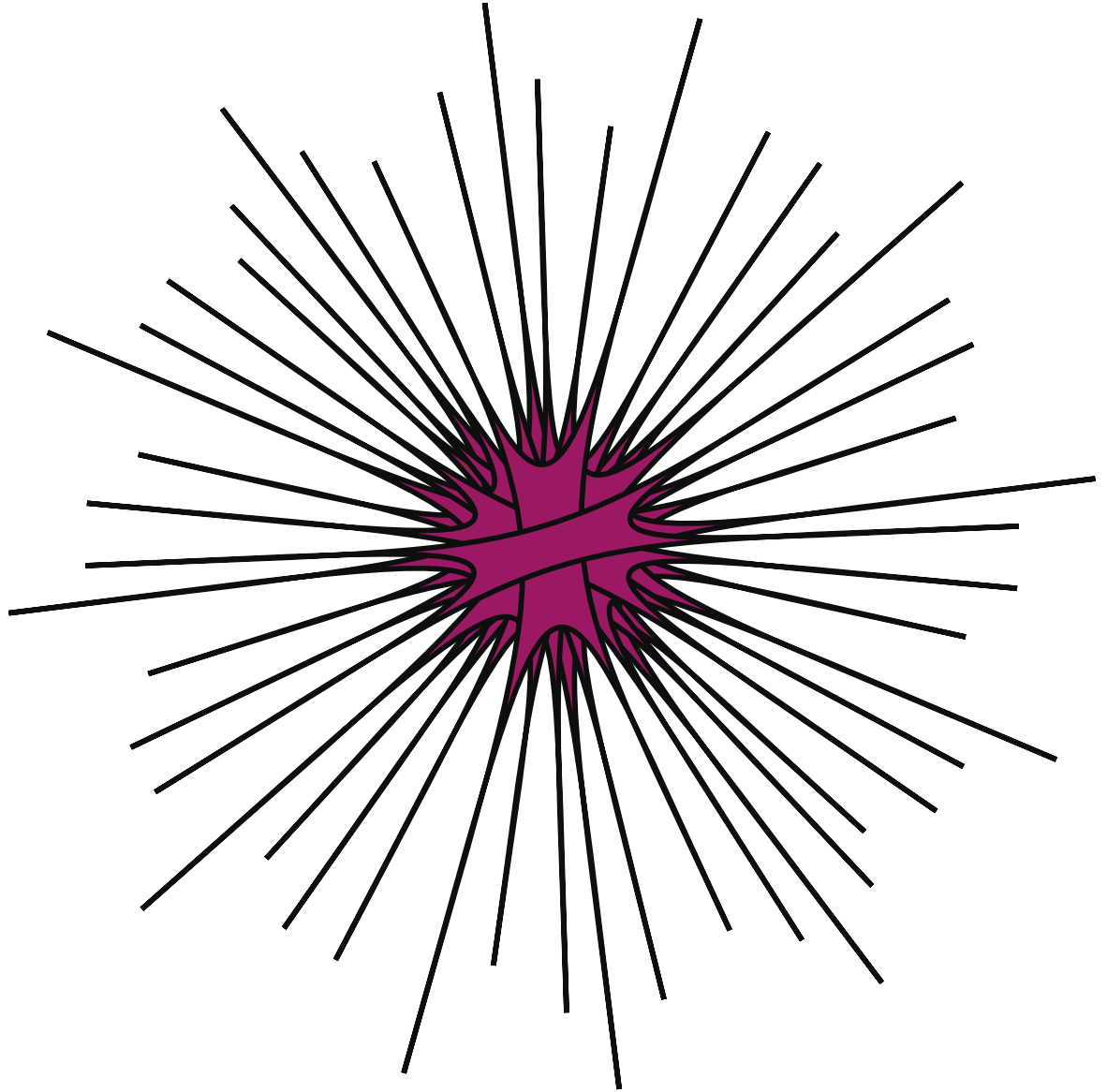




Kashibo

TASTE OF ASIA

APPETIZERS

SZECHUAN STYLE CRISPY EGGPLANT (VG, V) Doubanjiang, Spring Onion, Toasted Sesame	\$20
TUNA TATAKI (D) Aji Amarillo Ponzu, Avocado Cream, Wild Puffed Rice, Chili Daikon, Jalapenos	\$25
GRILLED ASIAN SCALLOPS (SF, GF, D) Lemongrass Butter, Coriander Curry, Asian Chili & Tomato Salsa, Thai Herb Salad	\$35
KOREAN CHICKEN Gochujang Glaze, Asian Leaf Salad	\$28
KANA NUEA NAM MAN (SF) Wok Fried Beef, Thai Broccoli, Garlic, Mushroom, Oyster Sauce	\$30
WAGYU BEEF TATAKI Wagyu Beef, Daikon, Onion Ponzu, Spring Onion, Pickled Ginger Crisp	\$30

