



STAR LEAF

ASIAN CUISINE



STARLEAFUSA.COM



SHARE YOUR REVIEW
ON YELP



SHARE YOUR EXPERIENCE
ON INSTAGRAM

STAR LEAF

ASIAN CUISINE

✳️ : Signature | 🌿 : Vegetarian | GF: Gluten-friendly | LF: Lactose-free | 🥜 : Contains Nuts

STARTERS

SPICY THAI SOM TUM SALAD

green papaya· cherry tomatoes· crushed peanuts· mango· fish sauce. (GF)(LF) 🌶️🥜 19

SAIGON SUMMER RICE PAPER ROLLS

carrots· cucumbers· avocado· toasted peanuts· mango dip. (LF) 🌿🥜 20
+soft-shell crab. (LF) 6

* BAKKA WILD SALMON IN THAI VINAIGRETTE (8PCS) ✳️

salmon sashimi· asian salsa verde· chili lime· mint & garlic garnish. (GF)(LF) 🌶️ 29

CRYING TIGER SALAD

organic greens· toasted wild rice· tomatoes· manchego· citrus vinaigrette. 19
+grilled chicken. 8 + "crying tiger" steak. 16 + tofu. 🌿 5

NIGHT MARKET SHICHIMI TOFU

japanese 7-spice mix· avocado· watermelon· sweet chili dip. 🌿 19

MAMASAN'S SHRIMP CAKE SKEWERS (4PCS) ✳️

charred pineapples· kaffir lime leaves· lemongrass· garlic chili dip. 25

SIAM BEACH CLUB EGG ROLL (6PCS) ✳️

blended shrimp· water chestnut· lemongrass· chili mango dip. 26

TROPICAL MANGO FISH

asian rainbow slaw· battered fillets· toasted wild rice. (LF) 27

SPICY TOM YUM SOUP ✳️

prawns· mussels· lemongrass· kaffir lime· galangal· chili paste· mushrooms. 🌶️
15 (for 1 serving) | 49 (serves 4-6 people)

ENTRÉES

THAI ROYAL CURRY ✳️

slow-roasted sambal rempah· coconut cream· duck eggs· mashed potatoes· baked baguette. 🌶️
shrimp (8 pcs) 38 crispy soft-shell crab (2 crabs) 42 lobster tail (9oz) 53

MALAY CAPTAIN'S CURRY

10 secret spices· coconut cream· peanut butter· potatoes· white jasmine rice. 🥜
angus beef. (GF) 42 chicken. 32

RAINFOREST VEGETABLE CURRY

in-house slow-roasted rempah spices· seasonal farm picks. (LF) 🌿 22

ROYAL CROWN FRIED RICE ✳️

wild icelandic capelin fish roe· scallops· shrimp· black & white jasmine rice. (GF) 28

PINEAPPLE FRIED RICE

grated parmesan· seafood· pork floss· raisins· toasted cashew. (GF) 🥜 27

LIME STEAMED CHILEAN SEA BASS ✳️

lemongrass· cilantro· chili mint· fresh mint. (GF)(LF) 🌶️ 55

LONGANISA MUSSELS

pork sausage· beer broth· cilantro· pickled onions· garlic baguette. 28

SPICY MALACCA SAMBAL ✳️

snake beans· dried shrimp· dry-roasted chili shallots. (GF) 🌶️ 16

GRILL

MADAME NOI'S PORK COLLAR ✳️

double lettuce cups· cucumber· mint· thai basil· green papaya salad. (LF) 38

BANANA LEAF CHICKEN

half chicken (free-range)· rosemary· garlic basil cilantro dip· vietnamese bánh tráng mè. (LF) 32

12HRS BRAISED ANGUS SHORT RIBS ✳️

mild green curry sauce· charred cherry tomatoes. (GF)(LF) 52

JAPANESE WAGYU A5 FILLETS

asian herbs· green curry coconut sauce. 87

GRILLED LAMB CHOPS ✳️

cauliflower purée· charred cherry tomatoes· minted chimichurri. 42

IKAN BAKAR

whole golden pomfret fish· sweet sour tropical slaw· mango chili dip· asian salsa verde.
vermicelli. (GF)(LF) 🌶️ 39

