

Gading

M E N U

STARTERS

WESTERN

APPLE MISO GARDEN SALAD 🥬🍏

Peppery watercress with delicate shredded cabbage, thinly sliced apples, crisp cucumber, and sweet corn kernels, finished with a sweet-savoury maple miso dressing

BATAVIA SALAD 🥗🍷🌿

Curly frisée leaves tossed in a smooth ranch-style dressing, topped with golden chicken bites and fresh green grapes

SMOKED SALMON SALAD 🐟🥬

Smoked salmon served with cherry tomatoes, crisp cucumber, red onion, mixed green leaves, and ripe avocado, finished with a light balsamic dressing

EGGPLANT AND BURRATA 🍆🥑🌿

Crispy eggplant with fresh burrata and a savoury olive, caper, and garlic relish

SLOW-SIMMERED

(Soups, broths, veloutés)

GYOZA SOUP 🍜🐟🥬

Light shoyu-infused chicken broth with chicken dumplings, shimeji mushrooms, and leeks

WILD MUSHROOM VELOUTÉ 🍄

Smooth wild mushroom soup finished with crisp-fried mushrooms, golden bread croutons, and delicate green leaves

TOM YUM GOONG 🐟🥬

Fragrant Thai lemongrass and chili broth with succulent vannamei prawns, straw mushrooms, and fresh coriander

SUAN LA TANG-CHINESE HOT AND SOUR SOUP 🍲🐟🥬🌶️🔥175

Classic peppery and tangy Chinese soup with seafood, shredded pork, tofu, mushrooms, and bamboo shoots, squid, prawn

ASIAN

150 TEMPURA GARDEN MAKI 🍱🥬🍷 115

Crispy tempura-fried sweet potato, asparagus, and spring onion rolled in seasoned sushi rice and nori

175 CALIFORNIA ROLL 🐟🥬🍷 125

Avocado, lettuce and cucumber roll with prawn and tobiko, served with pickled ginger and soy sauce

195 TERIYAKI BEEF MAKI ROLL 🍷🥬🍷 135

Grilled beef with crisp cucumber and carrot, rolled in nori and seasoned sushi rice, delicately finished with house teriyaki sauce

210 HANETSUKI GYOZA 🍜🐟🥬 125

Chicken and Napa cabbage dumplings with a golden crispy skirt, served with soy sesame dipping sauce

IMPERIAL WONTON 🥟🥬🍷 125

Delicate steamed wontons filled with minced local tofu and seasonal vegetables, tossed with fragrant chili oil, crispy garlic, and toasted black sesame, white cabbage

120 HOISIN TOFU BAO 🍜🥬🍷 130

Pillowly steamed bao bun filled with hoisin tofu stir-fry, tender vegetables, and spring onion

SOFT SHELL CRAB VIETNAMESE 🦀🥬🍷 175

Succulent soft-shell crab in a crunchy light batter, wrapped in soft leaf lettuce with fresh herbs, served with salty, spicy, sweet fish sauce and green mango salad

GRILLED VIETNAMESE-STYLE MINCED 🍲🐟🥬🍷 175

PRAWN SKEWERS
Seasoned shrimp moulded on lemongrass sticks, grilled and served with herbs and nước chấm sauce

🐷 Pork 🐟 Seafood 🥚 Eggs 🥑 Contain Nut 🌶️ Spicy 🔥 Hot 🌿 Vegan 🌱 Vegetarian 🚫 Gluten Free 🥛 Dairy 🍷 Alcohol 🏷️ Surcharge 👑 Signature

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PLANT-BASED

To Start

AGEDASHI TOFU 🌿 🍷

Golden fried tofu in a delicate kombu and soy dashi-style broth, topped with grated daikon, ginger and spring onions, nori

BÚN CHAY VIETNAMESE NOODLE BOWL 🌿 🍷 🥗

Fresh Vietnamese rice noodle salad with capsicum, local tofu, crisp cucumber, carrot, mint, and coriander, dressed in a light peanut and rice vinegar dressing

Large Plates

KHAO SOI-COCONUT CURRY NOODLE SOUP 🌿 🍷

Thai-style rice noodles in rich coconut curry broth with seasonal vegetables and crispy local tofu, finished with leeks, spring onions, coriander, and fresh lime

HOISIN TOFU STIR-FRY 🍷 🌿 🥗

Wok-fried tofu with peppers, carrots, and spring onions in spicy hoisin sauce, served with steamed rice

CHICKPEA COCONUT CURRY 🌿 🥗

Slow-simmered chickpeas in fragrant coconut milk with fennel seed and cardamom, served with steamed rice, papadam, and house pickles

WOK-FRIED BOK CHOY & BROCCOLI 🌿

Wok-fried baby bok choy, broccoli, and mushrooms with fragrant garlic in savoury vegan oyster sauce, served with steamed rice

90 CRAFTED HANDHELDS

TAIWANESE POPCORN CHICKEN 🍷 🌿 🥗

Five-spice chicken bites, fried basil, steamed bun, iceberg, sriracha mayo **145**

110

TOKYO KATSU SANDO

Choose your preferred crispy cutlet served on soft Japanese milk bread

TORI KATSU 🍷 🌿

Golden fried chicken cutlet, house sando sauce, shredded white, cabbage, carrot with karashi mayonnaise **155**

110

TONKATSU 🍷 🍷 🌿

Crispy pork cutlet with karashi mayonnaise, house sando sauce, and white cabbage, carrot with karashi mayonnaise **175**

120

GRILLED PASTRAMI SANDWICH 🍷 🌿

Thinly sliced beef pastrami stacked with arugula, Edam cheese, and Dijonnaise, served on toasted seeded sourdough bread **185**

