NOAA

ASIAN BISTRO


Duck Croquette

SMALL BITES

MAPO TOFU Ⓥ
silken tofu, szechuan sauce, spring onions
35K (ea)

TRUFFLE MUSHROOM TARTLET Ⓥ
mushroom pate, apple, pickled shiitake
40K (ea)

DUCK CROQUETTE
duck confit, Balinese spiced, tonkatsu sauce, sambal matah
45K (ea)

CRISPY PORK BELLY
chinese vinegar, herbs, sambal matah, miso carrot purée
45K (ea)

SHRIMP TOAST
minced prawn, sesame seed, dynamite sauce
55K (ea)


Shrimp Toast

10% Goverment taxes are applicable. We levy 10% service charge

Ⓥ *Vegetarian Friendly*

STARTERS

NASI GORENG ARANCINI
red rice fritters, sambal terasi, spring onion sauce
90K

GRILLED CAULIFLOWER Ⓥ
curry cashew sauce, mixed spice, pickled onion, crunchy quinoa, tamarind shoyu
100K

FIRE-ROASTED CABBAGE Ⓥ
white miso glaze, tamarind shoyu, corn fritters
100K

CHARCOAL GRILLED CHICKEN SATAY
pickled veggies & traditional peanut sauce
105K

KOREAN CHICKEN WINGS
gochujang sauce, sesame seed, spring onion, ranch dressing
115K

SMOKY GRILLED OCTOPUS
sambal merah, beetroot, tobiko, garlic tamarind sauce
180K

BLACK SESAME TEMPURA PRAWN
nori, dynamite sauce, leek
185K


Grilled Cauliflower


Korean Chicken Wings


Smoky Grilled Octopus

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DUMPLINGS & BAO

WILD MUSHROOM Ⓥ
garlic, shallot, red chili, kaffir leaves, soya drizzle, white sesame seed
90K

GYOZA
served with szechuan sauce
99K

CHICKEN SHUMAI
soto broth, spring onion sauce
99K

PORK SHUMAI
orange tobiko, served with our signature black vinegar sauce
115K

PRAWN MONEY BAGS
crispy golden prawns, served with garlic chilli oil
125K

PRAWN HAR GOW
steamed crystal dumplings, tom yum sauce, crispy fried garlic, coriander
125K

TEMPEH BAO Ⓥ
caramelized tempeh in a bold spicy hoisin glazed, served with garlic chilli oil
99K

CHICKEN BAO
steamed buns filled with chicken and onion in a spicy hoisin sauce, served with garlic chilli oil
105K

PORK BELLY BAO
oyster sauce, rucola, sambal matah
120K

SOFT SHELL CRAB BAO
house made chili sauce & coriander
130K


Prawn Har Gow


Soft Shell Crab Bao


Chicken Bao

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Tuna Tataki

Nigiri Platter

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RAW BAR

LOMBOK OYSTER
served with nam jim dressing
30K

SNAPPER CRUDO
coconut, wasabi, nam jim dressing
125K

TUNA SASHIMI
wasabi, pickled ginger and shoyu
125K

SALMON SASHIMI
wasabi, pickled ginger and shoyu
155K

NIGIRI PLATTER
salmon, tuna, cured snapper, prawn
155K

PRAWN COCKTAIL
6 slowly poached prawns, nam jim
185K

TUNA TATAKI
citrus soy vinaigrette, furikake, mango salsa, radish
190K


Snapper Crudo



SUSHI ROLLS

YASAI TOFU Ⓥ
fried tofu, pickled shiitake, fried shallot, mix sesame seed, japanese mayo, truffle oil, spring onion sauce
109K

TORIYAKI
teriyaki chicken, cashew nut, avocado, fried shallot, sesame seed, topping with fried nori, eel sauce, wasabi aioli
109K

CHICKEN TANDOORI
tandoori chicken, red paprika, coriander, spicy mix tandoori powder, truffle oil, dynamite sauce
119K

SPICY MAGURO
spicy tuna, avocado, cucumber, topping with tuna slice, dynamite sauce, eel sauce, tempura crunchy, togarashi
140K