SOUPS & SALADS

TOM YUM GOONG NAM SAO KAO (SF, GF) River Prawn And Mushroom Traditional Thai Style Hot And Sour Soup	\$20
SOTO AYAM (N, GF) Indonesian Chicken Soup With Balinese Chili, Rice Vermicelli, Candle Nut, Shallot, Hardboiled Egg And Fried Shallot	\$20
YUM SOM-O (N, SF, GF) Pomelo, Kaffir Lime Leaves Salad, Phra Nakhon Dressing, Crispy Shrimps Floss, Kaffir Lime Leaves, Lemongrass, Cashew Nuts, Betel Leaves	\$24
THAI RIVER PRAWNS (SF, GF) Rice Vermicelli, Nam Prik, Lemongrass, Ginger, Coriander, Thai Basil, Cherry Tomato, Cucumber, Mint	\$28
LARB MEE PLAA (GF) Northern Style Reef Snapper Salad With Shallot, Garlic And Chiang Mai Spices	\$25

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*Non-All Inclusive Item

KASHIBO MAKI ROLLS

HURRICANE TWISTER (VG, V) Tofu Tempura, Spicy Mango, Gochujang Mayo, Spring Onion, Jalapeno & Green Papaya Salsa	\$28
TOBIKO TUNA MAKI (D) Togarashi Spiced, Tuna, Avocado, Japanese Cucumber, Jalapeno, Chili Miso Aioli, Bonito Flakes	\$28
ATLANTIC SALMON (SF) Teriyaki Salmon, Prawn Tempura, Yellow Daikon, Spicy Yuzu Mayo, Crispy Nori	\$28
SOFT SHELL CRAB TEMPURA (SF) Bbq Unagi, Asparagus, Avocado, Mustard Miso Mayo, Wasabi Tobiko, Eel Sauce	\$28
HURAWALHI SIGNATURE (SF) King Crab, Avocado Tempura, Hamachi Tartar, Tobanjan Aioli, Crispy Wonton, Wasabi Tobiko Wasabi Tobiko, Eel Sauce	\$28

SASHIMI 3 PIECES

SALMON (GF) Pickled Ginger, Soya Sauce & Wasabi	\$20
YELLOWFIN TUNA (GF) Pickled Ginger, Soya Sauce & Wasabi	\$20
TIGER PRAWNS (GF) Pickled Ginger, Soya Sauce & Wasabi	\$20
BBQ UNAGI Pickled Ginger, Soya Sauce & Wasabi	\$20
SELECTION OF SASHIMI (2 PIECES EACH) (GF) Salmon, Yellowfin Tuna, Tiger Prawns, Bbq Unagi	\$38

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DUMPLINGS

ASIAN MUSHROOM & CREAM CHEESE (VG, D) Mix Of Mushroom, Onion & Cream Cheese	\$24
PRAWN HAR GOW (SF,D) Prawn, Ginger	\$25
CHICKEN SCALLION (D) Chicken Thigh, Spring Onion & Ginger	\$22
CRISPY PORK & GINGER GYOZA(P,D) Pork Belly, Scallions & Ginger	\$28

*All The Dumplings Are Served With Chili Paste, Black Vinegar, Ginger Sesame Dipping Sauce

CHARCOAL GRILLED SATAYS

GRILLED PRAWN (SF, D) Curry Leaves Butter, Cucumber & Pickled Carrot Salad, Vietnamese Parsley & Mint, Charred Lime	\$28
CHICKEN SATAY (N, GF, D, SF) Yellow Curry Paste, Crispy Ginger, Peanut Sauce, Tuk Trey Koh Kong Sauce	\$26
BLACK ANGUS BEEF SKEWERS (N, SF, GF) Coriander Curry, Nahm Jim Jaew, Toasted Cashew, Crispy Shallots, Thai Basil	\$30