DESSERT

BABY BRINJAL ON EGGPLANT STEAK

light coconut cloud vinaigrette· crispy wild rice cilantro salad. (GF) 🌿 19

THE PINK MEKONG coconut cream· red dragon-fruit· seasonal fruits· lotus seeds· red beans· peach gum. (GF) 🥜 28 (serves 4 people)

TROPICAL PANNA COTTA COCONUT BOWL coconut cream · fresh seasonal fruits. 15

MANGO STICKY RICE triple glutinous rice dyed in: red dragon-fruit· butterfly pea flower. 18

SLOW-DRIP VIETNAM COFFEE FLAN caramel golden cage· coconut palm sugar· condensed creamer. 12

- ALL ITEMS ARE SUBJECT TO CHANGE
- PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE PLACING ORDERS
- WE ENCOURAGE SHARING PLATES FAMILY STYLE FOR THE FULL EXPERIENCE, DISHES ARE SERVED AS & WHEN PREPARED
- 20% GRATUITY IS AUTOMATICALLY ADDED TO DINING PARTIES OF 6 OR MORE
- \$25 CORKAGE FEE PER 750/ML. LIMITED TO 2 BOTTLES PER TABLE
- \$10 FEE FOR "CAKE CUTTING"
- PLEASE ADVISE CAUTION WHEN CONSUMING FISH & MEAT MEALS AS THEY MAY CONTAIN BONES
- * CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

STAR LEAF

ASIAN CUISINE

LUNCH

✳️: Signature | 🌱: Vegetarian | GF: Gluten-friendly | LF: Lactose-free | 🥜: Contains Nuts

STARTERS **SPICY THAI SOM TUM SALAD**
green papaya· cherry tomatoes· crushed peanuts· mango· fish sauce. (GF)(LF) 🌶️🥜 19

SAIGON SUMMER RICE PAPER ROLLS
carrots· cucumbers· avocado· toasted peanuts· mango dip. (LF) 🌱🥜 20
soft-shell crab· root veg· avocado· toasted peanuts· mango dip. 28

CRYING TIGER SALAD
organic greens· toasted wild rice· tomatoes· manchego· citrus vinaigrette. 19
+grilled chicken. 6 + "crying tiger" steak. 12 + tofu. 🌱 5

NIGHT MARKET SHICHIMI TOFU
japanese 7-spice mix· avocado· watermelon· sweet chili dip. 🌱 19

SIAM BEACH CLUB EGG ROLL (6PCS) ✳️
blended shrimp· water chestnut· lemongrass· chili mango dip. 26

TROPICAL MANGO FISH
asian rainbow slaw· battered fillets· toasted wild rice. (LF) 27

SPICY TOM YUM SOUP ✳️
prawns· mussels· lemongrass· kaffir lime· galangal· chili paste· mushrooms. 🌶️
15 (for 1 serving) | 49 (serves 4-6 people)

ROYAL CURRY COMBO 32

- Royal Curry Angus Beef
- Mamasan Shrimp Cake Skewer
- Spicy Thai Som Tum Salad
- Choice of Rice or Baguette

CRYING TIGER SALAD COMBO 36

- Crying Tiger Steak Salad
- Tom Yum Soup (1 serving)
- Choice of Rice or Baguette



ENTRÉES **THAI ROYAL CURRY** ✳️
slow-roasted sambal rempah· coconut cream· duck eggs· eggplant· baked baguette. 🌶️
shrimp (8 pcs) 38 crispy soft-shell crab (2 crabs) 42 lobster tail (9oz) 53

MALAY CAPTAIN'S CURRY
10 secret spices· coconut cream· peanut butter· potatoes· white jasmine rice. 🥜
angus beef. (GF) 42 chicken. 32

RAINFOREST VEGETABLE CURRY
in-house slow-roasted rempah spices· seasonal farm picks. (LF) 🌱 22

ROYAL CROWN FRIED RICE ✳️
wild icelandic capelin fish roe· scallops· shrimp· black & white jasmine rice. (GF) 28

PINEAPPLE FRIED RICE
grated parmesan· seafood· pork floss· raisins· toasted cashew. (GF) 🥜 27

LONGANISA MUSSELS
pork sausage· beer broth· cilantro· pickled onions· garlic baguette. 28