KAIJU CRUNCH
tempura prawn, crab stick, avocado, topping with slice tuna, dynamite sauce and eel sauce
160K

SALMON ABURI MENTAI
soft shell crab, avocado, salmon, mentai sauce, togarashi, eel sauce
190K

MISO GLAZED LOBSTER ROLL
grilled lobster glazed with miso honey, mango, cucumber, furikake, crispy potato, togarashi
399K

SEAFOOD PLATTER
6 oysters, 6 prawns, salmon sashimi, tuna sashimi, served with nam jim, sambal matah, soyu, citrus
499K



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NOAA'S GRILLED SEAFOOD PLATTER

grilled octopus, half lobster, 4 prawns, 4 scallops, barramundi, potato wedges, Jimbaran glazed, served with variety of sambals

599K

grilled octopus, whole lobster, 6 prawns, 6 scallops, barramundi, potato wedges, Jimbaran glazed, served with variety of sambals

849K

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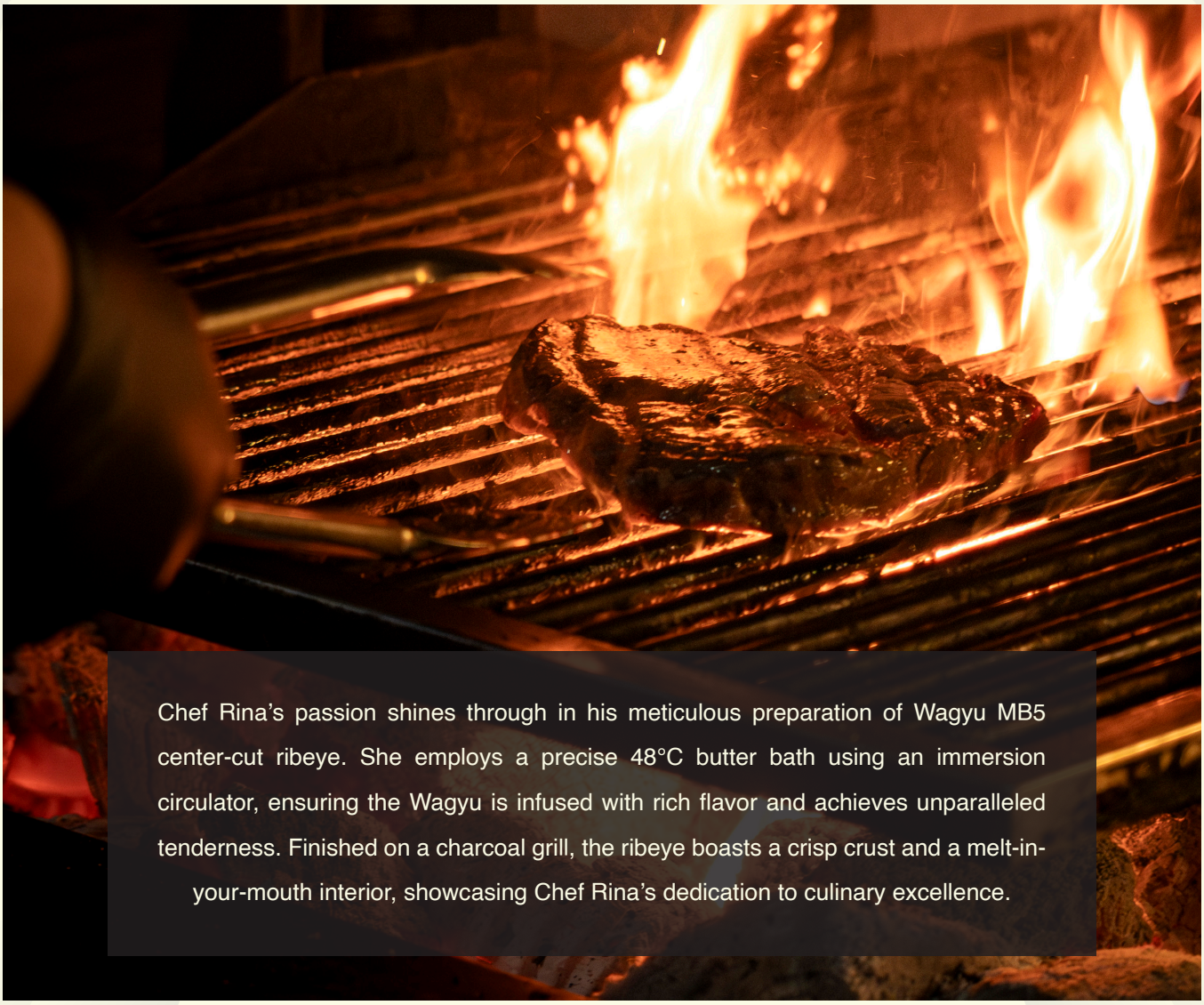

