

# Welcome to Straits, a Modern Singaporean Restaurant and Lounge

Our menu explores and merges culinary influences from around Southeast Asia to derive a fare that is unique and complex in its fragrances and flavors. We encourage you to experience how the different combinations of Singaporean cuisine complement each other by ordering dishes to **share**. Enjoy!

Chris Yeo Owner/Culinary Director

### **RAW BAR**

#### Market Fresh Sashimi\* 19

Salmon, Ahi Tuna, Hamachi, Citrus Ponzu, Pickled Radish, Avocado, Micro Wasabi \*All Tuna +\$2

#### Tuna Tar Tar\* 18

Ahi Jewels, Ginger, Kaffir Lime, Wasabi Aioli, Jalapeño, Cilantro, House Made Chips

# **Chef Select Oysters\***

18 Half Dozen 36 Full Dozen

Please ask your server for daily selections Galangal Cocktail Sauce, Kaffir Aioli, Mignonette Select All Kumamoto's 24/48

#### Chilled Seafood Platter\* 73

Half Maine Lobster, Half Dungeness Crab, Prawns, Straits Poke, Market Fresh Sashimi, Chef Selection of Oysters, Galangal Cocktail Sauce, Kaffir Aioli, Thai Basil Mignonette

### **SOUP & SALADS**

## Soup of the Day 8

Please ask your server for daily selection

#### Kale Salad 13

Mango-Cucumber Slaw, Crushed Peanuts, Radish, Red onion, Spicy Vietnamese Vinaigrette \*Add Chicken +\$4 / Shrimp +\$6

# Spinach Shrimp Salad "Meung Kum" 14

Baby Spinach, Toasted Coconut, Lime, Crispy Taro, Peanuts, Shrimp, Tamarind Dressing

# Fuji Apple and Prawn Salad 14

Poached Shrimp, Fuji Apple, Cilantro, Jicama, Dijon Mint Dressing

#### **Beet Steak Salad\*** 18

Grilled Marinated Steak, Arugula, Fresh Herbs, Crushed Peanuts, Cucumber, Spicy Lemongrass Vinaigrette



#### **SMALL PLATES**

### Chili-Garlic Roasted Peanuts 6

#### Roti Prata 9

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

#### Murtabak 14

Spiced Beef Stuffed Roti Prata Pickled Onion, Scallions, Yellow Curry Dip

#### Wok Fired Mussels 19

Salt Spring Mussels, Cracked Black Pepper, Oyster Sauce, Smoked Garlic Butter Glaze

# Crispy Calamari 14

Breaded Calamari, Kaffir Lime Aioli, Galangal Cocktail Sauce

### Crispy Chicken "Lollipops" 15

Frenched Chicken Drumettes, Choose Spicy BBQ or Honey Chili-Sambal Glaze with Sesame Seed

# Singapore Satay Sticks 14

Grilled Chicken Skewers, Spicy Peanut Sauce, Scallions

# **Braised Pork Belly Buns** 15

Marinated Pork Belly, Cucumbers, Pickles, Scallions, Hawaiian Roll

# Straits Spare Ribs 18

Bali Style Five Spice Barbecued Pork Ribs, Carrot & Cucumber Slaw, Sesame Soy

# Crab Croquettes 14

A mixture of Crab Meat, Potato, Curry Leaf, Indian Spices, Mango Salsa

# Crispy Butter Prawns 18

Uniquely Singaporean, Savory Sweet Toasted Cereal, Crisp Curry Leaf

#### Straits Frites 9

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

#### Poh Pia 11

Fresh Hand Roll in Rice Paper, Jicama, Carrots, Bamboo Shoots, Shrimp, Garlic, Chinese Sausage, Peanuts, Egg, Cilantro

#### Samosa 11

Crispy Indian favorite snack with curried potatoes, peas & carrots, Sweet Chili-garlic dipping sauce

### **Wok Fired Brussel Sprouts** 10

Fish Sauce, Sambal, Charred Onions, Jalapeños

### **Sweet Corn Fritter** 11

Fresh Sweet Corn, Egg, Chili Garlic Sauce

## Crispy Cauliflower 12

Curry Rub, Spicy Kaffir Lime Aioli

#### **POULTRY**

# Potong Kari Ayam 17

Traditional Singaporean chicken curry, Potato, Carrots, Yellow Coconut Curry Sauce

# Spicy Basil Chicken 17

Tender Braised Chicken, Peas & Carrots, Fresh Chili, Shiitake, Bamboo Shoots, Thai Basil

#### Straits Butter Chicken 17

A modern New Dehli take on Tikka Masala, Cilantro, Toasted Almond

#### Hainan Chicken 16

Poached Chicken, Aromatic Chicken Rice & Broth, Sweet Soy Sauce, Ginger Garlic Sauce Tangy Hainan Chili Sauce

Traditionally served Room Temperature



#### **MEATS**

## Beef Rendang 19

Spicy Braised Beef, Kaffir Lime Coconut Curry, Creamy Pandan Polenta

### Straits Style Beef 23

Wok Fried Angus Stir Fry Beef, Bell Peppers, Jalapeños, Oyster Sauce, Rice Wine Garlic Sauce, Crispy Rice Paper, Cilantro