130

THE MERUSAKA BURGER 🍷 🌿

Flame-grilled Angus beef patty with melted Swiss cheese, crisp iceberg lettuce, tomato, fresh red onion, and house ranch dressing, served on a toasted brioche bun **230**

145

All handheld selections are served with fries and a side salad

Gluten-free bread available upon request

Gading

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HEARTY

PASTA'S

CREPPELLE AL GRATIN

Delicate crêpes filled with hearty wild mushroom stuffing, baked until crisp and golden

GAMBERI E ZUCCHINI

Spaghetti tossed in a rich shrimp cream sauce, paired with roasted shrimp, delicate zucchini, and fresh basil

FETTUCCHINE ALLA BOLOGNESE

Fettuccine pasta tossed in traditional slow-cooked beef ragù

Gluten-free pasta available upon request

NOODLES

MIE GORENG ACEH

Wok-fried egg noodles with tender sliced beef in fragrant Aceh spice paste, bean sprouts, tomato, and mustard greens, topped with crispy fried shallots and prawn satay, served with pickles and melinjo crackers

CHICKEN KATSU MISO RAMEN

Rich miso broth ramen topped with crispy chicken cutlet, ajitama egg, pak choy, and sweet corn

SEAFOOD YAKI UDON

Thick udon noodles wok-tossed with shrimp, scallops, and calamari with seasonal vegetables in soy-mirin glaze, topped with sesame seeds and nori, katsuo bushi

KWETIAU GORENG

Flat rice noodles stir-fried with tender beef, egg, greens, bean sprouts, spring onion, and crispy garlic

FLAME-GRILLED

175 **TOURNEDOS DE BŒUF "ROBERT"** **490**

Center-cut Angus beef tenderloin served with salted butter mashed potatoes, braised leeks and carrots, and rich sauce "Robert"

185 **ENTRECÔTE "CAFÉ DE PARIS"** **460**

Grilled entrecôte served with melting daikon fondant, rosemary roasted potatoes, and rich Café de Paris butter

195 **SPICED CHICKEN "DIAVOLA" STYLE** **285**

Grilled spiced half organic chicken served with grilled vegetables, green Bagnat sauce, and chicken jus

HONEY-GLAZED PORK CHOP **295**

Sautéed escarole with apple and golden raisins, finished with mustard jus

155 **ROASTED BARRAMUNDI** **230**

Crispy skin barramundi with wilted cassava leaves, mashed potatoes and delicate tarragon mustard cream sauce

RICE

165 **NASI GORENG BALI SUNA CEKUH** **145**

Balinese wok-fried rice infused with garlic and aromatic galangal spice paste, topped with chicken, fried egg, sate lilit, and sambal embe

185 **YONG CHOW FRIED RICE** **145**

Classic Chinese wok-fried rice with shrimp, BBQ char siu pork, egg, spring onion, and mixed vegetables

195 **HAINANESE CHICKEN RICE** **265**

Tender poached chicken served with baby romaine, tomato, cucumber, chili dip, soy sauce, and fragrant garlic ginger sauce

HALF PEKING DUCK **400**

Half roasted Peking duck served with hoisin and Chinese chili sauce, accompanied by steamed rice

            
Pork Seafood Eggs Contain Nut Spicy Hot Vegan Vegetarian Gluten Free Dairy Free Alcohol Surcharge Signature

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STIR-FRY FROM THE WOK

SZECHUAN PEPPER BEEF HOT PLATE

Sizzling beef tenderloin with bell peppers and fresh ginger in fragrant Szechuan black pepper sauce, served with steamed rice

CANTONESE STYLE PORK RIBS

Succulent pork ribs coated in sweet savoury Cantonese sauce, stir-fried until caramelized and served with steamed rice

CHICKEN GOCHUJANG

Tender chicken glazed in bold gochujang sauce, sweet, spicy, and savoury, finished with sesame seeds and served with steamed rice

SALTED DUCK EGG SEAFOOD STIR-FRY

Prawns and squid wok-tossed in salted duck egg yolk with curry leaves and chili, served with steamed rice

CURRIES

LAMB ROGAN JOSH

Slow-braised lamb in deeply aromatic Rogan Josh curry with traditional spices, served with paratha, condiments, and papadam

MURGH MAKHANI

Tender chicken simmered in rich creamy tomato butter sauce with aromatic spices, served with plain paratha, condiments, and papadam

KATSU CURRY RICE

Choose your preferred crispy cutlet served over steamed rice with Japanese curry sauce

- Chicken Katsu  
- Pork Tonkatsu  

DESSERTS

235 MANGO SAGO PUDDING 95

Creamy mango pudding, white sago pearls, served with coconut sauce

250 RUM RAISIN CHOCOLATE BAR 95

Milk chocolate mousse, layered with rum raisin anglaise, served rum raisin gelato

225 ORANGE GINGER PAVLOVA 95

Orange cream with ginger mousse and crispy meringue

VANILLA POPSICLE SEMIFREDO 95

Vanilla semifreddo, served with fresh lime gel

285 CHAMOMILE PANNA COTTA 95

Chamomile Panna cotta, served with honey cinnamon gelato

AVOCADO TART 95


A delicate tart filled with avocado flavour, served with chocolate cream and crispy wafer

340 EXOTIC FRUIT PLATTER 75

Seasonal selection of tropical fruits

260 HOUSE-MADE GELATO AND SORBET (TWO SCOPS) 60

GELATO

- Vanilla Bean
- Dark Chocolate
- Rum Raisin 
- Coconut
- Cinnamon

175 SORBETS 195

- Mango
- Raspberry
- Orange
- Apple Mint