

# Salt

Asian cuisine with unique depth and complexity of flavours.  
Specify your preferred taste: very hot; hot; mild; or not spicy at all

## Asian Favourites

### Salads & Appetizer

#### Som Tam 34.00

Green papaya salad with grilled shrimps, spring onion and roasted peanut

Recommended seasoning: Lime Fresco Salt

#### Yam Talay 34.00

Thai seafood salad with coriander, spring onion and glass noodles

Recommended seasoning: Murray River Pink Salt

#### Prawns Kataifi 31.00

Crispy fried prawns in kataifi pastry served with chili bean sauce

Recommended seasoning: Himalayan Pink Salt

#### Ultimate Spring Roll 31.00

Lobster, prawns and shiitake spring roll with mango and chili sauce

Recommended seasoning: Jalapeno Pepper Salt

#### Balinese Minced Lamb 34.00

On fresh sugar cane skewers with sweet chili dipping sauce

Recommended seasoning: Szechuan Pepper Salt

#### Chicken Wings 30.00

Marinated and skewered with lemongrass and lime, served with black mushrooms, snow peas and oyster sauce

Recommended seasoning: Hiwa kai – Hawaiian Sea Salt

## Soups

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| <b>Tom Yum Goong</b>   | 31.00 |
| Prawns, mushrooms, galangal, sprinkled with fresh chopped cilantro<br>Recommended seasoning: Thai Ginger Salt or Lime Fresco Salt  |       |
| <b>Szechuan Hot and Sour Soup</b>  | 32.00 |
| Shredded bbq pork, bamboo shoots and Chinese mushrooms in a silky spicy broth with fresh chilies and Szechuan spices<br>Recommended seasoning: Szechuan Pepper Salt  |       |
| <b>Cantonese Style Sweet Corn and Shredded Crab Soup</b>   | 34.00 |
| Sweet corn, imported crab, and eggs in a rich thick broth topped with spring onion and red chilies<br>Recommended seasoning: Porchini Mushroom Salt  |       |
| <b>Vietnamese Pho</b>  | 32.00 |
| Sliced beef, ginger, rice noodles, lime, basil, coriander and fresh chilies<br>Recommended seasoning: Murray River Pink Salt   |       |
| <b>Soto Ayam</b>   | 31.00 |
| Indonesian style soup of chicken and bean thread vermicelli noodles with fresh turmeric, julienne cabbage, potato, beans sprout, celery and fresh lime served with chili sambal<br>Recommended seasoning: Jalapeno Pepper Salt |       |

## Noodles & Rice

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| <b>Pad Thai Goong</b>  | 35.00 |
| Flat noodles with prawns, banana blossom, tofu and tamarind sauce<br>Recommended seasoning: Cyprus Black Lava Flake  |       |
| <b>Singapore Mei Fun Noodles</b>   | 38.00 |
| Rice vermicelli noodles with chicken, shrimp, bean sprouts, celery and cabbage in a dry curry sauce with fresh chilies and spring onion<br>Recommended seasoning: Sel Gris |       |
| <b>Nasi Goreng</b>   | 37.00 |
| Indonesian fried rice with prawn and chicken satay served with chili sambal, fried egg and prawn crackers<br>Recommended seasoning: Alaea Hawaiian Sea Salt                |       |

## Main Course

<b>Catch of the day (Whole Fish)</b>	41.00
Fish will be prepared, Chinese style steamed whole fish in soya sauce with spring onion, ginger and cilantro or baked/ grilled whole fish served with steamed rice Recommended seasoning: Thai Ginger Salt	
<b>Roasted Peking Duck</b>	48.00
Served with pancakes, spring onions and hoisin sauce Recommended seasoning: Alaea Hawaiian Sea Salt	
<b>Butter Chicken</b>	41.00
Indian chicken curry in aromatic tomato gravy served with kechumbar salad and cumin rice Recommended seasoning: Kala Namak	
<b>Roghan Josh</b>	42.00
Slow cooked aromatic lamb from the Kashmir region served with steamed rice, papadum and mango chutney Recommended seasoning: Salish Smoked Salt	
<b>Maldivian Curry Feast – Chicken, Tuna, Seafood</b>	41.00
Your choice of one of the above Maldivian curry dishes, served with steamed rice, pickles and chutneys and papadum Recommended seasoning: Kala Namak	
<b>Thai Green Chicken Curry</b>	34.00
Pea eggplant, coconut milk and jasmine rice Recommended seasoning: Bali Coconut and Lime Smoked Sea Salt	
<b>Beef Massaman</b>	41.00
Spicy Thai red beef curry with potato, roasted peanut served with steamed jasmine rice Recommended seasoning: Vintage Merlot	
<b>Pla Lad Prik</b>	41.00
Fried whole fish topped with a sweet and spicy tamarind chili sauce, spring onion and fresh coriander served with steamed jasmine rice Recommended seasoning: Hiwa kai – Hawaiian sea salt	
<b>Kalbi Gim</b>	68.00
Korean style seven hour, slow braised certified Angus beef short rib in a sweet reduction of ginger and soya sauce, served with potato ribbons and Asian style vegetables Recommended seasoning: Porchini Mushroom Salt or Vintage Merlot	

