


SUSHI SASHIMI

Nigiri sushi  (Two pieces per portion) 445


A slice of your choice of topping, hand pressed onto a mound of delicate vinegar rice, Enhanced with a dash of wasabi





Maguro 	Tuna
Shake 	Salmon
Ebi 	Prawn
Tobikko 	Flying fish roe

Maki sushi  (Six pieces per portion)
Choice of filling layered with rice and nori sheet, hand rolled and cut into pieces

Takwan 	Pickle radish	645
Kappa 	cucumber	
Avocado 	Avocado	
Ninjin 	Carrot	

Maguro 	Tuna	745
Shake 	Salmon	
Ebi 	Prawns	

Sashimi Zoushi  (Four pieces per portion)
Slice of Fresh Fish, served with wasabi & Kikkoman soy

Maguro 	Tuna	545
Shake 	Salmon	
Ebi 	Prawn	
Tobikko 	Flying fish roe	

*Please let your server know if you have any special dietary requirements like Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*



Hotness Level



Vegetarian



















Non – Vegetarian



Healthy

SUSHI

Signature sushi Rolls western style (Eight pieces per portion)

Vegetable Delight Roll  	695
Cucumber, carrot, bell pepper with mayo, roasted sesame seed	
Kagi age Roll  	695
Filled with crispy tempura vegetables with tenkastu	
Asparagus tempura Roll 	695
Filled with crunchy asparagus tempura with tenkastu	
Ohi Tashi Roll  	695
Spinach, shitake, takwan, cucumber, asparagus	
Classic California Roll  	995
Marinated prawns, cucumber, crabstick topped with flying fish roe	
Crunchy Roll 	995
Crispy fried prawn tempura tenkatsu teriyaki drizzling	
Dragon Roll 	995
Crispy fried prawn tempura sushi topped with salmon & tuna	
Crispy Wonton sheet Roll 	995
Grilled salmon, cucumber and mayo scented with teriyaki	
Volcano Roll 	995
Salmon, flying fish roe coated with tonkastu	
Spicy Mix Fish Roll 	995
Salmon, Tuna & Cucumber with mayo	
Chirashi Sushi  	995
Mix slice of raw fish served on the bowl of sushi rice	

*Please let your server know if you have any special dietary requirements like Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*



Hotness Level



Vegetarian



Non – Vegetarian



Healthy

DIM SUM

Crunchy Choi Dumpling  	595
Steamed Baby Bak Choy & Vegetables with water chestnut flavored with onion & garlic oil	
Cheung Fan  	595
Steamed rice paper roll with Asian vegetables scented with soya & ginger	
Simmered Greens with Corn Dumpling  	595
Steamed rice paper roll with Asian vegetables scented with soya & ginger	
Har Gow  	695
Steamed prawn dumpling with bamboo shoot	
Jiaozi Ji  	695
Delicate mix of chicken leg mince and shitake mushroom	
Siu mai  	695
Steamed open faced chicken or shrimp dumplings with bamboo shoot and mushrooms	
Ladhaki Momo  	695
Whole wheat flour steamed chicken dumpling with shallots, coriander & ginger	
Lamb kothe  	695
Pan fried minced lamb dumpling with scallion & coriander	
Sampan Dim sum Combo   	695
Your choice of three varieties Chicken, Lamb & Vegetables, two pieces each	

*Please let your server know if you have any special dietary requirements like Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*



