

Bastian

DESSERTS

berry much – 760 d g
strawberry fresh,
dark chocolate glaze.

tri-me cake – 660 d g
chocolate sponge, vanilla ice cream,
chocolate glaze, cocoa powder.

churros cheesecake – 660 e d g
vanilla cheesecake, cinnamon churros,
dolce glaze, dark chocolate glaze.

bastian tiramisu – 1340 g a e d
italian ladyfinger, coffee
liqueur, mascarpone.

dinner specials

fire n ice – 830 g a e d n
(non-alcoholic option available)
almond praline, caramel brownie, dark rum,
salted caramel, chocolate ball.

dulce – 530 g e d
(preparation time: 15 minutes)
molten chocolate, dulce de leche ganache,
vanilla ice cream, feuilletine.

strawberry mascarpone – 750 d
vanilla mascarpone,
fresh strawberry.

hot chocolate vegan brownie – 690 v
vegan brownie, fresh cherry,
quinoa granola, almond ice cream.

pull me up

cocoa leches – 900 g e d
vanilla sponge, vanilla ice cream,
dolce glaze, chocolate crumble.

hazelnut crunch – 1680 g d
chocolate sponge, hazelnut frosting,
nutella glaze crunch.

cheesecakes

peanut butter keto bowl – 590 d
peanut butter frosting,
almond, mixed berries.

lotus kunafa cheesecake – 650 d g
lotus kunafa, raspberry jam, crispy kataifi,
lotus glaze, lotus rocks.

burnt basque cheesecake – 760 e d
burnt vanilla cheesecake,
mixed berries, chocolate glaze.

new york – 690 g e d
vanilla crumble, fresh strawberry, pretzel
crumble, cherry compote, vanilla cheesecake.

g - contains gluten v - vegan a - contains alcohol e - contains egg d - contains dairy n - contains nuts
we do not levy service charge. government taxes as applicable.

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AT THE TOP

DINNER

salads

burrata salad - 1160 d
carrot marinara, roasted baby carrot, pesto, sesame lavash, pistachio.

watermelon feta - 900 gf d
house greens, watermelon sherry vinaigrette, watermelon, muskmelon, blueberry, feta, walnut.

pear salad - 800 d
house greens, goat cheese, candied nuts, honey mustard vinaigrette.

avocado poke - 1000 s v
avocado, cucumber, onion, sesame soy, rice cracker.

broccoli salad - 790 d
roasted broccoli, labneh, garlic chips, chilli oil, (warm salad)

signature cold

mandarine ceviche - 1530 gf
snapper, salmon, mandarin vinaigrette, cucumber, jalapeño, wasabi foam.

hot rock carpaccio s
korean chilli soy sauce, truffle oil, radish salad, lamb +760 | king mushroom +660 | tuna +900

lobster dynamite - 1800 d gf
aburi butter poached lobster, spicy aioli, sriracha, crispy sushi rice.

tuna tataki - 1110 s
gently seared tuna with citrus chilli soy, avocado mousse, micro cilantro, mushroom chipotle furikake.

edamame hummus - 1000 v
multigrain cracker, truffle oil, olive oil, edamame salad, chilli oil.

avocado toast - 1000 gf e
basil pesto, avocado mousse, sliced avocado, heirloom tomatoes, mixed herbs, balsamic, add burrata +225 | egg +200

tuna or salmon crispy rice - 1660 s
sushi grade tuna or salmon tartare, sriracha, white truffle oil.

hamachi - 2310 s e
thinly sliced yellow tail, citrus ponzu, wasabi peas, japanese mayo.

aburi miso salmon sushi - 1550 s e
bruleed salmon, spicy miso, avocado over sushi rice.

salmon jalapeño - 1260 s
norwegian salmon, jalapeño, ponzu.

crab roll - 950 s e
crab meat, chipotle, basil, coriander, housemade ponzu, truffle oil.

classics

lamb ghee roast - 1470 d e
parmesan poached egg, masala bun, goat cheese crema.

animal lamb slider - 920 d e
pan seared lamb patty, animal sauce, aged cheddar, caramelized onions.

edamame - 1000 gf v
sea salt, sesame oil, togarashi.

butter wild mushrooms - 1210 gf d
button, portobello & king mushrooms, truffle butter emulsion, white wine.

baked brie - 1790 d
cranberry thyme compote, toasted brioche, roasted nuts, fig jam, seasonal fruits, dried apricots, prunes.

tofu bao - 550 e s
chilli soy garlic, gunpowder, giardiniera, thecha, housemade steam buns.

veg taco - 820 gf d
sweet corn, mushroom, spinach, jalapeño mayo, corn tortilla, roasted tomato salsa, pico de gallo.

crispy tofu - 800 sv
silken tofu, sesame peanut sauce, chilli oil, scallion.

