

Café Huraa

DINNER

APPETIZER

POPCORN ROCK SHRIMPS (G, CR, SO)

Sweet & Sour Sauce, Shiso

GRILLED SCALLOPS IN MISO BUTTER (MI, MO, CE, SO)

Scallops, Miso Brown Butter, Celeriac Puree

MALA PANKO SOFT SHELL CRAB (CR, G)

Crispy Softshell Crab, Fresh Chili, Garlic, Szechuan Pepper, Spring Onion

VEGETABLE TEMPURA (G, SO)

Mushroom, Eggplant, Kabocha Pumpkin, Gobo, Pimiento Padron, Sweet Potato, Shiso Leaf

STEAM UP

CHICKEN AND LOBSTER SIU MAI (G, CR, MI, SO)

Sambal Mayonnaise

DUCK AND MUSHROOM BUN (G, SE, SO)

Duck, Trio of Mushroom, Szechuan Pepper, Hoisin Sauce

HAR GAO (G, CR, SE, SO)

Shrimp & Truffle with Soy Sauce

XIAO LONG BAO (G, SE, PK, SO)

Pork, Scallions with Aromatic Ginger Soy

VEGETABLE CRYSTAL DUMPLING (G, SE, SO)

Bok Choy, Mushroom & Carrot with Spicy Soy Sauce

DIM SUM DISCOVERY (G, CR, SE, PK, MI, SO)

One of Each Five Above

SUSHI, SASHIMI & MAKI

HURAA PLATTER (12 SLICES) (F, SO)

Yellow Fin Tuna, Reef Fish, Salmon, Hamachi, Edamame

SPIDER ROLL (G, CR, MI, F, SO)

Softshell Crab Tempura, Lettuce, Avocado, Wasabi, Tobiko, Creamy Spicy Mayo

CALIFORNIA MAKI (CR, F, SO)

Crab Meat, Cucumber, Avocado, Red Tobiko

WHITE REEF FISH USUZUKURI (G, F, SO)

Thinly Cut Reef Fish, Ponzu, Truffle Sauce

TUNA TATAKI (G, SE, F, SO)

Maldivian Tuna, Soya & Sesame Marinated, Yuzu Ponzu

HAMACHI KOMBUJIME (F, A, SO)

King Fish Cured in Kombu Kelp & Sake

SALMON & AVOCADO FUTOMAKI (F, SO)

Salmon & Avocado Tartar, Pickled Yellow Radish, Cucumber

SPICY TUNA FUTOMAKI (F, SE, MU, E, MI, SO)

Maldivian Yellowfin Tuna Tartar, Togarashi, Kewpie Mayonnaise, Chives, Pickled Yellow Radish, Cucumber

NIGIRIS (2 PCS)

Wagyu Tartar (SO) ; Uni (CR, SO) ; Unagi (F, SO) ; Scallop (MO SO) ; Hamachi (F, SO) ; Reef Fish (F, SO) ; Salmon (F, SO) ; Tuna (F, SO)

COMFORT BOWL

Three pieces

PRAWN KHAO SOI (G, CR, E)

Yellow Curry Soup, Prawn, Egg Flat Noodles, Crispy Noodles, Fresh Herbs, Lime, Coconut Milk

TAN TAN MEN (G, SE, E, PN, SO)

Chicken Broth, Ramen Noodles, Soy Marinated Egg, Peanuts, Soybeans, Lao Gan Ma, Scallions, Nori, Sesame

DUMPLING SOUP (G, SE, SO)

Vegetable Broth, Vegetable Dumpling, Ginger, White Miso, Baby Spinach, Carrot, Sesame Oil

TOM KHA SOUP

Thai Soup, Coconut Milk, Galangal, Lemongrass, Lime, Thai Basil, Baby Mushroom, Coriander

ROBATAYAKI

BLACK COD (A, G, F, SO)

Yellow Den Miso Glaze, Ginger Sprouts

SALMON TSUKUNE (SE, F, E, SO)

Yakitori-Style Salmon Meatball, Spring Onion, Soy, Shiso, Shichimi Togarashi

CHICKEN TSUKUNE (SE, E, SO)

Yakitori-Style Chicken Meatball, Spring Onion, Soy, Shichimi Togarashi

YAKINIKU (A, SO)

