STRAITS

LUNCH HOURS MONDAY - FRIDAY 11 AM - 2 PM



LUNCH PLATES

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" Miso Glazed Salmon Beef Rendana Butter Chicken Katsu Sambal Egaplant

ROTI JOHN

Includes French Baguette, Ma'o Farms Sassy Mix, Kamuela Tomatoes, Onion Egg Omelet, Sambal Aioli, served with House Frites and Galangal Cocktail

*CHOICE OF ONE:

Beef Rendang Butter Chicken Katsu Tofu Satay

SALADS

FUJI APPLE AND PRAWN SALAD 24

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

STRAITS COBB SALAD 24

Marinaded Poached Shrimp, Chopped Hainan Chicken, Hard Boiled Eggs, Ho Farm Tomatoes & Cucumbers, Avocado, Red Onion, Fried Shallots, Kaffir Cilantro Dressing

SPECIALTIES

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

LEMONGRASS BEEF 36**

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

LAKSA NOODLE SOUP 19

Featured on "Travel Channel Food Paradise" Spicy Coconut Curry, Chicken, Egg, Bean-Sprouts, Shrimp

STRAITS BURGER 20

All Beef Patty, Black Vinegar Onions, Kamuela Tomatoes, House Aioli, White Cheddar

STARTERS

ROTI PRATA 12

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

KAYA TOAST 12

"Tradit<mark>i</mark>onal <mark>Sin</mark>gapo<mark>rean Delic</mark>acy" Toasted Shokupan from Okayama Bakery, Pandan Coconut Jam, Butter, Sous Vide Egg, Dark Soya, White Pepper

CRISPY CHICKEN "LOLLIPOPS" 20

frenched Chicken Drumettes, Honey Chili-Sambal Glaze with Sesame Seeds

CHEF SELECT OYSTERS*

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

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

MARKET FRESH SASHIMI* 32

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

HAMACHI CURRY CRUDO* 27

H<mark>amachi Sa</mark>shimi, <mark>S</mark>haved Onions, Mari's Garden Micro Cilantro, Fried Shallots, Cilantro Oil, Yellow Curry