



dinner menu

PHAT
CHAMELEON

Available every from Tuesday to Thursday only.



STARTERS



VEGETARIAN CEVICHE

Truffle vinaigrette, heirloom tomato, parsley, beetroot chips, red onion, sweet Thai mango, blood orange, Japanese cucumber

USD 18



WHOLESOME BOWL

Green tea soba noodles, carrot, banana chips, edamame beans, tofu, heirloom tomato, sugar snap peas, sunflower seeds, sesame seeds, orange and miso dressing

USD 18



RAVIOLI

Avocado, coconut, lemongrass cream, Thai basil sphere

USD 17



VEGETABLE GYOZA

Mixed vegetables with boosted soya sauce and sesame oil

USD 16



VEGETABLE TEMPURA

Asparagus, bell pepper, baby corn, enoki mushroom, spicy Japanese mayonnaise, tempura sauce

USD 17



ORGANIC CAULIFLOWER

Cherry tomato, cilantro, avocado, pickled red radish, pickled pumpkin, quinoa popcorn, lemon vinaigrette, baby radish

USD 17



Vegan



Vegetarian



Nuts



Gluten



Spicy



Halal



Pork



Seafood



Dairy



Alcohol

The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.

Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs — please let us know if you have any special dietary requirements, food allergies or food intolerances.

STARTERS



CARROT AND CORN NEMS

Homemade peanut sauce, baby lettuce, mint

USD 17



WILD MUSHROOM CHAWAN MUSHI

Warm eggs custard, wild mushroom, vegetables with ponzu sauce

USD 17



WAKAME SALAD

Seaweed, mixed lettuce, Japanese cucumber, lotus root, sesame dressing

USD 17



PHAT CHAMELEON SALAD

Japanese cucumber, sesame seeds, pan fried tofu, avocado, edamame beans, sushi rice, carrot, purple cabbage, homemade teriyaki sauce

USD 18

VEGETARIAN SUSHI, NIGIRI AND MAKI

(2 pieces per order)



TOFU MUSUBI

USD 7



AVOCADO NIGIRI

USD 7



TAMAGO NIGIRI

USD 7



ASPARAGUS NIGIRI

USD 7



HEIRLOOM TOMATO NIGIRI

USD 7



VEGETABLE TEMPURA MAKI

USD 8



MANGO NIGIRI

USD 7



SHIMEJI MUSHROOM NIGIRI

USD 7



AVOCADO, ASPARAGUS AND CREAM CHEESE ROLL

USD 8



The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.

Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs — please let us know if you have any special dietary requirements, food allergies or food intolerances.



SOUP



MISO SOUP

Miso paste, wakame, homemade tofu, dashi

USD 16



AROMATIC YOUNG COCONUT CHILLED SOUP

Tamarind, palm sugar, chili, kaffir lime leaves, lemongrass, nata de coco, crispy soya bean

USD 17



GARLIC MISO AND ONION CONSOMMÉ

Asian vegetables, tofu, spring onion, coriander leaves

USD 19



WILD MIXED MUSHROOM SOUP

Black truffle mushroom, garlic butter crouton, mushroom gel, herb mushroom foam

USD 23



The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.

Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.

MAIN COURSE



AUBERGINE PARMIGANA

Layered eggplant, parmesan cheese, tomato, homemade tomato sauce,
basil oil
USD 24



BUTTERNUT TORTELLINI

Pumpkin purée, parmesan crisps, garlic herb foam, mixed roasted nuts, kalamata olive,
roasted garden vegetables
USD 28



PUFF TART

Dehydrated plum tomatoes, buffalo mozzarella, kalamata tuile,
garlic crisps, smoked paprika spheres, crispy capers, rocket leaves, basil oil
USD 34



KING OYSTER MUSHROOM

Pea purée, broad beans, black garlic, umami froth, cherry tomato,
raspberry extraction, basil oil
USD 31



RED CAPSICUM GNOCCHI

Matcha coulis, roasted apples, Gruyère croquettes, dehydrated kalamata olives
USD 28



MUSHROOM TAKIKOMI GOHAN

Mixed mushroom, Japanese rice, soy sauce, dashi
USD 19



BUCKWHEAT NOODLES

Soba noodles, carrot, asparagus, edamame beans, bok choy, crispy celery root, lotus root, bell
pepper, dried nori with double boosted soy sauce
USD 25



Vegan



Vegetarian



Nuts



Gluten



Spicy



Halal



Pork



Seafood



Dairy



Alcohol

The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.
Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.

