

# Kashibo

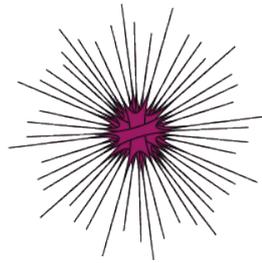
TASTE OF ASIA

*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

Assortment of Fresh Sliced Sashimi & Spicy Local Tuna Ikura - \$16

Tom Yum Goong (SF) (GF) - \$18  
Prawn, lemongrass, ginger, chilli

Som Tum (N) (GF) - \$16  
Green papaya, mango, carrot, cherry tomato, Thai dressing

Vegetable Tempura - \$20  
Ginger dressing

Summer Rolls  
Vegetable (GF)- \$14

or

Prawn (SF) (GF)- \$18

Rice vermicelli, cucumber, coriander, mint, lettuce, avocado, nuoc cham dressing

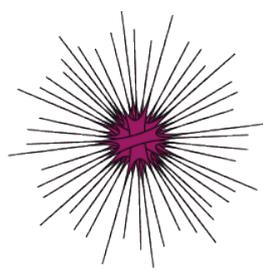
Yellowfin Tuna Tataki (GF) - \$18  
Tobiko, mango cucumber salsa

Balinese Buffalo Wings - \$20  
Lemongrass, kaffir lime, galangal, sriracha sauce

Thai Soft Shell Crab (GF) (SF) - \$21  
Coriander, black pepper,  
garlic teriyaki sauce

Steamed Prawns (SF) - \$24  
Passion fruit, chili, rosemary

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



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## MAINS

Thai Green Vegetable Curry (GF) (N) - \$30  
Medley vegetable, basil, ginger, lemongrass, coconut

Beef Cheek Penang (GF) (N) - \$55  
Braised beef cheek, fragrant Penang coconut sauce

Balinese Rolled Pork (P) (GF) - \$38  
Balinese broth, sambal matah, crispy pork skin

Crispy Whole Fish (GF) (SF) - \$38  
Tamarind sauce, fresh herbs

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

Thai Green Reef Fish Medallion (GF) (N) - \$42  
Basil, ginger, lemongrass, coconut, coriander

Chicken Macau (GF) (N) - \$45  
Butterflied baby spatchcock, peri-peri, rocket salad, skinny fries

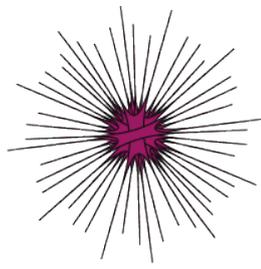
Lamb Shank Keang Om (N) - \$48  
Braised shank, fragrant Thai broth, Keang Om paste

Black Angus Rib Eye 120g (N) - \$54  
Shaved onion rings, Asian BBQ, pinenut & rocket salad

Thai Lobster Tail (SF) (GF) - \$98  
\*\$60 Surcharge for AIP / FB / HB  
Ginger rice, green Thai beurre blanc

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## SIDES

Chilled Crushed Cucumber Salad (SF) - \$14

Soya sauce, yuzu, chili vinaigrette

Sautéed Broccoli (SF) - \$14

Toasted cashew nuts, shaved garlic

Stir Fried Bok Choy - \$14

Garlic, soya sauce, sesame oil

Sugar Snap Peas - \$12

Ponzu sauce

Pandan & Coconut Rice - \$12

## DESSERTS

Crème Brûlée Trilogy (N) - \$18

Passion, berries, nut brittle

Gulab Jamun (N) - \$15

Lime sorbet, lemon curd, pistachio moist sponge, berries

Sticky Rice Pineapple Spring Roll - \$15

Vanilla ice cream, berries

Mango Float - \$18

Mango sorbet, honey crumb

Deep Fried Pandan Custard- \$15

Butterscotch sauce

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