zechuan string beans - 690 s v
wok stir fried zechuan string beans with olive.

grilled chicken slider - 740 d e
blackened chicken, spicy mayo, bell pepper relish, cheddar.

braised lamb - 1320 s d
chilli infused braised lamb, mashed potatoes, baby bokchay, snow peas.

korean fried paneer - 1000 s d
sesame soy glaze, melted mozzarella, scallions, sesame seeds.

mushroom croquettes - 760 e d
bechamel, wild mushrooms, chipotle mayonnaise, truffle oil, parmesan.

veggie thermidor - 1000 d
macau style market veggies, coconut cream, parmesan, white truffle oil, egg +200

kung pao tofu - 910 s v
silken tofu, oyster, soy, jalapeño, peanuts, vegetables.

sweet corn three way - 840 d
corn parmesan mousse, togarashi, chilli oil.

potato gnocchi - 1450 d e
kale mushroom cream, charred corn, roasted bell pepper, truffle oil, parmesan.

the mac - 1390 d
truffle bechamel, elbow macaroni, parmesan, spiced bread crumbs, add lobster - 1500

corn & cheese bun - 530 d vg
savory mixture of sweet corn kernels, yellow cheddar, ghost chilli aioli.

mushroom pappardelle - 1370 g d e
truffle cream, parmesan, herbs, almond, chicken + 225 | prawns + 400

chilli dumplings s e
vegetarian - 570 | chicken & prawns - 550

vegan nachos - 1050 gf v
corn tortilla chips, smoked chilli beans, vegan cheese sauce, vegan sour cream, avocado, pico de gallo.

stir fry chicken - 1000 e s
chicken breast, shiitake, black fungus, portobello, chinese greens.

mongolian lamb - 1660 e s
sweet soy, sriracha, peppers, baby corn, scallion.

crispy chicken bao - 740 d e
cucumber pickle, animal sauce, house made steam buns.

chicken croquettes - 760 d s
mozzarella, gochugaru, housemade kimchi, sesame, kimchi aioli.

korean fried chicken - 1110 s d
sesame soy glaze, melted mozzarella, scallions, sesame seeds.

pulled chicken taco - 790 d s
housemade flour tortilla, smoked chicken, pineapple pico de gallo, lime crema.

veggie potsticker - 550 s
shiitake, asparagus, glass noodles, water chesnut, mushrooms.

from the sea

animal prawns - 1790 s e
tossed with animal sauce, candied nuts, chilli oil, scallion.

crispy calamari - 1260 s e
spicy marinara, tartare sauce.

fish and chip - 1160 s e
beer batter tempura snapper, house made fries, tartare sauce.

lobster thermidor - market price gf d
macau style lobster, coconut cream, parmesan, white truffle oil.

lobster roll - market price d
warm butter poached lobster, garlic butter, crispy onion, giardiniera, brioche, truffle oil.

spicy crab thermidor - 1890 d
pulled mud crab, bechamel, herbed bread crumbs, white truffle oil.

pan seared snapper - 1840 gf d
caper lemon butter, kale, cherry tomatoes.

pan fried salmon - 2760 d
creamed spinach and parmesan puff.

prawn & chicken potsticker - 690 s
scallion, garlic zechuan peppercorn.

robata

pork belly - 1110 s
gochujang glaze, pickled onion, crispy garlic, sesame.

bbq prawns - 1740 gf d
pico de gallo, ancho chilli barbeque sauce, black bean puree.

snapper - 1840 s d
japanese chutney marinade, coriander, yuzu zest, pickles.

baby potatoes - 530 gf d
garlic butter, crispy garlic, parmesan, togarashi.

broccoli - 630 s
teriyaki glaze, sesame, scallion, togarashi.

king mushroom - 1050 s
mushroom duxelles, teriyaki glaze.

charred garlic chicken - 1000 gf d
cashew yogurt marinade, herb chimichuri, smokey chilli oil, crispy garlic.

pork ribs - 1000 gf
spicy mustard barbeque sauce, cajun spice.

lamb chop - 2260 s
charsui glaze, togarashi, scallion, sesame.

staples & sides

add chicken +225 | prawn +400 | lobster +mp | bacon +225

truffle fries - 1000 d gf e
white truffle oil, parmesan, scallions, served with truffle garlic aioli.

mantou - 510 d
steamed or fried.

hawaiian dinner rolls - 560 d
freshly baked with garlic butter and parmesan.

jasmine rice - 600

malaysian noodles - 760 s e
bean sprouts, scallions, garlic, jalapeño, soy, mushroom, egg, rice noodles.

wild mushroom and truffle fried rice - 1260 s vg d
wine, light soy, jasmine rice.

bacon kimchi fried rice - 1110 d s
jasmine rice, egg, oyster sauce, truffle oil.

crab rice - 2490 e s d
shrimp butter, deshelled garlic mud crab, jasmine rice, truffle oil.

burnt garlic fried rice - 870 s d
with or without egg, jasmine rice, market veg, crispy garlic.