Prices are quoted in US Dollar and subject to 10% service charge & applicable government taxes

## Served on Sizzling Hot Plate

### Black Pepper Beef

43.00

Tenderloin of Australian beef served with green peas rice

Recommended seasoning: Vintage Merlot

### Chicken Kung Pao

34.00

Chinese stir fried chicken with water chestnut, peanuts and chilies served with steamed rice and haricot vert

Recommended seasoning: Salish Pacific Sea Salt

### Indian Ocean Lobster

68.00

Pan seared in hot Shaoxing sauce with assorted vegetables, asparagus, and snow peas served with steamed jasmine rice.

Recommended seasoning: Cyprus Black Lava Flake

# Vegetarian Menu

Priced individually or choose as many as you like  
To create your personalized complete menu

## Appetizers and Soups

### Indonesian Gado Gado 30.00

Green beans, bean sprouts, carrots, potatoes, kangkun, long-ton, and tofu served with a peanut and chili sambal  
Recommended seasoning: Himalayan Pink Salt

### Crispy Indian Vegetable Samosa 28.00

Crisp pastry filled with potatoes and green peas mixed with turmeric, coriander, chilies and garam masala and served with a mango, mint, and tamarind chutney  
Recommended seasoning: Jalapeno Pepper Salt

### Asian Style Raw Vegetable Salad 28.00

Lime, coriander, and mint vinaigrette sprinkled with toasted sesame  
Recommended seasoning: Lime Fresco Salt

### Vegetable Wonton Soup 30.00

Homemade vegetable wontons in vegetable broth with bok choi and spring onion and soya sauce  
Recommended seasoning: Sel Gris

## Main Course

### Sayur Lodeh 32.00

Indonesian vegetable curry with crisp organic tofu in an aromatic coconut broth served with steamed jasmine rice  
Recommended seasoning: Bali Coconut and Lime Smoked Sea Salt

### Vegetarian Mapo Tofu 31.00

Assorted sautéed vegetables and tofu in a chili and black bean sauce, with ginger soya sauce and sesame oil served with steamed rice  
Recommended seasoning: Thai Ginger Salt

### Aloo Gobi 34.00

Indian cauliflower and potato curry in a rich broth with tomatoes, chilies and garam masala served with steamed rice  
Recommended seasoning: Kala Namak

## Dessert Menu

### Japanese Crepes 28.00

Kihavah's version of Japanese street crepes flamed with premium quality imported Sake, with a variety of fresh fruit fillings, exotic tropical fruits and berries served with homemade Coconut ice cream

### Indian Delight 23.00 (Carrot halwa, Gulab Jamun and Homemade Saffron Ice Cream)

A delightful combination of roasted carrots, cardamom, and cashews, homemade rich and sweet saffron ice cream and an Indian specialty of soft, creamy Gulab Jamun dumplings

### Poached Pear in Red Wine 23.00

Imported Thai fragrant pear poached in burgundy wine and filled with a chai masala or cardamom, cinnamon, ginger, black pepper and cloves, whipped with mascarpone cream served with caramelized fresh lychee

### Pandan Panna Cotta 23.00

Khanom thom khao glutinous rice with coconut caramel, pandan essence with palm sugar and cream, fresh strawberries, served with Lemongrass sorbet

### Green Tea Flan 23.00

Macha green tea and custard with sweet red bean filled mochi, served with homemade Teriyaki ice cream

### Coconut Crème Brulee 23.00

Coconut cream with crisp sugar crust, served with homemade coconut ice cream in crispy coconut cup

### Sticky Rice 23.00

Thai sticky rice with mango pudding and mango salsa

### Ice Cream and Sorbet Selection (1 scoop) 7.00

Green Tea, Caramelized Ginger, Coconut, Vanilla, Teriyaki, Saffron, Lemongrass Sorbet