Chef Rina's passion shines through in his meticulous preparation of Wagyu MB5 center-cut ribeye. She employs a precise 48°C butter bath using an immersion circulator, ensuring the Wagyu is infused with rich flavor and achieves unparalleled tenderness. Finished on a charcoal grill, the ribeye boasts a crisp crust and a melt-in-your-mouth interior, showcasing Chef Rina's dedication to culinary excellence.

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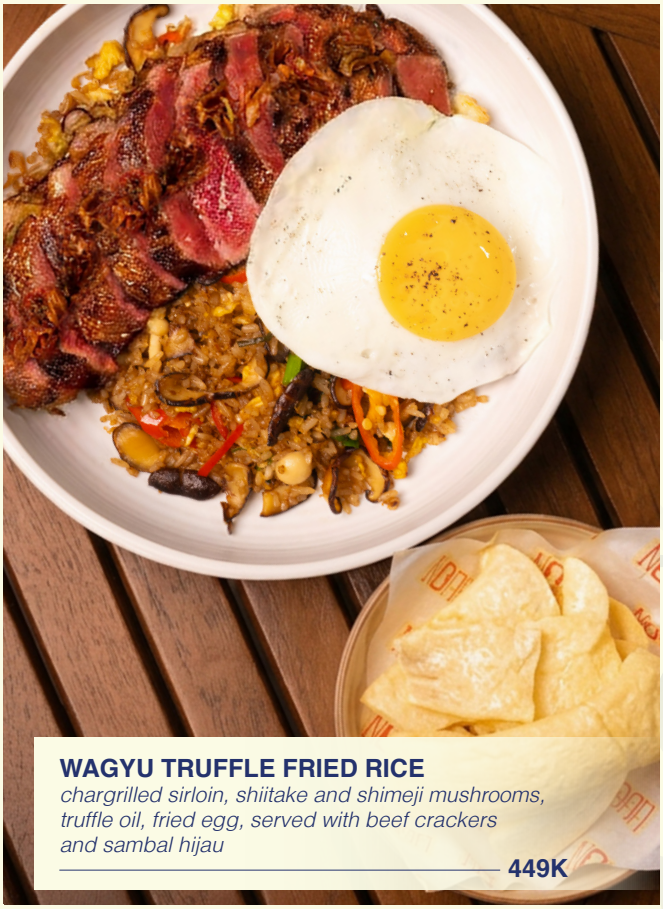
BUTTER-POACHED WAGYU MB5



UMAMI SANDO
nestled between slices of artisanal bread with our signature miso garlic aioli
399K



WAGYU TRUFFLE FRIED RICE
chargrilled sirloin, shiitake and shimeji mushrooms, truffle oil, fried egg, served with beef crackers and sambal hijau
449K



WAGYU SKEWER
miso honey glazed, crispy potato, pickled onion, crispy chilli oil
99K (ea)
190K (2 ea)



WAGYU TATAKI
served with a delicate fresh ginger sauce, truffle oil
299K



300 GM GRILLED CENTER CUT RIBEYE
miso potato gratin, cuciwis, togarashi glazed baby carrots, kimchi, umami butter, ginger sauce
599K

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LARGE PLATES

RED CURRY CHICKEN
kaffir lime, pineapples, thai basil, zucchini, steamed rice
155K

NOAA CHICKEN KATSU CURRY
breaded chicken cutlet, baby veggies, signature curry sauce, steamed rice
170K

