



# DINNER MENU

## SOUPS

### KHOW SUEY \$12

Traditional Burmese Style Noodles  
Coconut Curry | Fried Onions | Egg  
Fried Green Beans | Lime Zest  
Coriander Leaves

Add | Chicken \$5 • Prawn \$7

### TOM KHA (GF) \$7

Creamy Coconut Broth | Crunchy Vegetables  
Choice of Seafood

## APPETIZERS

### STEAMED EDAMAME (GF) (V) \$10

Steamed Japanese Soybeans  
Pink Salt or Spicy Sriracha

### CRISPY TOFU CHILLI BASIL (GF) (V) \$13

Wok Tossed Crunchy Silken Tofu  
Chilli | Fresh Thai Basil

### MALAYSIAN CHICKEN SATAY (GF) (N) \$14

Roasted Peanut Sauce

### SHRIMP GYOZA (S) \$18

Pan Fried Japanese Dumpling | Shrimp  
Cabbage | Green Onion | Garlic | Ginger  
Soya Sauce | Sesame Oil

### HOUSE SALAD (GF) (V) \$12

Seasonal Mesclun Greens | Ginger Dressing  
Fried Onion | Fruits

## MAIN COURSES

### KUNG PAO CHICKEN (N) \$34

Wok Fried Chicken | Dried Chilli | Peanut  
Green Onion | Red Peppers | Green Peppers  
Burnt Garlic Fried Rice

### SPICY BROILED SALMON (GF) \$39

Marinate Salmon Filets | Gochujang Paste  
Soy Sauce | Garlic | Ginger | Brown Sugar  
Sesame Oil | Jasmine Rice

### WOK TOSSED CHICKEN AND SHRIMP (S) \$39

Chicken Breast | Tiger Shrimp | Bell Peppers  
Chives in Fermented Black Bean Sauce  
Chilli Oil | Pan Fried Noodles

### MONGOLIAN STYLE BEEF STRIPLOIN \$42

Wok Tossed Angus Beef Striploin  
Sweet Soy Garlic | Ginger Sauce | Jasmine Rice

### SUBUTA \$34

Battered | Fried | Sweet and Sour  
Golden Crispy Pork | Pineapple | Fried Rice

### MAPU TOFU (GF) (VG) \$24

Sichuan Style Tofu | Homemade Chilli Sauce  
Wok Tossed Vegetables | Peppercorns  
Jasmine Rice

### YELLOW THAI CURRY (VG) \$24

Rich and Flavorful | Exotic Vegetables  
Coconut Milk | Jasmine Rice

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Nuts (S) Shellfish

All prices are in US dollars and are subject to a 10% service charge and 10% tax.  
Please consult a member of our service team if you have any food allergies.



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## 8 PIECE SUSHI

**KAPPA MAKI ROLL** (V) \$13

Crunchy Cucumber | Sriracha

**SWEET POTATO ROLL** \$14

Crispy Sweet Potato | Chilli Mayonnaise

**CRUNCHY YASI URA MAKI** \$14

Asparagus | Tempura Battered Ripe Plantain  
Spicy Mayonnaise

**SPICY MAKI ROLL** (GF) \$15

Creamy Cheese | Wasabi Mayonnaise  
Pickled Vegetables

**CHICKEN KATSU CALIFORNIA ROLL** \$15

Deep Fried Chicken Breast  
Teriyaki Dipping Sauce

**SALMON JALAPENO** (GF) \$17

Cucumber | Spicy Mayonnaise  
Salmon | Jalapeno

**CLASSIC CALIFORNIA ROLL** (S) \$18

Fried Shrimp | Tuna | Salmon | Asparagus  
Tobiko | Truffle Mayonnaise

**GYU TATAKI ROLL** \$18

Teriyaki Beef | Spinach | Teriyaki Sauce

## SURU SIGNATURE DISHES

**LAMB RACK STIR FRY** \$68

Yunnan Style Sliced Lamb  
Chilli Green Beans Sauce | Pan Fried Noodles

**PANANG NEUA** (S) (N) \$59

Beef Tenderloin | Simmered in Thai Panang  
Sauce | Garlic Vegetables | Jasmine Rice

**INDIAN STYLE SHORT RIBS** (N) \$45

Slow Cooked Beef Short Ribs  
Rich and Creamy Traditional Indian  
Makhani Gravy | Jasmine Rice

## DESSERTS

**COCONUT TAPIOCA PUDDING** (GF) (V) \$15

Vibrant Tapioca Pearls Infused with  
Coconut Milk | Sweet Lychee | Pineapple

**TEMPURA APPLE** \$15

Crispy Slices | Décadent Custard

**CHOCOLATE RUM CAKE** (GF) \$15

Rich and Velvety Chocolate | Dark Rum  
Aromatic Chinese Five Spice

**CHEF'S SPECIAL** \$17

Ask About Today's Dessert

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