Hotness Level



Vegetarian



Non – Vegetarian



Healthy

SALADS AND STARTERS

Som Tam Thai    	395
Chiffonade of crisp green papaya, tossed in a dressing made of palm jaggery, chilli, coriander root and crushed peanut	
Yasai Sarada  	395
Japanese style fresh lettuce salad with miso dressing	
Yum Nua Salad    	695
Tenderloin slices, tossed with chef's special marinade	
Three Treasure Vegetables 	695
honey glazed lotus stem, baby corn & water chestnut	
Five Spice Fresh corn 	695
sautéed crispy American corn in five spice powder, chilli & shallots	
Crunchy spinach and corn   	695
Tossed with chili, garlic and scallions	
Koong Phad Kraphaw  	1295
Shell lobster with chili and holy basil	
Sampan Special Prawn    	1195
Indian Ocean prawns tossed with homemade chili crispy spinach in oyster sauce	
Sambal Goreng Ikan   	995
Fish with shallots, chili paste, coriander and a hint of lime	
Thai crispy fried Fish    	995
Spiced fish with chili tamarind and sweet basil	
Ebi Furai 	995
Shrimps crusted with fluffy panko flakes and fried tonkatsu dip	
Hakka Shredded Chicken    	795
Tossed with chilli, leeks and pepper	
Phuket Style Barbecued Chicken  	795
Chicken fillet with garlic basil and fresh chili	
Chili Mountain Chicken    	795
Sampan Master Chef's specialty crisp chicken tossed with pepper and sesame seeds, aromatized with Chinese wine	

*Please let your server know if you have any special dietary requirements like Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*











 Hotness Level

 Vegetarian

 Non – Vegetarian

 Healthy

SOUP

Kimchi Jigae  	495 / 445 / 425
Korean style cabbage kimchi stew with choice of prawns or chicken or Tenderloin or vegetables	
Suan La Tang 	495 / 445 / 425
Hot and sour soup with your choice of prawn or chicken or vegetables	
Tom Yum   	495 / 445 / 425
with choice of prawns or chicken or vegetables	
Pho 	495 / 445 / 425
Vietnamese soup, scented with star anise, enriched with rice noodles, Prawns or chicken or vegetables	
Sour Pepper wonton 	495 / 445 / 425
With your choice of prawns or chicken or vegetables	
Curry Laksa 	495 / 445 / 425
Coconut curry with noodle with choice of prawns or chicken or tenderloin or vegetables	
Gay Lim Sook Mi Tong	495 / 445 / 425
choice of prawns or chicken or vegetables – sweet corn soup	
Geng Tang	495 / 445 / 425
Hearty broth – Manchow Soup with your choice of prawns or chicken or vegetables	
Chap Choy Tofu Thong 	445 / 425
Silken tofu clear soup with your choice chicken or vegetables	
Miso Shuru 	425
Japanese fermented bean paste with silken tofu & seaweed	

*Please let your server know if you have any special dietary requirements like Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*



Hotness Level



Vegetarian



Non – Vegetarian



Healthy

MAIN COURSE – NON-VEGETARIAN

FISH AND SEAFOOD

Indian Ocean Lobster, Steamed or wok fried  1295


With Chinese seasonal greens - choice of sauce – ginger scallion or Sichuan

Imperial Prawns    1195


Golden fried prawns sautéed with garlic chili and green onion shoots

Stir fry Prawns in Chili Grain Mustard Sauce   1195

Tossed with mushrooms and scallions | encased in a spiced mustard sauce

Singaporean chili crab     1195

Crab with chili, enhanced with tamarind

Black pepper crab     1195

Crab fried with hand crushed black pepper

Days fish - Steamed or Wok fried  995

With Chinese seasonal greens | choice of sauce – ginger scallion or Soy

Homemade chili pickle


Shandong Fish   995

Stir fried fillet of fish with vegetables cooked in oyster sauce

POULTRY

Beijing Roast Duck  1695

Mandarin pancakes | cucumber, scallions and hoi sin sauce

Duck with trio of peppers    1495

Wok tossed duck with bell peppers, shitake & spring onion | mala sauce

Kung Pao Chicken   895

Crisp chicken tossed with sweet soy, peanut, chili and spinach

Szechwan Style Chicken     895

Chicken tossed with garlic & scallion; crushed Sichuan pepper

Chicken in Hot Basil   895

Chicken tossed with chili, oyster flavored with basil

*Please let your server know if you have any special dietary requirements like
Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*










 Hotness Level

 Vegetarian













 Non – Vegetarian

 Healthy

MEAT

- Asian Style Lamb with Vegetables**  995
Tossed lamb with soya, spring onion & oyster sauce
- Double Roast Lamb Shank with Star Anise**    995
Slow roasted lamb shanks with marinated vegetables & chili
- Wok tossed tenderloin slices with almonds slivers & Asparagus**   995
Cooked with chili, tomato & sesame oil
- Stir Fry Tenderloin with Chinese Greens**   995
Enhanced with rice wine & burnt garlic
- Pork Chops Sweet & Sour with Pomegranate**  995
Tossed with pine apple, tomato & chest nut

