

C H O P S T I C K S

Elegant, fascinating, skillful, it's the show of Asia

Du Du Papaya // 108

Green papaya, young mango, lemon grass, chili jam, cashew nuts, cham-cham sauce

Mekong cucumber salad // 108

Mint, holland cucumber, roasted almond, aioli black pepper

Mess around // 198

Tuna, Salmon, bap porcini, sesame Manis, wasabi

Bonito shrimp soup // 108

Combo seaweed dashi stock, Udon noodle, shimeji mushroom, tiger prawns

Shanghai Tuna // 138

Sriracha vinegar, avocado cream, papadum, radish

French Beef Tartar // 168

Mess potato Grattan, miso mustard, cabbage chips, truffle

Tuna Broccoli // 138

Grilled sour dough, tartar broccoli, tuna apple wasabi

Broken Fish Bruschetta // 148

Grilled Milk bread, salmon yakitori, cod olive oil, aioli corn

Caesar Salmon Roll // 138

Salmon sake, iceberg, New York Caesar sauce, avocado, magic chili

Bago Shrimp // 168

Cream fresh, truffle mushroom sauce, Thai coriander, almond chili

Tam Tam // 168

Singapore style ribeye roll, asparagus, brasserie onion soup

Boemboe beef roll // 198

Short rib Indonesian curry, kaffir lime, pineapple, foie-gras, basil, corn bread, yogurt

S P O O N S

The engine of the Middle East, deliver the flavor that makes you smile

Calamari Mung Bean // 168

Orange charcoal, Chinese barbecue, chili Dan Dan, tahini

Grill beef tongue // 148

Chardonnay Baharat, Yunnan mushrooms, Japanese tahini, chili oil, Ming spice

Pika Shumai // 118

Ginger shrimp, spring onion, Israeli chicken soup

Mess Sum dumpling // 148

Mess signature short rib dumpling, galangal, chili, spring onion, chili oil

Portuguese Shrimp // 148

Butter garlic, dry shrimp market sauce, eggplant powder

Siam prawns // 158

Butter shrimps, ginger leek, cream fraiche, asparagus, hijiki seaweed

Sea ci curry // 278

Steam cod fish, unagi coconut water curry, madras spice, mint, radish, truffle oil

Thai Halibut // 278

Bangkok red curry, palm basil, eggplant, leek confit

Moroccan cod fish // 278

Grill roasted cod fish, Marrakesh style tomato sauce, okra, coriander

Bandra duck // 158

24h duck confit crispy cigar, Blado, Japanese curry polenta, mint, radish

F O R K S

Classic, stylish, the base of table serve ware, a culinary statement

Galleria La fillet // 298

Grilled Australian tenderloin, port wine, miso, Yunnan morel mushroom, young carrots, foie gras

truffle Ribeye // 298

Australian M3 ribeye, truffle, sake, king mushroom sate

Singapore lamb // 198

Slow cooked lamb shoulder, coriander seeds, sundried tomatoes, macadamia nuts, Laksa curry, home-made bread

Wagyu Brisket // 198

Overnight cooked, Ajam pedis, coconut, thyme, zucchini

Cambodian chicken // 158

Grill charcoal chicken, forest mushroom, snow peas Worcester, Kampot black pepper sauce

spaghetti cod // 278

Shish Barak yogurt thyme, beurre Blanc, mizuna basil

Pappardelle M4 Striploin // 278

Demi-glace black pepper, bullet mushroom, mustard cream, Nam Pla

Pali hill chicken // 148

500 ° roasted chicken, gram masala, lemon yogurt, aioli kafir lime, arugula, tortilla

Wok mess // 168

Stir fry Beef sliced tenderloin, Shaoxing wine, yakitori, Korean kimchi, shitake, snow peas, steam rice

Baka shrimps // 228

Jumbo tiger prawns, garlic, olive oil, Israeli tahini, red palm, jalapeno black bean

Lamb tenderloin // 278

New Zealand lamb cutlets, hoisin glaze, crispy shallot, demi-glace thyme sauce, Jerusalem olive oil

Shawarma // 188

Short-rib mala sha style, foie gras, Goma sesame, yogurt tahini, radish, homemade pitta bread

S I D E D I S H

Kubaneh bread & roasted pepper sauce // 35

Steam rice // 18

French Fries wasabi mayonnaise // 38

Egg fried rice // 38

F R E S H J U I C E

Carrot coconut // 45

Mandarin passion fruit // 45

Guava apple honey // 45

Beetroot & orange // 45

Cucumber ginger celery // 45



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