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S S E M

C H O P S T I C K S

Elegant, fascinating, skillful, it's the show of Asia

Du Du Papaya // 108

Green papaya, young mango, lemon grass, chili jam, cashew nuts, cham-cham sauce

Mekong cucumber salad // 108

Mint, holland cucumber, roasted almond, aioli black pepper

Bonito shrimp soup // 108

Combo seaweed dashi stock, Udon noodle, shimeji mushroom, tiger prawns

MESS around // 198

Tuna, Salmon, bap porcini, sesame Manis, wasabi

Tuna Broccoli // 138

Grilled sour dough, tartar broccoli, tuna apple wasabi

Street Tuna // 168

Eggplant, cherry tomato, Chinese chimichurri, earl grey dressing

Sashimi pomelo // 188

Amberjack, chili, Thyme, kafir lime peanut butter

Ceviche nectarine // 168

King fish, green garlic, avocado, mint, radish, mustard lime sauce

Caesar Salmon Roll // 138

Salmon sake, iceberg, New York Caesar sauce, avocado, magic chili

Tam Tam // 168

Singapore style ribeye roll, asparagus, brasserie onion soup

Boemboe beef roll // 198

Short rib Indonesian curry, kaffir lime, pineapple, foie-gras, basil, corn bread, yogurt

S P O O N S

The engine of the Middle East, deliver the flavor that makes you smile

Calamari Mung Bean // 148

Orange charcoal, Chinese barbecue, chili Dan Dan, tahini

Grill beef tongue // 148

Chardonnay Baharat, Yunnan mushrooms, Japanese tahini, chili oil, Ming spice

Tiger prawns' ravioli // 198

Duck confit, tiger prawns, leek, asparagus, Israeli mix spice, shimeji yakitori

MESS Sum dumplings // 148

MESS signature short rib dumpling, galangal, chili, spring onion, chili oil

Popcorn chicken // 138

Truffle mushroom, yakitori, ginger, bbq

Bandra duck // 148

24h duck confit crispy cigar, Blado, Japanese curry polenta, mint, radish

Siam prawns // 158

Butter shrimps, ginger leek, cream fraiche, chili, scallion

Tiger prawns // 188

Sage thyme stock, green garlic cream, brown butter

Sea ci curry // 278

Steam cod fish, unagi coconut water curry, madras spice, mint, radish, truffle oil

Thai halibut // 278

Bangkok red curry, palm basil, eggplant, leek confit

Cod Amsterdam // 278

White asparagus stock, smoked fava beans, flame butter, coriander

Xo tooth fish // 298

Oper onion coconut, broccoli tartar, olive oil, pink radish

F O R K S

Classic, stylish, the base of table serve ware, a culinary statement

Galleria La fillet // 298

Grilled Australian tenderloin, port wine, miso, Yunnan morel mushroom, young carrots, foie gras

Truffle ribeye // 298

Australian M3 ribeye, truffle, sake, king mushroom sate

Farm ribeye // 298

Australian wagyu ribeye, spinach, mustard yuzu, mint, olive oil

Singapore lamb // 198

Slow cooked lamb shoulder, coriander seeds, sundried tomatoes, macadamia nuts, Laksa curry, home-made bread

Wagyu Brisket // 198

Overnight cooked, Ajam pedis, coconut, thyme, zucchini

Cambodian chicken // 148

Crispy chicken, forest mushroom, snow peas Worcester, Kampot black pepper sauce

Spaghetti cod // 278

Shish Barak yogurt thyme, beurre Blanc, mizuna basil

Chicken tikka // 178

400° roasted chicken leg, cream ginger tomato, yogurt, okra, scallion bread

Pali hill chicken // 148

500 ° roasted chicken, gram masala, lemon yogurt, aioli kafir lime, arugula, tortilla

Wok MESS // 168

Stir fry Beef sliced tenderloin, Shaoxing wine, yakitori, Korean kimchi, shitake, snow peas, steam rice

Baka shrimps // 228

Jumbo tiger prawns, garlic, olive oil, Israeli tahini, red palm, jalapeno black bean

Lamb lachuch // 278

New Zealand lamb tenderloin, crispy Short-rib, demi-glace thyme sauce, mint, miso

Shawarma // 188

Short-rib mala sha style, foie gras, Goma sesame, yogurt tahini, radish, homemade pitta bread

S I D E D I S H

Kubaneh bread & roasted pepper sauce // 35

Steam rice // 18

French Fries wasabi mayonnaise // 38

Asparagus Taboon // 88

F R E S H J U I C E

Carrot coconut // 45

Mandarin passion fruit // 45

Guava apple honey // 45

Beetroot & orange // 45

Cucumber ginger celery // 45



*All Prices Are Subject to 10% Service Charge