

A LA CARTE

A Pan-Asian homage in Bastion, echoing France's diverse culinary landscape.

STARTERS

DUCK GYOZA (S, LF, G) (5PC) Five-Spice Powder, Ginger, Spring Onion, Hoisin Sauce	75
SALMON TARTARE WITH CAVIAR (R, E) Scottish Salmon, Cucumber, Wasabi-Ponzu Dressing, Angel Hair Potato, Oscietra Caviar	105
JAPANESE PRAWN SALAD (SF, D) Prawn, Wakame Salad, Spicy Lemon Dressing	105
SCALLOP TATAKI (SF, D, R) Hokkaido Scallop, Creamy Aji Amarillo, Black Truffle	105
CRISPY SHIITAKE SALAD WITH GOMA TRUFFLE (V, N, D, G) Fried Shiitake Mushroom, Asian Green, Sesame Dressing	75
CHICKEN YAKITORI (N, G, S) Chicken Thigh, Baby Leek, Sesame Seed, Tare	75
BEEF AND CHILLI SKEWERS (G, S) Wagyu Beef, Red Chili, Smoked Chili-Soy Sauce	85
ASIE MIXED GREEN SALAD (V, D, E) Baby Gems Lettuce, Grilled Zucchini, Parmesan Crumble, Creamy Yuzu Dressing	65
PHYLLO WRAPPED BLACK COD (G, E, D, S) Phyllo Pastry, Eggs, Minced Cod, Spicy Tamarind Sauce	75
EDAMAME (V, VG, SE, LF) Shichimi or Sea Salt	30

SIGNATURE SUSHI

SELECTION OF ROLLS (R, G, SE, S, SF)	170	SELECTION OF NIGIRIS (R, G, SE, S, SF)	250
SALMON	80	НАМАСНІ	70
SPICY TUNA	85	SALMON	70
TEMPURA PRAWN	95	SCALLOPS	85
VEGETARIAN	75	BLUE FIN TUNA	80



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MAIN COURSES	
CHILEAN SEABASS (S, G) Pan Seared Chilean Seabass, Confit Celeriac, Sake-Beurre Blanc	195
JUMBO PRAWNS (SF, D, G, S) Grilled Jumbo Prawn, Crispy Onion, Ponzu-Lime Butter	225
GRILLED CHICKEN BREAST (G, S) UAE Chicken Breast, Lime- Honey Glaze, Asian Coconut Rice	145
RENDANG SPICED SHORTRIBS (G, S) Braised Australian Shortribs, Spicy Coconut Marination, Crispy Shallot	175
ASIAN GREEN SKEWERS (V, S, G, N) Jumbo Asparagus, Broccolini, Yuzu Glaze, Pistachio	145
AUSTRALIAN LAMB CHOPS (G, S, SE) Asian Spiced Marinated Lamb Chop	210
BLACK COD (S, G, SE) Miso-Honey Glazed Black Cod, Baby Bok Choy, Wood-ear Mushroom	190
USDA ANGUS BEEF FILLET (S, G) Onion Ponzu, Garlic Crisps, Spring onion, Broccolini	220
SINGAPORE CHILI CRAB (SF) Soft Shell Crab, Singapore Chili Sauce, Spring Onion, Capsicum	165
SIDES	
WOK-FRIED VEGETABLES (V, VG, S, LF, G) Seasonal Vegetables, Oyster-Mushroom Sauce	55
FRIED RICE (G, S) Jasmine Rice, Mixed Vegetables, Green Onion	45
DESSERTS	
MOCHI ICE CREAM (D, G) (3 PC) Green Tea, Vanilla, Strawberry	55
DEEP FRIED ICE CREAM (D, G) Grated Coconut, Chocolate Sauce	50
FRUIT SASHIMI	55

Coconut Sticky Rice, Strawberry, Kiwi, Dragonfruit