SZECHUAN CHICKEN EGG FRIED RICE
egg fried rice, fried chicken, szechuan sauce
175K

AROMATIC INDONESIAN FRIED RICE (LAMB / SEAFOOD)
wood-ear mushroom, ginger flower, green chili
170K / 180K


Aromatic Indonesian Fried Rice



STIR-FRIED PORK EGG NOODLE
garlic chive & sambal matah, truffle oil
175K

PRAWN PAD THAI
tofu, bean sprouts, peanuts
185K

NOAA BUTTER CHICKEN
all time beloved classic of Indian cuisine, steamed rice
195K

BREADED PORK CUTLET
pork chop, mixed salad, sriracha caramel sauce
195K

MASSAMAN CURRY
braised lamb, aromatic spices, fish sauce, tamarind, coconut, peanuts, steamed rice
220K

TWICE-COOKED BEEF RENDANG
tamarind, coriander, toasted coconut, steamed rice
240K


Stir-Fried Pork Egg Noodle

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Dine with a cause. For each meal you enjoy, we'll donate a meal to a local food bank.

GRILL

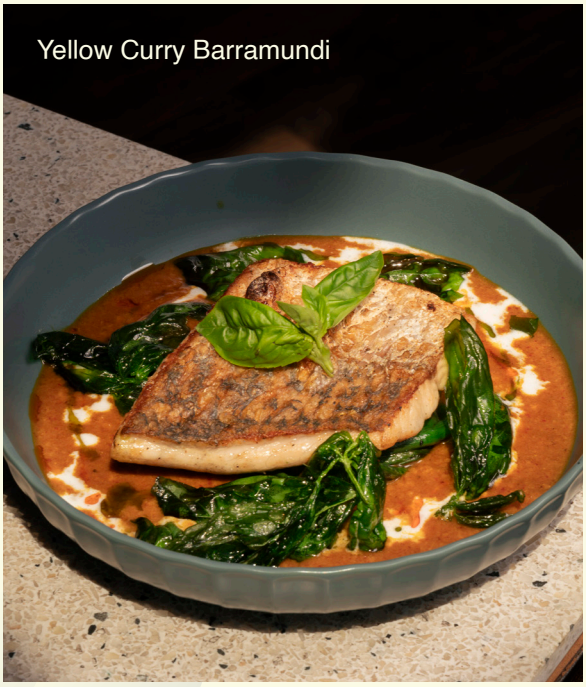
YELLOW CURRY BARRAMUNDI
signature curry sauce, coconut cream, snake beans
185K

GRILLED TIGER PRAWNS
creamed corn, parmesan, Vietnamese chimichurri
275K

GRILLED SALMON
shiitake mushrooms, cuciwis, cashews, hot bean garlic sauce
285K

FLAME-KISSED LOBSTER NOODLE (HALF / WHOLE LOBSTER)
nam prik pao, bamboo lobster, prawn, egg noodle, mix veggies
299K / 449K


Flame-Kissed Lobster Noodle


Yellow Curry Barramundi


Grilled Tiger Prawns

SIDES

STEAMED RICE Ⓥ
35K

BAO BUNS Ⓥ
35K

EGG FRIED RICE Ⓥ
corn, spring onion, snake beans
85K

WOK-TOSSED ASIAN GREENS Ⓥ
cuciwis, shimeji mushroom, wood-ear mushroom
90K

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DESSERTS



MATCHA BASQUE CHEESECAKE
creamy and smooth Matcha flavoured with berry coulis, strawberry, miso caramel
95K



CARROT CAKE
spice cake, candied carrot, miso frosting, walnut popcorn, vanilla crumble
95K



CARAMELIZED BANANA CHOCOLATE PARFAIT
banana cream, coffee caramel, biscoff crumble
115K



TIRAMISU
layers of delicate ladyfingers soaked in Kahlúa coffee liqueur, finished with a dusting of cocoa powder and served with creamy white chocolate sauce
120K



CHOCOLATE PISTACHIO CAKE
moist chocolate cake,layered with a creamy pistachio and chocolate ganache, dried chocolate mouse, pistachio gelato
145K

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