



RAW, FRESH & LIGHT

Sea bass crudo in ponzu 16⁰⁰

Jalapeño · red onion · daikon · ginger & garlic

Burrata with beurre noisette
& black rice vinegar 14⁰⁰

Chili crunch · herb salad · pine nuts · samphire

Fried chicken kerabu 12⁰⁰

Crunchy, spicy, sweet & sour green mango · fresh herbs

Daikon salad rolls — 3 pcs 12⁰⁰

Soy sesame dressing · inari tofu · enoki · avocado

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WARM & CRISPY

Sliced rump steak — 150g 17⁰⁰

Yuzu kosho butter · salsa criolla · fried shallots · herbs

Cauliflower tempura 12⁵⁰

Korean soy glaze · spring onion · chili crunch

Plate of gochujang hummus
& fried oyster mushrooms 12⁵⁰

Fresh tortilla chips · kimchi · chili crunch · crumbled egg

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BOWLS & SOUP

Mapo tofu bowl 11⁰⁰

Chopped shiitake · jasmine rice · Sichuan spices

+ 80g beef 3⁵⁰

Singapore laksa broth 12⁰⁰

Gamba · chicken wonton dumplings · greens

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SIDE

French fries

Mayonnaise

5⁰⁰

← ALLERGENS
LIST



PARATHA, TACO y TOSTADA

Peking duck paratha 13⁰⁰

Minced duck · 5 spice mayo · hoisin · fresh herbs

Black pepper soft shell crab 14⁰⁰

Soft Taco · lettuce · jalapeño · salsa criolla · tomatillo

Veal Birria 13⁵⁰

Slow cooked veal · esquites corn salad · pickled red
onion · feta · cilantro · habanero-pineapple salsa

Grilled pork belly & kimchi 12⁰⁰

Crema verde · lettuce · hoisin · jalapeño

Tuna Tataki 17⁰⁰

Furikake · yuzu kosho mayonnaise · wakame



Food allergies or dietary
needs? Let us know!

DESSERTS

NY cheesecake brûlée 7⁰⁰

Fresh red fruit berries

Louie's daily vegan dessert 7⁰⁰

Gluten-free

Espresso Martini 14⁰⁰

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