Premium Beef Cuts to Cook on Robata Flame

MIYAZAKI A5 WAGYU RIB EYE 100 GRAMS

AUSTRALIAN WAGYU RIB EYE 120 GRAMS

ANGUS TENDERLOIN 140 GRAMS

WOK

KUNG PAO LOBSTER (G, CR, PN, SO)

Lobster, Peanuts, Dry Red Chili, Sweet Soy Sauce, Rice Vinegar

BLACK PEPPER TIGER PRAWNS (G, CR, MI, SO)

Tiger Prawns, Garlic, Spring Onion, Capsicum, Black Pepper Sauce

THAI STIR FRIED WAGYU (G, MO, MI, SO)

Wagyu Beef, Chinese Eggplant, Chili, Garlic, Holy Basil, Capsicum, Oyster Sauce

SZECHUAN STIR FRIED CHICKEN (G, N, SO)

Chicken Thigh, Cashew Nuts, Capsicum, Szechuan Peppercorn

BEEF

SEAFOOD (SF)

TOFU AND MUSHROOM (VG)

SINGAPOREAN VERMICELLI NOODLES (G, CR, E)

Chicken, Prawns, Chinese Cabbage, Bok Choy, Chives, Bean Sprouts

STONE POT

WAGYU BEEF RICE (G, CR, MI, SE)

Wagyu Rib, Garlic Rice, Shiitake Mushroom, Chives, Bok Choy Sprouts, Spring Onion, Beef Jus, XO Sauce

YANGZHOU DUCK AND PRAWNS FRIED RICE (CR, E, SO)

Magret Duck over Fried Rice, Prawns, Egg, Green Beans, Soybeans, Chili Flakes, Scallions, Carrot, Five Spices

BUTA-DON (PK, SE, SO)

Slow Cooked Pork Belly Rice Bowl, Scallions, Pickled Ginger, Sesame Seeds

SIDES

KING OYSTER MUSHROOMS (SE, SO)

King Oyster Mushroom Stew, Spring Onion, Soy Sauce

SEASONAL ASPARAGUS (E, MI)

Truffle Sabayon, Pickled Shallot

GOBO KINPIRA (SO)

Sautéed Gobo Root, Carrots, Lotus Root, Soya & Mirin

CHARRED CORN RIBS (MI, SO)

Sautéed in Miso Butter

HIJIKI RICE (SE, SO)

Edamame Beans, Carrot, Mirin

SZECHUAN EGGPLANT (SO)

Sautéed Eggplant, Szechuan Spicy Bean Sauce

CELERY KINPIRA (SE, SO)

Sautéed Celery & Puffed Tofu, Sesame Oil, Shichimi Togarashi

KANTEN SALAD

Roasted Chicken, Agar Strips, Green Leaves, Carrot, Edamame Beans, Wakame, Sweet Rice Vinegar Sauce

DESSERT

MATCHA MILLE CREPE CAKE (MI, E, G)

Diplomat Cream, Strawberry Compote

CHOCOLATE NAMELAKA (MI, E, G)

Chocolate Mousse, Crème Anglaise

COCONUT & PANDAN CRÈME BRULEE (MI, E, G)

Blueberry Compote

DEEP FRIED GELATO (G, N, MI, E)

Bourbon Vanilla Gelato, Caramelized Banana, Chantilly Cream, Butterscotch Sauce

MANGO & SAGO PUDDING (MI, E)

Sago Soup, Coconut Gelato, Mango Pearls

GELATO (MI, E, G, N)

Miso Caramel, Thai Tea, Matcha & Oreo, Vanilla, Chocolate, Strawberry, Pistachio, Cookie Dough

SORBETTO

Lemon, Raspberry, Strawberry, Passion Fruit, Mango Chili

**CELERY-CE; CRUSTACEAN-CR; MILK-MI; EGG-
E; FISH-F; GLUTEN-G; LUPIN-L; MOLLUSKS-MO;
MUSTARD-MU; TREE NUTS-N; PEANUT-PN;
SESAME-SE; SOYBEAN-SO; SULPHITE-SU;
ALCOHOL-A; PORK-PK; VEGAN-V; VEGETARIAN-
VG; SUSTAINABLE-SS**

Please inform your server of any dietary preferences or food allergies.

Items denoted with * can be made gluten-free.