MAIN COURSE



SUSHI SANDWICH

Homemade fried tofu, shiso leaves, baby spinach, purple cabbage, avocado, wasabi Japanese mayonnaise

USD 22



TOFU STEAK

Homemade tofu, cherry tomato confit, vegetables salsa, Japanese steak sauce

USD 25



SOYA RAMEN

Homemade soya milk, vegetables, shitake mushroom, egg noodles, lotus root, dried nori

USD 24



BEETROOT RISOTTO

Homemade soya milk, vegetables, shitake mushroom, egg noodles, lotus root, dried nori

USD 33



SPINACH AND RICOTTA GNOCCHI

Sweet pea and spinach purée, shredded pecorino cheese, arugula, cherry tomato confit, roasted pine nuts

USD 31



The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.

Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.

DESSERT



CHOCOLATE PUMPKIN CHEESECAKE

Vegan vanilla bean sauce, berry compote

USD 16



VEGAN BANANA BROWNIES

Caramelized banana, mango compote, banana jam

USD 15



MANGO PURIN/JAPANESE MANGO CARAMEL

Served with black sesame crumbles and caramel sauce

USD 16



APPLE CINNAMON TART

Vegan vanilla bean sauce

USD 16



MATCHA MOCHI CAKE

Green tea pound cake with coconut, mandarin jelly, mochi ice cream

USD 16



SLICE FRESH FRUITS PLATTER

Assorted seasonal fruits

USD 15



HOMEMADE SORBET

Ask for today's special flavor

USD 15



The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.
Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs — please let us know if you have any special dietary requirements, food allergies or food intolerances.





Asian Botanical Garden

MENU

Available from Saturday to Monday only.

Salads

BOTANICAL FRESH ROLL

Rice paper rolls with fresh Thai herbs, grilled prawns, avocado, served with Kaffir lime and tamarind dips

USD 19

SEAWEED TEMPURA & POMELO SALAD

Crispy seaweed tempura with a tangy pomelo, roasted coconut and chili-lime dressing

USD 17

LEMONGRASS PRAWN SKEWER

Prawn skewers flavored with lemongrass and coconut, served with a spicy green chili dip

USD 18

THAI PRAWN CAKES WITH TAMARIND DIPPING SAUCE

Golden prawn cakes mixed with kaffir lime leaves and chili, served with a tamarind-chili dipping sauce.

USD 19

GRILLED NYONYA OTAK-OTAK

Grilled spicy fish mousse in banana leaves flavored tacos, topped with a cucumber-mint slaw.

USD 20

WING BEANS AND POMEGRANATE SALAD

Crunchy wing beans tossed with roasted Maldivian coconut, peanuts, pomegranate and chili lime dressing.

USD 17

Soups

KERABU SCALLOPS

Lightly seared scallops on a bed of herbaceous kerabu salad made with shredded torch ginger, lemongrass and lime leaves.

USD 18

SPICED PRAWN AND PUMPKIN SOUP

A rich pumpkin soup with a hint of curry spices, topped with grilled tiger prawns and coconut cream drizzle.

USD 17

TOM KHA GAI

Creamy Thai coconut chicken and mushroom soup infused with lemongrass, galangal and kaffir lime leaves.

USD 17

 Vegan  Vegetarian  Nuts  Gluten  Spicy  Halal  Pork  Seafood  Dairy  Alcohol

The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.
Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.

Main Course

CHAR KWAY TEOW WITH SHRIMPS

USD 31

Stir-fried flat rice noodles with succulent shrimps, bean sprouts, Chinese sausage, and a smoky soy sauce.

STEAMED LOCAL SNAPPER IN LIME GARLIC SAUCE

USD 27

Fillet of steamed snapper bathed in a tangy lime, garlic and chili sauce with fresh coriander.

BLACK PEPPER PRAWNS WITH CURRY LEAVES

USD 31

Wok-fried fresh prawns with a bold black pepper sauce finished with crispy curry leaves and golden shallots.

GRILLED SQUID WITH THAI GREEN CHILLI SALSA

USD 28

Charcoal-grilled squid served with a vibrant green chili and garlic salsa, accompanied by grilled baby eggplants.

PEA EGGPLANTS RICE WITH TAMARIND SHRIMPS CURRY

USD 29

Vibrant pea eggplants, flower rice paired with a tangy shrimp curry made with tamarind and coconut milk.

PERANAKAN SEAFOOD CLAYPOT

USD 31

A bubbling clay pot dish filled with prawns, squid and fish in a rich, aromatic rempah (spice paste) gravy, served with jasmine rice.