SPICY MALACCA SAMBAL ✳️
snake beans· dried shrimp· dry-roasted chili shallots. (GF) 🌶️ 16

GRILL **MADAME NOI'S PORK COLLAR** ✳️
double lettuce cups· cucumber· mint· thai basil· green papaya salad. (LF) 38

BABY BRINJAL ON EGGPLANT STEAK
light coconut cloud vinaigrette· crispy wild rice cilantro salad. 🌱 19

IKAN BAKAR whole golden pomfret fish· sweet sour tropical slaw· mango chili dip· asian salsa verde· vermicelli. (GF)(LF) 🌶️ 39

DESSERT

BANYAN TREE ICE CREAM medley of chef's signature asian pick. 10

TROPICAL PANNA COTTA COCONUT BOWL coconut cream .fresh seasonal fruits. 15

- ALL ITEMS ARE SUBJECT TO CHANGE
- PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE PLACING ORDERS
- WE ENCOURAGE SHARING PLATES FAMILY STYLE FOR THE FULL EXPERIENCE, DISHES ARE SERVED AS & WHEN PREPARED
- 20% GRATUITY IS AUTOMATICALLY ADDED TO DINING PARTIES OF 6 OR MORE
- \$25 CORKAGE FEE PER 750/ML. LIMITED TO 2 BOTTLES PER TABLE
- \$10 FEE FOR "CAKE CUTTING"
- PLEASE ADVISE CAUTION WHEN CONSUMING FISH & MEAT MEALS AS THEY MAY CONTAIN BONES
- * CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

STAR LEAF

ASIAN CUISINE

ASIAN INSPIRED TOP-POURS / SPECIALTY COCKTAILS

STAR LEAF SWIZZLE

absinthe, light rum, lime, simple syrup, allspice dram 17

LYCHEE MARTINI

vodka, lychee, coconut, lemon, agave 16

TRANSATLANTIC

gin, curry, lemon, agave, egg white 16

KAMATA CLUB BLUES

japanese whiskey, curry, turkish tobacco bitter, simple syrup 22

BALI MARY

*vodka, in-house bloody mary "sambal" mix, dry curacao,
lime juice, absinthe 17*

RAFFLES SINGAPORE SLING

gin, cherry heering, benedictine, pineapple, lime juice 18

PEACOCK MARGARITA

tequila, mezcal, lime, agave, passionfruit 16

HELLO FROM HANOI

espresso, rum, vodka, coconut, agave, crème de cacao 16

MUAY TAI

mekong, pandan orgeat, benedictine, lemon, longan 17

LOCAL & EXOTIC BEERS

SINGHA PREMIUM

5.0% THAI LAGER 9

PACIFICO

4.4% MEXICAN LAGER 8

BEER LAO PREMIUM

5.0% LAOS LAGER 9

CALI SQUEEZE: BLOOD ORANGE

5.4% HEFEWEIZEN 9

BALLAST POINT SCULPIN

7% IPA 9

ZERO % PROOF

ASAHI SUPER DRY

0.0% JAPANESE LAGER 8

ORGEAT LEMONADE

lemonade w/refreshing almond cordial 13

FLORAL FONTAINE

lime, agave, grenadine, rosewater, rosemary 13

NIMM'S CUP

fever-tree ginger beer, angostura bitters, fresh carrot-ginger juice 13

SODA

*coke, coke zero, diet coke, sprite, root-beer,
tonic, ginger ale, lemonade 5*

FIZZY & SPARKLE

TROPICAL APEROL SPRITZ

sparkling wine, aperol, fever-tree: yuzu & lime 15

BIANCO DE AMERICANO

bianco vermouth, campari, coconut water 15

STAMFORD'S TONIC

gin, fever-tree tonic water, rosemary, orange 15

GLOBAL-INSPIRED SPECIALTY BLENDS / BREWS

ICED MOROCCO BLACK LEAF

fresh mint, lime, lemon, passion fruit undertones 7

ROYAL ICED THAI MILK TEA

coconut ice-cream, thai milk tea 8

ICED LAZY BEACH BUM

slow dark brew, intense orange, hint of agave 7

ICED BALI BOTANICAL

fresh lemon, pandan syrup, rose water 7

SHOTS: \$15 OR 4 FOR \$50

- **STINGER** cognac · creme de menthe
- **TWO BIRDS** orgeat · all-spice dram · fernet

