

Kashibo

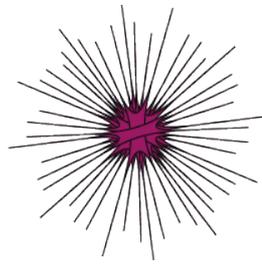
TASTE OF ASIA

LUNCH

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

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

Vegetable Tempura - \$20
Ginger dressing

Summer Rolls
Vegetable (GF)- \$14
or
Prawn (SF) (GF)- \$18

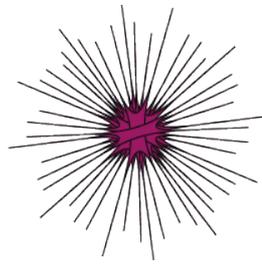
Rice vermicelli, cucumber, coriander, mint, lettuce, avocado, nuoc cham dressing

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

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

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

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



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SUSHI

Choice of Maki Rolls (6pcs) (GF)

Yellowfin Tuna Spicy Ikura- \$18

Soft Shell Crab Tempura - \$18

Rainbow - \$18

Shrimp Tempura - \$18

DUMPLINGS

Choice of Dumplings (4pcs)

Served with duo of chili oil & black vinegar dipping sauces

Crispy Pan Fried Pork Gyoza (P) - \$16

Steamed Prawn & Reef Fish (SF) - \$16

Steamed Shiitake & Chinese Cabbage - \$16

SALADS

Vietnamese Noodle Salad (GF) (N) - \$16

Shredded carrot, cabbage, vermicelli, peanut and honey dressing, organic mint

Som Tum (N) (GF) - \$16

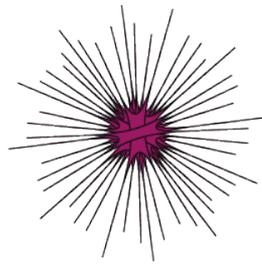
Green papaya, mango, carrot, cherry tomato, Thai dressing

Larb Gai (GF) (SF) (N) - \$20

Chicken, mint, Thai basil, red onions with lime juice, fresh red chilli, crunchy lettuce

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MAINS

Nasi Goreng (SF) (N) - \$38

Jasmine rice, fried egg, prawn, calamari, sweet soy, peanut, prawn cracker, sambal, chicken satay

Pad Thai

Vegetable (GF) (N) - \$26

or

Prawn (SF) (GF) (N) - \$32

Stir-fried rice noodle, vegetable, tofu, peanut, scrambled egg, bean sprouts

Yellow Fin Poke Bowl - \$24

Japanese rice, marinated Maldivian tuna, edamame, wakame salad, diced cucumber, papaya, toasted sesame, togarashi mayonnaise

Thai Green Vegetable Curry (GF) (N) - \$30

Medley vegetable, basil, ginger, lemongrass, coconut

Crispy Whole Fish (GF) (SF) - \$38

Tamarind sauce, fresh herbs

Sweet & Sour Prawns (SF) (N) - \$38

Pineapple and lychee with egg fried rice

Chicken Macau (GF) (N) - \$45

Butterflied baby spatchcock, peri-peri, rocket salad, skinny fries

Black Angus Rib Eye 120g (N) - \$54

*\$20 Surcharge for AIP / FB

Shaved onion rings, Asian BBQ, pinenut & rocket salad

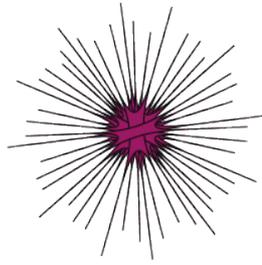
Thai Lobster Tail (SF) (GF) - \$98

*\$60 Surcharge for AIP / FB

Ginger rice, green Thai beurre blanc

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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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