Side Dishes

PHAT STIR FRIED MORNING GLORY

USD 12

A classic stir-fry of water spinach with garlic, bird's eye chili and soy sauce

ORGANIC BANANA CURRY

USD 10

Fresh spicy banana curry from our garden, lemongrass

BAKED SWEET POTATO WITH MISO SAMBAL GLAZE

USD 12

Roasted sweet potato halves brushed with a savory miso-sambal glaze and sesame seeds.

COCONUT STICKY RICE WITH MUSHROOM

USD 12

Steam sticky rice with mushroom, kaffir lime leaves

SAUCES

SAMBAL BALACAN  

SAMBAL ACAR  

CHILI CORIANDER SAUCE  

CHILI LEMONGRASS SAUCE  

 Vegan  Vegetarian  Nuts  Gluten  Spicy  Halal  Pork  Seafood  Dairy  Alcohol

The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.
Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.

Enhance your Meal

Replace your main dish, pay the all-inclusive special price



½ KG GRILLED OR BOILED TIGER PRAWNS

USD 90 | ALL-INCLUSIVE PRICE: USD 44



½ KG GRILLED OR FRIED SQUID

USD 65 | ALL-INCLUSIVE PRICE: USD 34



½ DOZEN DIBBA BAY OYSTERS

USD 69 | ALL-INCLUSIVE PRICE: USD 42



½ KG CRISPY SPICY PORK BELLY

USD 65 | ALL-INCLUSIVE PRICE: USD 32



ROASTED PANDAN CHICKEN

1 piece whole roasted chicken, galangal and lemongrass

USD 60 | ALL-INCLUSIVE PRICE: USD 32



SOFT SHELL CRAB TEMPURA

Served with chili coriander sauce, tartar sauce

USD 78 | ALL-INCLUSIVE PRICE: USD 40



ALASKAN KING CRAB LEG

Chef suggestion: poached, sweet & sour sauce, chili crab sauce

USD 98 | ALL-INCLUSIVE PRICE: USD 56



MISO MARINATED BAKED BLACK COD FISH

With Jerusalem artichoke, sautéed vegetables, lemon butter sauce and cayenne pepper

USD 78 | ALL-INCLUSIVE PRICE: USD 55



Vegan



Vegetarian



Nuts



Gluten



Spicy



Halal



Pork



Seafood



Dairy



Alcohol

Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.

Desserts

THAI PUMPKIN PUDDING COCONUT TRUFFLE (KANOM PHAKTHONG)

USD 15

Served with sweet coconut cream and sweet tamarind sauce, tropical fruit salsa

MANGO SAGO SOUP-(SAGO GULA MELAKA)

USD 16

Southeast Asian style mango flavored sago in sweet coconut milk, coconut water fruit jelly cubes

SWEET POTATO DONUT- (KUIH KERIA)

USD 16

Donut made with sweet potato mash and coconut ice cream, sweet potato jam candid, sweet fruits and honey

EXOTIC FRESH FRUIT PLATTER

USD 15

Assorted seasonal cut fruit platter

HOMEMADE SORBET

USD 15

Ask for today's special flavor

 Vegan  Vegetarian  Nuts  Gluten  Spicy  Halal  Pork  Seafood  Dairy  Alcohol

The all-inclusive meal plan allows a maximum of 4 dishes per person from the à la carte menu.
Prices are subject to service charges and local government taxes.

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.



KID'S MENU

MAINS

**Fried Noodles
with Chicken and Shrimp
(D) (S) (G)**

Yellow egg noodles, chicken, egg,
vegetables

Grilled Reef Fish (S)

Reef fish, broccoli, steamed jasmine rice

**Chicken Nuggets
(H) (D)**

Chicken nuggets, fries, ketchup, mayonnaise

**Spaghetti Bolognese
(D) (G) (H)**

Minced beef, tomato sauce

**Chicken and Cheese Quesadilla
(D) (H)**

Chicken breast, mozzarella cheese,
tomato, flour tortilla

**Mini Cheeseburger
(D) (H)**

Beef patty, fries, ketchup

**Hawaiian Pineapple
and Shrimp Pizza
(D) (G) (S)**

Pineapple, shrimp, tomato sauce,
mozzarella cheese

DESSERTS

**Fruit Skewers and
Chocolate Fondue (D)**

Strawberry, watermelon, mango,
pineapple, dragon fruit,
chocolate sauce

Ice Cream (D)

Assorted flavors and toppings

Banana Split (D)

Strawberry, vanilla, and chocolate ice cream,
banana, almond flakes, chocolate sauce

Allow us to fulfill your needs—please let us know if you
have any special dietary requirements,
food allergies or food intolerances.

G - Gluten | **H** - Halal | **S** - Seafood | **D** - Dairy