# **Lemongrass Beef\*** 31

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

### Straits Shaking Steak\* 34

13 Oz New York Steak, Garlic Oyster Butter Sauce, Brussel Sprouts, Scallion, Shimeji Mushroom, Idaho Potato

#### New York Steak\* & Olive Fried Rice 36

Seasoned 13 Oz New York Steak, Preserved Olive Fried Rice with Garlic, Sautéed Corn & Shimeji Mushroom

> Jasmine Rice Hainan Chicken Rice Pandan Coconut Rice Short Grain Brown Rice

> > Small 3 Medium 5

#### **SEAFOOD**

**"Ikan Pangang"** Banana Leaf Salmon **25** Salmon cooked in Banana Leaf, Sesame Seed, Cilantro, Lemongrass Chili Sambal, Mango Salad

### Origami Seabass 35

Baked *en Papillote*, Ginger, Longan, Wolf Berry, Shiitake, Bell Pepper, Sesame, Rice Wine *Chris Yeo Signature Dish* 

# Whole Tai Snapper 36

Crispy whole Snapper with tail, head, eyes and all. Baby Bok Choy, Thai Basil, Black Bean Chili Garlic Sauce

### Singaporean Prawns 24

Wok-Charred Seasonal Vegetable, Choice of House Crafted Chili Sauce or Black Pepper Sauce

# Singapore Chili Crab or Lobster 52

A Famous Singaporean Favorite!

Fresh, Shell On, Live Dungeness Crab or Maine Lobster, In Shell, House Crafted Chili Sauce

# Black Pepper Crab or Lobster 52

Another Singaporean Favorite Fresh, Shell On, Live Dungeness Crab or Maine Lobster, Black Pepper, Smoked Garlic Butter, Oyster Sauce, Shallots, Scallions

### Straits Risotto 26

A Singaporean take on a Spanish classic— Arborio Rice, Shrimp, Clams, Mussels, Bell Pepper, Spicy Laksa Coconut Curry

# Seafood Green Curry 26

A spicy South East Asian trademark— Shrimp, Fish, Clams, Mussels, Eggplant, Calamari, Cilantro, Bok Choy, Tomato, Spicy Jalapeño Green Curry



## Rice & Noodles

### Laksa Noodle Soup 15

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

#### Pad Thai 14

Rice Noodles, Cabbage, Lime, Tofu, Peanuts, Bean-Sprouts, Egg Vegetables 14 / Chicken +\$2 / Shrimp +\$4

#### Garlic Noodle 14

Wok Fired Egg Noodles, Thai Basil, Black Pepper, Bok Choy, Shiitake, Oyster Sauce, Scallion, Shallot, Bean-Sprouts Add Chicken +\$2/ Shrimp +\$4

### Wok Fried Rice Noodle "Chow Kway Teow" 16

Wide Rice Noodles, Shrimp, Chinese Sausage, Dark Soy, Oyster Sauce, Garlic Chives, Chili, Bean-Sprouts, Egg

### Spicy Street Noodles "Mee Goreng" 16

Wok Fired Spicy Egg Noodles, Shrimp, Cabbage, Tofu, Tomato, Potato, Bean-Sprouts

#### Coconut Shrimp Fried Rice "Nasi Goreng" 15

Spicy Coconut Rice, Cabbage, Egg, Peas & Carrot, Scallions, Achar-Singapore Pickle with Peanut, Crispy Shallot

### **Vegetarian Fried Rice** 13

Brown Rice, Mixed Vegetables, Bell Pepper, Scallions

\*Please Visit our Sister Concepts Located on Santana Row & Bay 101 Casino



Dim Sum and Modern Asian @SinoSJ

\*NEW at Bay 101

@TheProvinceSJ

### **VEGETABLES**

### Curried Vegetables "Sayur Lodeh" 15

Seasonal Fresh Vegetables, Tofu, Spicy Cilantro, Jalapeño Green Coconut Curry

## Wok Tossed Eggplant "Bijang" 13

Sweet & Tangy Eggplant, Bell Peppers, Onions, Sesame, Oyster Sauce

## Chap Chye 13

Cabbage Wok Tossed with Bean-thread Noodles, Tofu, Lily Root, Shiitake Mushrooms, Sesame, Oyster Sauce

### Seasonal Vegetable 13

Wok Tossed with Chili-Sambal

#### **BEVERAGES**

#### **Bottled Water 8**

Aqua Pana Still / San Pellegrino Sparkling

### Straits Singapore Soda 5

Lemongrass-Mint / Ginger /Tamarind / Hibiscus

#### Coffee or Hot Tea 5

Ginger Twist / Spring Jasmine / Organic Earl Grey / Green Dragon

#### Fountain Soda 4

Coke / Diet / Sprite / Lemonade / Iced Tea / Ginger Ale

\*Follow us on Instagram and tag your photos!

@StraitsRestaurants





A 4% Living Wage Fee will be added to all purchases, 100% of this surcharge is used to support living wages for our employees.

For parties of 12 or more, a gratuity 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

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