



Sai Sai dinner MENU



APPETIZERS

choice of

nigiri combo

bigeye tuna, scottish salmon and yellowtail

singapore chili prawns

miso-braised zebra tomato salad

with chevre goat cheese and micro arugula

ENTREES

choice of

pan-seared filet of snapper

with sweet and sour chili tomato glaze
and stir-fried asian vegetables

duo of filet mignon and langoustine

with scallion mash and gingered baby carrots

kefir lime and lemongrass-infused barramundi

grilled, with thai ratatouille and purple jasmine rice

DESSERTS

choice of

gingered creme caramel

with macerated berries

coconut bread pudding

with vanilla bean ice cream and butterscotch sauce

lemongrass creme brulee

\$44 per person, excluding tax and gratuity