

Kashibo

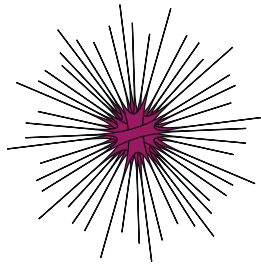
TASTE OF ASIA

DINNER

DEAR GUESTS

"We hope to make Kashibo Restaurant an honest, welcoming and unique dining experience. Every ingredient is handled with respect and special care to highlight its flavors. Beyond creating memorable dishes, it is our aim and passion to source for the very best produce to showcase our cuisine."





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APPETIZERS

Hot & Sour Soup (SF) - \$18

black fungus, bamboo shoots, tofu, egg

Tom Yum Goong (SF) (GF) - \$18

prawn, lemongrass, galangal, chilli, mushroom, tomato

Som Tum (SF) (N) (GF) - \$22

green papaya, garlic, chili, lime juice, peanut, green beans, tomato, cilantro, dried shrimps

Vegetable Tempura - \$24

ginger dressing

Summer Rolls

Vegetables (GF) (N) - \$20

or

Prawn (SF) (GF) (N) - \$26

vermicelli noodles, mango, carrot, cucumber, red cabbage, lettuce, basil, mint, coriander leaves, Thai dressing with nuts

Yellowfin Tuna Tataki (GF) - \$24

tobiko, guacamole, cucumber and mango salsa

Balinese Buffalo Wings - \$22

lemongrass, kaffir lime, galangal, sriracha sauce

Thai Soft Shell Crab (SF) - \$28

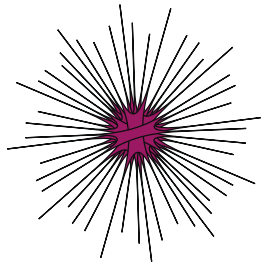
coriander, black pepper,
garlic teriyaki sauce

Prawn Toast (SF) (N) - \$20

homemade brioche, crystal bay prawns, coriander, shallots, sesame seeds, chili mayonnaise

(P) = Pork (N) = Nuts (SF) = Shellfish
(GF) = Gluten-free (A) = Alcohol

All prices are in USD and include 16% GST and service charge.



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SUSHI & SASHIMI

Assortment of Freshly Sliced Sashimi - \$24

yellowfin tuna, reef fish, salmon

Vegan Maki - \$24

avocado, mango, jalapeno, passion gel

Prawn Tempura Maki (SF) (A) - \$26

prawn tempura, asparagus, shiitake mushroom, spicy mayonnaise, teriyaki sauce

Salmon & Daikon Maki - \$26

salmon, avocado, yellow daikon, spring onion

Dynamite Unagi, Prawn & Crab Maki (SF) (A) - \$26

unagi, prawn tempura, crab, oyster mushrooms, spicy mayonnaise, mayonnaise, teriyaki sauce, sriracha, chives, fried ginger, garlic, spring onion

Yellowfin Tuna Maki - \$26

tuna, carrot, cucumber, spring onion

Rainbow Maki - \$26

tuna, reef fish, salmon, carrot, cucumber

DUMPLINGS

Crispy Pan Fried Pork Gyoza (P) - \$22

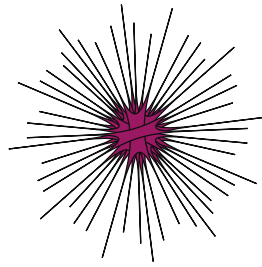
Steamed Prawn & Reef Fish (SF) - \$24

Steamed Vegetable Wontons in Chili Oil - \$20

Crispy Crab Rangoon with Spicy Tomato Sauce (SF) - \$24

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MAINS

Thai Green Vegetable Curry (GF) (N) - \$34
vegetable medley, basil, ginger, lemongrass, coconut

Beef Cheek Penang (GF) (N) - \$48
braised beef cheek, fragrant penang coconut sauce

Balinese Rolled Pork (P) (GF) - \$44
balinese broth, sambal matah, crispy pork skin

Mahi Mahi Kreung Style In Banana Leaves (GF) - \$36
Asian mixed spices, coriander, lemongrass, tomato,
lime slice with mild curry sauce, steamed rice

Sweet & Sour Prawns (SF) (N) - \$38
pineapple & lychee with egg fried rice

Cha Ca La (SF) (N) - \$38
Hanoi style marinated Maldivian reef fish,
bird eye chili, galangal, coriander, spring onion, coconut rice

Ga Nuong Chicken Skewers (N) - \$36
marinated chicken thigh in satay sauce, 5 spices, green papaya,
thai chili, coriander, sautéed vegetables, basmati rice

Lamb Shank Keang Om (N) - \$44
braised shank, fragrant thai broth, keang om paste

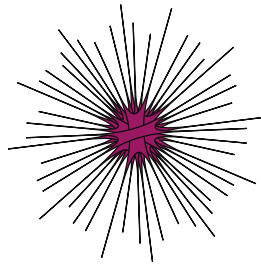
Black Angus Rib Eye 280g (N) - \$58
white miso and kaffir lime butter, asian bbq sauce, organic rocket salad, pinenut

Hot & Sour Prawns (SF) - \$38
wok fried prawns, hot and sour sauce, ginger, lime, jasmine rice

Thai Lobster Tail (SF) (GF) - \$120
*\$60 Surcharge for AIP / FB / HB
ginger rice, green thai beurre blanc

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SIDES

Chilled Crushed Cucumber Salad (SF) - \$16

soya sauce, yuzu, chili vinaigrette

Sautéed Broccoli (SF) - \$16

toasted cashew nuts, shaved garlic

Stir Fried Bok Choy - \$16

garlic, soya sauce, sesame oil

Sugar Snap Peas - \$14

ponzu sauce

Pandan & Coconut Rice - \$12

Yang Zhou Fried Rice (SF) (P) - \$14

fried rice, green vegetables, shrimps, pork belly, diced carrot

DESSERTS

Crème Brûlée Trilogy (N) - \$24

passion, berries, nut brittle

Gulab Jamun (N) - \$22

lime sorbet, lemon curd, pistachio moist sponge, berries

Sticky Rice Pineapple Spring Roll - \$22

vanilla ice cream, berries

Mango Float - \$24

mango sorbet, honey crumb

Deep Fried Pandan Custard - \$22

butterscotch sauce

Deep Fried Banana & Ginger Ice Cream (GF) - \$22

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