad Cha Talay 🌶️🌶️	40
Stir fried seafood, Thai wild ginger root, kafir lime leaves, green pepper corn, Thai basil	
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	
Hong Kong Sweet & Sour Reef Fish	38
Broccoli, baby leek, carrot	
Mapo Tofu "V" 🌶️	29
Sautéed vegetables, firm tofu, chili, black bean sauce	
Pang Xie 🌶️	58
Wok-fried Maldivian crab, ginger, onion	

NEST SPECIALTY

Tuna Sambal Matah 🌶️	45
Seared Maldivian tuna fillet, Asian vegetables, lemongrass, shallot salsa	
Grilled Fish in Banana Leaf	38
Fresh turmeric, chives, shallot onion, green papaya, rice	
Grilled Coral Lobster per piece	90
Black pepper sauce, sweet chili sauce, namjim, herb salad	
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, red chicken curry, Vegetable, green curry, Rangoon beef short ribs	

STEAMED DISHES

Whole spotted grouper fish	86
Tofu with mushroom and black beans sauce "V" 🌶️	32
Maldivian coral lobster, garlic sauce	90

RICE MASTER

	Good for	1pax	2pax
⌘ Nasi Uduk Coconut rice		7	12
⌘ Fragrant jasmine rice		5	8
⌘ Thai black sticky rice		7	12
⌘ Green bamboo rice		8	14
⌘ Red rice		7	12
⌘ Fried rice with dried fish		12	20
⌘ Chinese dry lotus rice		10	

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.

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.

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