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MAIN COURSE SEAFOOD

CATCH OF THE DAY (N, SF) Daily Fish In Banana Leaves, Jimbaran Spices, Wok-Fried Morning Glory, Sambal Matah	\$30
RIVER SCAMPI (SF, GF) Singaporean Chili Sauce, Scramble Egg, Spring Onion	\$44
CAMBODIAN KAMPOT PEPPER CRAB (SF) Blue Crab, Green Kampot Pepper, Garlic, Chef's Special Sauce	\$45
CANTONESE STYLE LOBSTER* (SF) Lobster, Ginger, Onion, Garlic, Scallion, Wok Sauce	
Choose Lobster Size	
Whole Lobster 500-700 Gram*	\$85
Whole Lobster 1000-1100 Gram*	\$125

MAIN COURSE MEAT

WOK FRIED BABY CHICKEN (SF) Singapore Black Pepper Sauce, Dried Chili, Onion, Chili Pepper	\$44
PORK SPARE RIBS (N, P) Asian Spiced Ribs, Spare Rib Sauce, Fried Garlic & Wok Fried Hong Kong Kale	\$48
BEEF SHORT RIBS (N, SF, GF) Braised Beef, Penang Coconut Curry, Crushed Peanut, Coriander Salad	\$50
CAST IRON FLANK STEAK Ginger Miso Sauce, Spring Onion, Crispy Leek, Toasted Sesame Seeds	\$50
ASIAN RIB EYE ON BONE* Wok Fried Shitake Mushroom, Onion Rings, Korean Sesame Sauce	\$125

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CURRIES

GAENG PHED HED (VG, V, GF) Coriander Green Curry, Thai Eggplant, Bamboo Shoot, Palm Heart, Bean Sprout, Tofu, Thai Basil, Jasmine Rice	\$34
GAENG PHED PED YANG (SF, GF) Duck Breast, Longan, Rambutan, Pineapple, Cherry Tomato, Thai Basil, Penang Paste Coconut, Jasmine Rice	\$40
BEEF RENDANG (N, SF) Malay Beef Stew, Coconut Rice, Ikan Bliss, Peanut, Cucumber, Fried Shallot	\$48
LAMB OSSO BUCCO (SF, GF) Braised Lamb Fragrant Massa Man Curry, Thai Basil, Baby Potato, Pearl Onion, Coconut Milk, Jasmine Rice	\$46

NOODLES & RICE

PRAWNS CHAR KWAY TEOW (SF, GF) Bok Choy, Chili, Lemongrass, Lime, Chili Sambal	\$34
SEAFOOD PAD THAI (N, SF) Peanut, Lime, Chili Flakes, Tamarind Sauce	\$36
KIMCHI & BACON FRIED RICE (SF, P) Onsen Tamago, Asparagus, Spring Onion	\$20
PORK & PRAWN FRIED RICE (SF, P) Spring Onion, Egg, Chili Garlic Sauce	\$22

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SIDES

WAKKAMI KUI KUI SALAD (VG, V, GF) Green Mango, Chukka Wakkami, Seasonal Mango, Red Raddish, Cucumber	\$15
WOK FRIED BOK CHOY (SF) Garlic, Soy Sauce, Sesame Oil	\$18
PHAD KANA NAM MAN HOY (SF) Wok Fried Thai Broccoli, Garlic, Yellow Bean Paste, Oyster Sauce, Mushroom	\$14
CRUSHED CHILLED CUCUMBER (VG, V) Yuzu, Chili Vinaigrette & Soya Sauce	\$12
JASMINE RICE (VG, V, GF) Perfumed Steamed Rice	\$10

DESSERT

YUZU & GREEN TEA CHEESECAKE (VG, D) Ginger Ice-Cream, Biscoff And Vanilla Crumble	\$24
MANGO MOCHI (VG) Grated Coconut, Glutinous Rice, Azuki Beans, Fresh Mango	\$24
HALO HALO (VG, D) Taro Ice Cream, Sago, Evaporated Milk, Feuillantine, Gold Leave	\$28
COCO LOCO (N, VG, D) Caramelized Peanuts, Coconut Ice Cream, Coriander Gel And Chilli Honey	\$22
LITCHI LEISURE (N, VG, GF, D) Almond Flakes, Sweet Milk Reduction, Litchi Tears,	\$24
MISO CARAMEL CHOCOLATE FONDANT (N, VG, D) Roasted Almond Praline, Salted Caramel Ice Cream	\$25
FRUIT PLATTER (VG, V, GF) Seasonal Fruits, Sake-Passion Fruit Sorbet And Yuzu Sorbet, Flowers Petals	\$20

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