- **B-52** kahlua · baileys · grand marnier
- **REQUIEM** mozart cream liqueur

STAR LEAF

ASIAN CUISINE

MILLION BUBBLES: FRESH & ELEGANT

Gambino, Cuvée Brut, Italy 10 / 24

Freixenet, Prosecco, Italy 16 / 34

Gratien & Meyer, Cremant, France 36

Chandon, Blanc De Blanc, Northern Coast 60

CHIC: LONG & HONEYED BUBBLES

Prunotto 21, Moscato, Italy 18 / 44

Gh Mumm Cordon, Brut, Champagne, France 74

Moet Imperial, Nectar, Champagne, France 100

WELCOMING WHITES: LIGHT & SHARP

Drylands, Sauv Blanc, New Zealand 16 / 40

Domane Wachau '21, Riesling, Federspiel 16/45

Movia '20, Pinot Grigio, Slovenia 22 / 50

Blindfold '22, Sauv Blanc, Sonoma Coast 50

Double Eagle '20, Sauv Blanc, Napa Valley 60

WARM WHITES: TOASTED BUTTERY NOTES

Conundrum '22. White blend, Fairfield 15 / 40

Weather '20, Chardonnay, Sonoma Coast 18 / 44

Ferrari-Carano Reserve '21, Chardonnay, Sonoma Coast 24 / 54

Sanford '22, Chardonnay, Santa Rita 60

Flowers '22, Chardonnay, Sonoma Coast 64

Lingua Franca '21, Chardonnay, Willamette Valley 90

CHARMING REDS: LIGHT & FRUITY

Cote De Roses '19, Pinot Noir, France 16 / 48

Fableist '22, Red Blend, Pasa Robles 18 / 54

Davis Bynum '21, Pinot Noir, Russian River Valley 24 / 70

Mondavi, Red Blend, Napa Valley 70

B&G Les Rosches Noires '21, Châteauneuf-du-pape 80

Patz & Hall, Pinot Noir, Sonoma Coast 90

ROBUST REDS: POWERFUL & TANNIC

Roth '21, Cabernet, Alexander Valley 18 / 60

Brendel Coopers Reed '19, Cabernet, Napa Valley 20 / 60

Prisoner '21, Cabernet, Sonoma Country 90

Joseph Phelps '19, Cabernet, Napa Valley 110

Col Solare '19, Cabernet 200

ROSÉ

Chat D'esclans Whispering Angel, Rosé, France 17 / 50

Bravium Rose Of Pinot Noir, Rosé, Anderson Valley 54

Dom Ott, Rosé, France 90



STAR LEAF

ASIAN CUISINE

BAR BITES

MONDAY - FRIDAY 3 - 5 PM

MINI BÁNH MÌ SANDWICH

pork collar . cucumbers . carrots . thai basil aioli. 3.99

PENANG CHICKEN SATAY

flame-grilled skewers . peanut chilli dip. 7.99

SEASONAL MARKET OYSTERS

freshly shucked . asian vinaigrette. 8.99 /half dozen

TROPICAL MANGO FISH

asian rainbow slaw . battered fillets . toasted wild rice. 9.99

DRUNKEN ANGUS

short-rib . vermicelli . sesame rice crackers.

lemongrass aioli . 9.99

- ALL ITEMS ARE SUBJECT TO CHANGE
- PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE PLACING ORDERS
- \$25 CORKAGE FEE PER 750/ML. LIMITED TO 2 BOTTLES PER TABLE
- CONSUMING RAW & UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



STAR LEAF

ASIAN CUISINE

HAPPY HOUR

MONDAY-FRIDAY 3-5 PM

WELL COCKTAILS 12

BARTENDER'S CHOICE 14
(our bartenders decide your fate)

TWO-SHOTS FOR 18

DAILY 13

MONDAY- PEACOCK MARGARITA

TUESDAY- TRANSATLANTIC

WEDNESDAY- TANQUERAY DAY

THURSDAY- HELLO FROM HANOI

FRIDAY- MUAY TAI

PIRATE'S PITCHER 30
(Sangria for 2 to 4 people)