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COCKTAIL

crystal clear

the origin story of clarified milk punch, not to be confused with its creamier cousin from new orleans, is a tale intertwined with the spirited adventures of Aphra Behn, a multi-talented 17th-century authoress, playwright, and, believe it or not, royal spy for King Charles II (the lady had her secrets). however, Ms Behn wasn't solely focused on cloak-and-dagger activities; she also knew how to throw a memorable party. keeping on brand and breaking boundaries, she didn't just serve any ordinary punch, she whipped up a potion of brandy, lemon, and dairy that emerged crystal clear. and that, folks, brings us to the inspiration behind our clarified cocktails. as for the punch itself, it's boozy yet light, crushable yet elegant, and crammed full of flavor with a texture like velvet. this beverage isn't just a drink; it's an artful blend of decadence and clarity. we'll let you, and Ms. Behn, have your secrets, but our cocktails have nothing to hide.

yuzu whisperer - 1380 d

dewar's 8 yr japanese smooth whisky, matcha, yuzu, vanilla & mandarin fizz

naked piña - 1380 d

bacardí añejo cuatro rum infused with roasted coconut, almond liqueur, pineapple, vanilla & citrus

tropical passion - 1900 d

el compadre mezcal, passion fruit, grilled pineapple, tropical bitters, grapefruit, orange & citrus

berry bliss - 1480 d

jim beam black bourbon, homemade raspberry syrup, lemon, aromatic bitters and gingered earl grey tea foam

non-alcoholic cocktails

toasting to your style with our non-alcoholic cocktails; because every occasion deserves a little sparkle, even sans spirits. whether it's a celebration or simply enjoying the moment, our vibrant mocktails bring the fizz, flavor, and fun-guaranteed to elevate any gathering. *hangover not included*

mojo tropicana - 470

fresh passion fruit, pineapple juice, mint & ginger ale

peach & watermelon cooler - 470

watermelon, peach syrup, mint & lemonade

coriander smash - 470

coriander, lime juice, fresh pineapple juice, soda & jalapeño-coriander salted air

yuzu sunrise - 470

yuzu juice, orange marmalade, orange juice & english breakfast tea

pea blossom - 470

blue pea tea, thai inspired syrup, mint & lime

lychee sunset - 470

lychee juice, cream of coconut, lemon, fresh mint & cranberry

bastian creations

in our world, cocktails are more than drinks—they're like finding your spirit animal, but with fewer wilderness adventures. each libation is an intriguing companion with its own unique personality waiting to be uncovered. our menu is your guide on this flavorful journey, helping you discover your spirit mixer with every delightful sip. embark on your adventure with our delicate offerings, where herbal intricacies and sweet florals dance like graceful butterflies in a sunlit garden. as you progress towards the bold end of our menu, prepare for flavors that exude the confidence and strength of a lion's roar, commanding attention with every sip. join us for a delightful exploration where each sip tells a story—a celebration of flavors that enhances the art of mixology. ready to uncover your spirit cocktail? no hiking boots required—just a curious palate and a sense of adventure!

springhill cooler - 1280

tanqueray gin, elderflower syrup, red grape, mint, lime & appy fizz

limoncello spritzer - 1680

housemade limoncello, lillet blanc, citrus, chandon brut & pomegranate espuma

queen's mule - 1280

don julio blanco tequila, lemon, honey, mint, pomegranate seeds & ginger beer

djinn pot - 1800 d

roku japanese craft gin, el compadre mezcal, lillet rosè, & rhubarb cordial : all aged in a clay pot

cucumber breeze - 1280

bombay sapphire gin, elderflower syrup, lemon juice, dill leaves & pickled cucumber

greenwich meridian - 1280

lemongrass infused beefeater gin, coccalero, green melon liqueur, lime & mint

baño picante - 1380

don julio blanco tequila, passion fruit syrup, cucumber, red jalapeño, lime & salted cilantro air

rum runners - 1280

bacardí white rum, fresh passion fruit, fresh orange, mint & red bull yellow edition

bastian sour - 1380

jameson irish whiskey, lemon juice & homemade date syrup

heat cooler - 1280

absolut vodka, blood orange purée, grapefruit juice, luxardo cherry syrup & lemon

bastian old fashioned - 1800

buffalo trace bourbon, maple syrup & aromatic bitters

bastian espresso martini - 1280

smoke lab aniseed vodka, espresso liqueur, hazelnut liqueur & freshly brewed espresso

bella negra -1480

don julio blanco tequila, antico vermouth, coffee & rosemary infused campari and chocolate bitters