

DINNER EATS 6PM-10PM**TABLE**

BREAD	35.
Grilled starter lab sour dough, Kombu oil	
TOKYO HUMMUS	85.
Soybean-sesame dip, puffed rice, seaweed crackers	
FISH DIP	70.
Smoked mahi-mahi, fennel, radish, seed crackers	

SNACKS

KFB	65.
Korean fried broccoli	
EDAMAME FALAFEL	65.
Zucchini, mint tzatziki	
TATAKI	90.
Yellow fin tuna, crispy sushi, black beer ponzu	

SMALL PLATES

MARKET FISH CEVICHE	85.
Chili-lime tiger's milk, corn, starfruit, plantain chips	
FISH FINGERS	90.
Gin cured jack fish, pickled beets, rye	
PATE	85.
Chicken liver parfait, black grapes, brioche toasts	
BONE MARROW	100.
Parsley, capers, lemon, crisp bread	

SEASONAL

SHAN-TOFU	85.
Carrots, toasted chickpea, peanuts, laksa leaf, lime	
BURRATA	140.
Vine ripe tomatoes, pomegranate, dried black olives	
OCTOPUS BOLOGNESE	135.
Ink noodles, tomatoes, ginger flower, basil	

SALAD

CAESAR	75.
Baby cos hearts, aged parmesan, white anchovies, crispy chicken skin	
CHILLED KOHLRABI	75.
Asian pear, watercress, yogurt, sumac, lemon balm	
WARM KALE	75.
Sunflower seed tahini, chili jam almonds, linseeds	
SEAWEED	75.
Cucumbers, coriander, black vinegar, tea noodles	

CHARRED

SATE	80.
Chicken sticks, peanut sauce, cucumber, pineapple relish	
MARKET FISH	120.
Cauliflower tabbouleh, black garlic yogurt	
JUMBO SQUID	165.
Whole marinated in teriyaki, chili, ginger, yuzu	
TIGER PRAWNS	185.
Yellow mung dahl, moringa leaf, toasted coconut	
BEEF KEBAB	200.
Angus short rib, pickled mushrooms, hot peppers mustard seed oil	
TAGINE	300.
Salt bush lamb shank, harissa, yogurt, carrots, fruit-nut cous cous	

SIDES

BUTTER BEANS	50.
Steamed beans, chive butter	
LITTLE POTATOES	50.
Pink pepper, sour cream	
WOK-FRIED BARLEY	65.
Spinach, ginger, mushrooms, cauliflower	
BURNT	70.
Cauliflower, romesco sauce	

TROPICAL TREATS

SPLICE	50.
Mango, starfruit, vanilla	
STICKY RICE	50.
Banana, smoked coconut, sesame seeds	
PUMPKIN SLICE	50.
Floral syrup, cardamom yogurt	
CHEESE CAKE	50.
Pink guava, pomelo, tamarillo	
POP	50.
Peanut, chocolate ice cream	

COFFEE AND TEA

<u>JING TEA SELECTION</u>	40.
J-01 earl grey	
J-02 jade sworn green	
J-03 jasmine silver needle	
J-04 peppermint	
J-05 Chamomile Flower	
J-06 English Breakfast	
J-07 Darjeeling	
<u>EXPAT ROASTERS COFFEE</u>	35.
C-01 Espresso	
C-02 Macchiato	
C-03 Americano	
C-04 Long Black	
C-05 Cappucino	
C-06 Latte	
C-07 Flat White	
C-09 Cold Brew	
Extra shot	10.
Optional nuts milks	15.
(Ask server variety available)	

<u>DRINK</u>		<u>TONIC</u>	35.
<u>H2O</u>	40.	T-01 Jamu turmeric, tangerine, roots	
Equil still			
Equil sparkling		T-02 Activated coconut charcoal, nectar, sweet lime	
<u>NECTAR</u>	40.	T-03 Apple, white turmeric, pineapple vinegar	
N-01 Soursop, sugar cane, lime		<u>FERMENT</u>	40.
N-02 Mango, sugar cane, passion		F-03 Kombucha, butterfly flower, Sugar cane	
N-03 Pink guava, sugar cane		F-04 Pineapple beer, avocado leaf, sugar cane	
<u>EXTRACTION</u>	40.	<u>INFUSION</u>	40.
E-03 Star fruit, tangerine, carrot, passion, ginger		I-01 Ginger, lime, honey	
E-04 Beetroot, carrot, apple ginger		I-02 Young coconut, jasmine scent	
E-05 Tomato, bell pepper, pineapple, carrot, coriander		I-03 Hibiscus, black tea, strawberry, lime, sugar cane, basil seeds	
E-08 Watercress, cucumber spinach, ginger, Asian pear, apple, lemon		I-04 Lemon leaf, earl grey tea, lemongrass, vanilla,	
E-09 Fennel, cucumber, celery, kale, starfruit, moringa leaf		<u>JING TEA SELECTION</u>	40.
E-10 Strawberry, pineapple, watermelon, tangerine, coconut water, lemongrass		Earl grey Jade sworn green Jasmine silver needle Peppermint Chamomile flower English breakfast Darjeeling	
<u>BLEND</u>	45.	<u>EXPAT ROASTERS COFFEE</u>	35.
B0-2 Avocado, pineapple, lime, coconut, spinach		Espresso Macchiato Americano Long Black Cappucino Latte Flat White Cold Brew Extra shot	10.
B0-3 Strawberry, banana, mangosteen, tangerine		Optional nuts milks	15.
B0-4 Mulberry, mango, black grape, honey, yogurt		(Ask server variety available)	
B0-5 Banana, coconut, palm flower nectar, cocoa			