FAR EASTERN KARI OR CURRY

- Penang Style Black Cod**   1195
Braised cooked black cod fish in a creamy peanut curry
- Kaeng Kari Kung**   1195
Thai yellow coconut curry of prawns with pineapple
- Lamb Massamam Curry**   995
Slow cooked lamb with potato, basil & chili
- Kaeng Khiao waan kai**    895
Traditional Thai chicken green curry with pea eggplant perfumed with kaffir lime leaves
- Kaeng Kari Jai**    745
Thai curry with seasonal vegetables. Choice of red, green or massaman curry

*Please let your server know if you have any special dietary requirements like Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*



Hotness Level



Vegetarian



























Non – Vegetarian



Healthy

MAIN COURSE - VEGETARIAN

- Luohan Zhai**   695
Buddha delight comprising of Chef's selection of vegetables
- Four Treasure Vegetables**     695
Baby corn, chest nut, Broccoli, shitake mushroom wok fried with Sichuan sauce
- Braised Chinese Greens with Burnt Garlic**   695
Tossed greens vegetables, rice wine, sesame oil & garlic
- Homemade chili marinated seasonal vegetables**    695
Tossed with marinated chili paste and light soya
- Wok Tossed Vegetables with Mango Mustard**    695
Tossed vegetables in mango mustard, shallots & chili
- Stir Fry Baby Pak Choi Chinese Cabbage & Tomato**   695
Tossed with slice chili, burnt garlic & scallion
- Eggplant and potato**     695
Stir fried in Sichuan sauce
- Tofu and vegetable clay pot**     695

*Please let your server know if you have any special dietary requirements like Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*



Hotness Level



Vegetarian



Non – Vegetarian



Healthy

RICE & NOODLES

Cantonese Pan fried Noodles	995 / 895 /795
Tossed with Asian vegetables & spring onion in light soy Choice of – Prawn or Chicken or Vegetables	
Yang Zhou Fried Rice	645
With Ham, Prawn & Eggs	
Phad Thai  	645 / 595
Thai soft flat rice noodle with crushed peanut & tamarind Choice of –Prawn or chicken or vegetables	
Braised Buckwheat noodles with mushroom & Chinese cabbage	645 / 595
Choice of – Prawn or chicken or vegetables	
Singaporean Noodles	645 / 595
Choice of –Prawn or chicken or vegetables	
All-time favorite Hakka style Noodles	645 / 595
Choice of –Prawn or chicken or vegetables	
Chau Fan	645 / 595
Choice of –Prawn or chicken or vegetables	
Khao Phad 	645 / 595
Thai style fired rice Choice of –Prawn or chicken or vegetables	
Burnt Garlic Fried Rice	645 / 595
Choice of –Prawn or chicken or vegetables	
Spicy Tomato, Basil & ginger fried rice  	595
Jasmine Rice 	595
Steamed Rice 	445

*Please let your server know if you have any special dietary requirements like
Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*









 Hotness Level

 Vegetarian

 Non – Vegetarian

 Healthy

DESSERTS

Asian Mango Ginger Mousse 	295
Creamy mousse of mango pulp, scented with fresh ginger root	
Layered Coconut Milk Cake 	295
Served warm berry compote	
Chocolate Lava Cake With Ice Cream 	295
Cake stuffed with hot liquefied chocolate	
Lemongrass Star Anise Crème Brule' 	295
Lemongrass and star anise laced burnt cream	
Tempura Fried Ice Cream 	295
Exotic Fresh Fruits With Ice Cream 	295
Seasonal fresh exotic fruits	
Honey Roasted Almond Darsan 	295
Crispy fried flat pastry , drizzled with honey and toasted almonds	
Pisang Goreng 	295
Fried banana & chocolate pancake with ice cream	

09/2016

*Please let your server know if you have any special dietary requirements like
Sugar free, low calorie, low sodium food and any food allergies and intolerances.
Government taxes as applicable. We levy no service charge.*



Hotness Level



Vegetarian



Non – Vegetarian



Healthy