

# M E S S

Lunch is including first course at the price of main course.

## Du Du Papaya

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

## Mekong cucumber salad

Mint, holland cucumber, roasted almond, aioli black pepper

## Odeon Caesar salad

Romain lettuces, capers, parmesan, crunch puri

## Bonito salmon soup

Combo seaweed dashi stock, Udon noodle, shimeji mushroom, salmon

## Salmon roll

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

## MESS Sum dumpling

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

## Red farm

Rice paper, spring onion, peanuts, cucumber, togarashi mayonnaise, crispy fish, Japanese wasabi dressing

## MESS signature dish +88

### MESS around

Tuna, Salmon, bap porcini, sesame Manis, wasabi.

### Street tuna

Eggplant, cherry tomato, Chinese chimichurri, earl grey dressing.

### Amberjack pomelo

Amberjack, chili, Thyme, kafir lime peanut butter.

### Tam Tam

Singapore style ribeye roll, asparagus, brasserie onion soup

### Grilled beef tongue

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

### Bandra duck

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

## DRINKS

Lunch wine white/red // 60  
Coconut vacay // 50  
Carrot coconut // 45  
Mandarin passion fruit // 45  
Cucumber ginger celery // 45

## SIDE DISH

Kubaneh bread // 35  
Steam rice // 18  
French Fries wasabi mayonnaise // 38  
Asparagus xo taboon // 38

## MAIN COURSE

### Pali hill chicken // 158

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

### Ga curry kabab // 158

Hanoi style kebab, turmeric, lemon grass, snow peas, coconut

### Siam prawns // 168

Butter shrimps, ginger leek, cream fraiche, chili, spring onion

### Cambodian chicken // 168

Crispy chicken, forest mushroom, snow peas, Worcester, kamptot black pepper sauce, steam rice

### Wok MESS // 168

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

### Chicken tikka // 178

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

### Singapore lamb // 198

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

### Shawarma // 198

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

### Tiger prawns ravioli // 228

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

### Sea ci curry // 278

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

### Gallery la fillet // 278

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

### Truffle ribeye // 278

Australian M3 ribeye, truffle, sake, king mushroom sate

### Cod Amsterdam // 278

White asparagus stock, smoked fava beans, flame butter, steam rice

### Spaghetti cod // 278

Shish Barak yogurt thyme, beurre Blanc, mizuna basil

### Thai Halibut // 258

Bangkok red curry, palm basil, eggplant, leek confit, steam rice

## DESSERTS

Semi freddo kafir lime // 50  
Chocolate fondant // 50



\*All Prices Are Subject to 10% Service Charge