

FIRE

TASTE OF ASIA

Invoking all the life, colours and exciting flavours of Asia

We source and use the freshest, most exotic ingredients from all corners of Asia, which are then skillfully prepared by the team and showcased straight to the plate for you.

For those of you who have yet to taste authentic Asian delights, join us, be seated in our breathtaking restaurant overlooking the moonlit Indian Ocean and enjoy this unique dining experience that invokes all the culture and vibrance that Asia has to offer.

SALADS

THAI BEEF

F S SE SU 42

Marinated beef, romaine lettuce, cucumber, cherry tomatoes, onion, chilli, garlic, mint, coriander, lime, fish sauce

LOBSTER 🌱

CR F N S SU 68

Pomelo, romaine lettuce, crispy onion, cashews, Nước Chấm dressing

MANGO & PAPAYA

N S SU V 34

Raw mango & papaya, lime juice, chilli, cashews, Thai aromatic herbs

CUCUMBER

G L S SB SE SU V 32

Spring onion, garlic, ginger, sesame oil, vinegar, soy sauce, chilli paste

SOUPS

WONTON

E F G L SE SB SU 46

Chicken wontons, aromatic chicken broth, shiitake mushrooms, bok choy, egg noodles, soy sauce

TOM YUM



CR F MO N S SU 56

Prawns, calamari, galangal, lime leaf, onion, lemongrass

HOT & SOUR PRAWN

CR E F G L S SB SU 52

Black fungus, tofu, bamboo shoots, egg, vinegar, soy sauce

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All prices are in US Dollars and are subject to 10% service charge and applicable GST.

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STREET FOOD

MARANGGI SATAY

Indonesian-style marinated chicken satay, sambal, peanut sauce, rice cakes

CR G L PN S SU 38

CHICKEN WINGS

Honey garlic barbecued chicken wings, sesame seeds

G L M S SB SE SU 36

CRISPY REEF FISH BAO BUNS

Butter lettuce, apple, radish, yuzu mayonnaise

E F G SU 34

CHINESE BUTTER PRAWNS

Deep-fried prawns, crispy egg yolk, curry leaves, chilli

CR E G M S 46

CRISPY VIETNAMESE SPRING ROLLS

Prawn, crab, rice paper, black fungus, spring onion, Vietnamese dipping sauce

CR F G SE SU 32

FROM THE TANDOOR OVEN

TANDOORI CHICKEN

Whole chicken leg, yoghurt, fenugreek, chilli powder, mustard oil

M MU S SU 29

TANDOORI ROASTED PICKLED PRAWNS

Homemade spice powder, mixed vegetable pickle, yoghurt, mustard oil

CR MU S SU 46

TANDOORI BROCCOLI

Yoghurt, fenugreek, chilli powder, mustard oil

M MU S 24

MALAI CHICKEN TIKKA



Green chilli paste, cashew purée, cottage cheese, coriander, garam masala

E L M N S SU 29

AJWAIN FISH TIKKA

Mustard oil, yoghurt, caraway seeds, fennel powder, cashews

F M MU N S 28

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FROM THE WOK

BLACK PEPPER BEEF

G L MO S SB SU 66

Wok-tossed beef in aromatic Sarawak black pepper sauce with onion and capsicum

KUNG PAO CHICKEN

C G L N S SB SU 56

Wok-seared chicken with dried chilli, roasted cashews, kung pao glaze

KRA PROW CHICKEN

E F G L MO S SB SU 56

Stir-fried minced chicken, fried egg, Thai basil; served with jasmine rice

NASI GORENG

CR E G L PN S SB SU 59

Fried rice, fried egg, chicken satay, acar pickles, sweet sambal, peanut sauce, chilli prawn crackers

PAD THAI

Wok-fried rice noodles with sweet tamarind sauce, tofu, egg, bean sprouts, chives, roasted peanuts, lime

CHICKEN

E F PN S SU 48

PRAWN

CR E F PN S SU 62

SWEET & SOUR REEF FISH

F G S SU 58

Sweet and sour reduction, caramelised pineapple, capsicum, lychee salad

SICHUAN CHILLI PRAWNS

C CR L S SB SE SU 72

Wok-fried prawns with Sichuan peppercorn, garlic, ginger, spring onion, sesame seeds, soy sauce

SINGAPOREAN CHILLI CRAB



CR E G S SU 78

Mud crab, chilli sauce, spring onion, eggs; served with fried mantou buns

MALDIVIAN LOBSTER 🌱

CR G L MO S SB SU 98

Stir-fried lobster with Tellicherry peppercorn, onion, oyster sauce, soy sauce

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CURRY

THAI RED

Coconut, pineapple, red chilli, Thai spices, jasmine rice

CR F L N S SU

BEEF

68

CHICKEN

56

THAI GREEN

Chicken, coriander, lychee, baby eggplant, jasmine rice

F L N S SU 58

INDIAN BUTTER CHICKEN

Chicken thigh, tomatoes, cashews, Indian spices, basmati rice

L M MU N SU 56

MALDIVIAN LOBSTER

Coconut, Maldivian mixed spices, tuna sambal, chapati, basmati rice

CR F G S SU 98

YELLOW VEGETABLES

Crispy cauliflower, mushrooms, sweet potatoes, coconut cream, jasmine rice

G VG 48

GRILL & ROAST

ROASTED DUCK

Slow-roasted duck breast with a caramelised honey-soy glaze and aromatic spices; served with spring onion, cucumber, carrot, herbs, steamed pancakes, hoisin and plum sauce

G L SB SU 62

MALDIVIAN-STYLE GRILLED U5 PRAWNS

Havaadhu paste, curry leaves, chilli, charred lime

CR MU S 66

THALI

INDIAN OCEAN



Bengali fish curry, chicken tikka masala, achari jinga, dal makhani, steamed basmati rice, mango chutney, raita, onion, chilli, papadum, butter naan

CR F G M MU S SU 98

NO MEAT FOR ME

Dal tadka, jackfruit korma, aloo jeera, mushroom and green pea masala, plain roti, mango chutney, papadum, kachumber salad

G S SU 86

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BREAD

PLAIN ROTI	G	10
BUTTER ROTI	E G M	12
PLAIN NAAN	E G M	10
BUTTER NAAN	E G M	12
GARLIC NAAN	E G M	12
CHEESE NAAN	E G M	12

SIDES

EGG FRIED RICE Rice, egg, spring onion	E SU	14
VEGETABLE FRIED RICE Rice, vegetables, spring onion	VG	14
SPICY GLAZED POTATO Gochujang glaze	G L S SB SE SU V	14
STIR-FRIED GREENS Kai lan, snow peas, green beans, soy sauce, garlic	G L SB SU V	14
COCONUT RICE	VG	12

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DESSERTS

PINEAPPLE CARPACCIO Vanilla-infused pineapple, lime yoghurt, ginger jelly, vanilla ice cream	L M 24
MANGO STICKY RICE Rice, coconut cream, fresh mango, sesame seeds	SE VG 22
PANDAN COCONUT Pandan biscuit, coconut mousse, brown sugar syrup, coconut crumble	E M V 22
BUBUR MADURA Silky tapioca pearl custard, avocado, jackfruit, pandan ice cream	E M N V 23
FRUIT PLATTER Selection of seasonal tropical fruit	VG 22

ICE CREAM & SORBET

HOMEMADE ICE CREAM Banana, cardamom, coconut, green tea, pandan	L M 6 <i>per scoop</i>
HOMEMADE SORBET Lemon, lychee, mango, passion fruit	VG 6 <i>per scoop</i>

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