

Brunch

STRAITS

EST. 1987

SATURDAY - SUNDAY
10 AM - 2 PM



LET'S STAY SOCIAL
@STRAITSHONOLULU

BRUNCH

KAYA TOAST 14

Toasted Japanese White Bread, Kaya Jam, Butter, Sous Vide Egg, Soy, White Pepper

BREAKFAST CAVIAR SERVICE 39

Banana Bread Pancake, Kaluga Hybrid Caviar, Haupia Cream, Shaved Egg Yolks, Chives

TEH TARIK FRENCH TOAST 19

Pulled Tea Cornflake French Toast, Gula Melaka Caramel, Salted Tea Compound Butter, Butterfly Pea Flower Condensed Milk

SINGAPOREAN CHILI CRAB CAKE BENEDICT 38

House Crab Cakes, Chili Crab Sauce, Hash Brown, Poached Eggs, Hollandaise

BREAKFAST ROTI JOHN 16

Indian Flatbread Sandwich, Bacon, Portuguese Sausage, Sausage Patty, Onion, Bell Pepper, Kamuela Tomatoes, Queso Oaxaca, Sambal Aioli, Salsa Verde

CHICKEN & WAFFLES 21

Crispy Buttermilk Chicken, Jalapeno Combread Waffles, Sambal Hot Honey, Whipped Ginger Butter

STRAITS LOCO MOCO 23

Ground Beef Patty, 2 Eggs, Coconut Curry Gravy, Jasmi Rice, Lomi Tomato Relish

LOMO SALTADO 24

Marinated Skirt Steak, Kamuela Tomatoes, Red Onions, Green Onions, Sunny Side Eggs, Cilantro, Jalapenos, served on Crispy Tater Tots

NASI LEMAK 22

Includes, Pandan Coconut Rice, Wok Fried Egg, Spicy Pickled Vegetables, Fried Anchovies and Peanuts, served with our Aromatic Chicken Broth

***CHOICE OF ONE:**

Ayam Barempah "Indonesian Wings"
Local Breakfast
Miso Glazed Salmon
Sambal Eggplant

BOOZY BRUNCH COCKTAILS

BREAKFAST OF CHAMPIONS 25

Vodka, Chili Crab Sauce, Chili Pepper Water, House Made Horseradish & Worcestershire Mix, House Bloody Mary Mix, Crab Claws, Shrimp, Candied Bacon

ESPRESSO MARTINI 18

ICE SPICE 18

Spiced Rum, Coffee Liqueur, Black Tea, Haupia Cream

PURPLE PEOPLE EATER 18

Sparkling Wine, House Ube Puree, Lemon

MIMOSA 14

Sparkling Wine with Choice of Guava, Lilikoi, Peach, Strawberry, Melona, or coconut puree

BOOZY BRUNCH 55

Bottle of Sparkling Wine. Choice of Cranberry Juice, Orange Juice, or Pineapple Juice

For parties of 8 or more, a service charge of 20% may be added. Please inform your server of any specific dietary restrictions

*Eating Raw or Undercooked Meat, Poultry, Eggs, or Shellfish May Increase the Risk of Food Borne Illness * Raw Tuna/Oyster **Steak Med Rare *** Easy Egg

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SMALL PLATES

ROTI PRATA 12

Traditional Indian Flatbread, Scallions, In-house Yellow Coconut Curry Dip

CRISPY CHICKEN "LOLLIPOPS" 20

Frenched Chicken Drumettes, Honey Chili-Sambal Glaze with Sesame Seed

SINGAPORE SATAY STICKS 18

Grilled Chicken Skewers, Spicy Peanut Sauce, Scallions

CRISPY CALAMARI 18

Breaded Calamari, Kaffir Lime Aioli, Galangal Cocktail Sauce

STRAITS FRITES 15

Crisp Fried Potato, Cilantro & Garlic, Kaffir Lime Aioli, Galangal Cocktail Sauce

SIGNATURE

LAKSA NOODLE SOUP 19

FEATURED ON "TRAVEL CHANNEL FOOD PARADISE"

Spicy Coconut Curry, Chicken, Egg, Bean-Sprouts, Shrimp

GARLIC NOODLE 19

Wok Fired Egg Noodles, Thai Basil, Black Pepper, Bok Choy, Shiitake, Oyster Sauce, Scallion, Shallot, Bean-Sprouts**

HAINAN CHICKEN 22

STRAITS SIGNATURE DISH

Poached Chicken, Aromatic Chicken Rice & Broth with Sweet Soy Sauce, Ginger Garlic Sauce Tangy Hainan Chili Sauce—**Traditionally served Room Temperature**

COCONUT SHRIMP FRIED RICE 24

"NASI GORENG"

Spicy Coconut Rice, Cabbage, Egg, Peas & Carrot, Scallions, Crispy Shallot, Spicy Pickled Vegetables

LEMONGRASS BEEF** 36

Grilled Marinated Skirt Steak, Chimichurri Sautéed Garlic Bok Choy, Straits Frites

NUOC CHAM PORK 38

Crispy Pork Belly, Ho Farm Tomatoes, Shaved Onions, Straits Chimichurri, Nuoc Cham Sauce

RAW BAR

CHILLED SEAFOOD PLATTER* 145

Whole Dungeness Crab, Poached Prawns, Kani Miso Poke, Market Fresh Sashimi, Chef Selection of Oysters, Galangal Cocktail Sauce, Kaffir Aioli, House Mignonette

CHEF SELECT OYSTERS*

20 Half Dozen | 40 Full Dozen // *Select All Kusshi 28/50

Please ask your server for daily selections. Served with Galangal Cocktail Sauce and House Mignonette

MARKET FRESH SASHIMI* 32

Ahi, Salmon, Hamachi, Pickled Ginger, Pickled Cucumber, Wasabi

AHI TARTARE* 28

Ahi Jewels, Ginger, Kaffir Lime, Avocado Puree, Jalapeño, Cilantro, House Made Chips

ASIAN AGUACHILE* 29

Poached Shrimp, Kahuku Sea Asparagus, Ho Farms Tomatoes, Finger Limes, Shaved Onions, Tobiko, Jalapeño,

HAMACHI CURRY CRUDO* 27

Hamachi Sashimi, Shaved Onions, Mari's Garden Micro Cilantro, Fried Shallots, Cilantro Coullis, Yellow Curry

SCALLOP CRUDO* 28

Hokkaido Scallop, Kahuku Sweet Corn Relish, Shoyuzuke Ikura, Chicken Skin Chicharrone

SALAD

YU SHENG SALAD (LO HEI)* 24

Salmon Sashimi, Ma'o Farms Sassy Mix, Carrots, Cucumber, Dajikon, Pickled Onions, Orange Supremes, Cabbage, Ginger Plum Dressing

YEO'S CHICKEN SALAD 24

Shredded Hainan Chicken, Ma'o Farms Sassy Mix, Shredded Cabbage, Carrots, Cucumber, Ho Farm Tomatoes, Won Ton Strips, Orange Supremes, House Hoisin Dressing

FUJI APPLE AND PRAWN SALAD 24

Poached Shrimp, Fuji Apple, Jicama, Dijon Mint Dressing, Micro Shiso

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