

# STAR LEAF

ASIAN CUISINE

✳️ : Signature | 🌿 : Vegetarian | GF: Gluten-friendly | LF: Lactose free | 🌶️ : Spicy | 🥜 : Contains nuts

## STARTERS

### SPICY THAI SOM TUM SALAD

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

### SAIGON SUMMER RICE PAPER ROLLS

carrots· cucumbers· avocado· toasted peanuts· mango dip. (GF)(LF) 🌿🥜 .....20  
+ soft-shell crab. (LF) .....8

### \* 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. (GF) 🌿🥜 .....19  
+ grilled chicken. ....8 + "crying tiger" steak. ....16 + tofu. 🌿 .....5

### NIGHT MARKET SHICHIMI TOFU

japanese 7-spice mix· pineapple· watermelon· sweet chili dip. (LF) .....19

### MAMASAN'S SHRIMP CAKE SKEWERS (4PCS) ✳️

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

### SIAM BEACH CLUB EGG ROLL (6PCS) ✳️

blended shrimp· water chestnut· lemongrass· garlic chili dip. (LF) .....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. 🌶️  
(1 serving) .....15 (4-6 serving) .....49

### SPICY MALACCA SAMBAL ✳️

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

## ENTRÉES

### THAI ROYAL CURRY ✳️

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

### MALAY CAPTAIN'S CURRY

10 secret spices· coconut cream· peanut butter· potatoes. 🌶️  
angus beef. ....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· eggs· shrimp· white jasmine rice & wild rice. (LF) ...28

### PINEAPPLE FRIED RICE

grated parmesan· seafood· pork floss· raisins· eggs· 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

## GRILL

### MADAME NOI'S PORK COLLAR ✳️

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

### BANANA LEAF CHICKEN

half chicken (free-range contains bones)· rosemary. (LF) .....32

### 12HR BRAISED ANGUS SHORT RIBS ✳️

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

### JAPANESE WAGYU A5 FILLETS

asian herbs· basil garlic sauce· cherry tomatoes. (GF)(LF) .....87

### GRILLED LAMB CHOPS ✳️

cauliflower purée· charred cherry tomatoes· minted chimichurri. (GF)(LF) .....42

### IKAN BAKAR

whole golden pomfret fish (contains bones)· sweet sour tropical slaw· asian salsa verde· vermicelli· basil garlic dipping sauce. (GF)(LF) .....39

### BABY BRINJAL ON EGGPLANT STEAK

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



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## DESSERT

### THE PINK MEKONG (4 servings)

coconut cream· red dragon-fruit· seasonal fruits· lotus seeds· red beans· peach gum. (GF) ..... 28

### TROPICAL PANNA COTTA COCONUT BOWL

coconut cream· fresh seasonal fruits· cashew· raisin. (GF)   
cup .....10      bowl (3-4 servings) .....22

### MANGO STICKY RICE

triple glutinous rice dyed in: red dragon-fruit· butterfly pea flower. (GF)(LF)   
(1 serving) .....12      (2-3 servings) .....22

### SLOW-DRIP VIETNAM COFFEE FLAN

caramel golden cage· coconut palm sugar· condensed creamer. (GF) .....12

### BANYAN TREE ICE CREAM

daily special flavor! \*ask your server\* .....10

### MILLE-CRÊPES CAKE

Paper-thin handmade crêpes are layered with light, airy pastry cream. Each layer of crêpe and cream melts in your mouth, leaving a subtle, sweet finish.

with your choice of:

chocolate .....12      lemon .....12      durian .....15



- ALL ITEMS ARE SUBJECT TO CHANGE
- 20% GRATUITY IS AUTOMATICALLY ADDED TO DINING PARTIES OF 6 OR MORE
- \$35 CORKAGE FEE PER 750/ML. LIMITED TO 2 BOTTLES PER TABLE
- \$10 FEE FOR "CAKE CUTTING"
- FOOD PREPARED HERE MAY CONTAIN TRACES OF THE FOLLOWING: DAIRY, EGGS, WHEAT, SHELLFISH, FISH, AND NUTS
- WE CANNOT GUARANTEE CROSS CONTAMINATION WILL NOT HAPPEN
- PLEASE ADVISE CAUTION WHEN CONSUMING FISH & MEAT DISHES 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

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## ASIAN INSPIRED TOP-POURS / SPECIALTY COCKTAILS

### LYCHEE MARTINI

vodka, lychee liqueur, lemon, agave 16

### PEACOCK MARGARITA

tequila, mezcal mist, lime, agave, passionfruit 16

### KAMATA CLUB BLUES

japanese whisky, curry agave, turkish tobacco bitter, simple syrup 22

### JADE ROYALE

gin, melon liqueur, yuzu liqueur, calpico yogurt,  
lemon juice 18

### SAIGON SUMMER

tequila, lime leaf liqueur, agave, thai chili infusion,  
blue curacao, chinese inspired bitters 16

### RAFFLES SINGAPORE SLING

gin, cherry heering, benedictine, pineapple, lime juice,  
grenadine, angostura bitters 18

### WHITE LOTUS

vietnamese dry gin, kaffir lime, lime leaf liqueur, bergamot 18

### BERRIES IN BANGKOK

rye whiskey, disaronno, blackberry syrup, egg white, simple  
lemon, chinese inspired bitters, psychauds, rosemary 19

### HELLO FROM HANOI

espresso, rum, vodka, egg-white, agave, crème de cacao 17

### MUAY TAI KICK

mekhong, orgeat, benedictine, lemon, longan 17

### TROPICAL APEROL SPRITZ

sparkling wine, aperol, fever-tree: yuzu & lime 16

### STAMFORD'S TONIC

gin, fever-tree tonic water, rosemary, orange 16



## LOCAL & EXOTIC BEERS

### SINGHA PREMIUM

5.0% THAI LAGER 8

### MODELO ESPECIAL

4.4% MEXICAN LAGER 8

### BEER LAO PREMIUM

5.0% LAOS LAGER 8

### ALLAGASH WHITE

5.2% BELGIAN-WHEAT 9

### SIERRA NEVADA HAZY

6.7% 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

## 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: \$12 or 4 FOR \$40

### WHITE TEA SHOT

vodka, peach schnapps, lemon juice, a splash of sprite

### GREEN TEA SHOT

jameson, peach schnapps, lemon juice  
simple and a splash of sprite

### LAST CALL

fresh espresso, licor43

### B-52

kahlua, baileys, grand marnier

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## 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*

## 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*

## 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*

## ROSÉ

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

*Bravium Rose Of Pinot Noir, Rosé, Anderson Valley 54*

*Dom Ott, Rosé, France 90*



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CRAFTING HEARTFELT, COMFORTING FLAVORS

JOIN US IN EXPLORING THE ESSENCE OF ASIA'S CULINARY CHARM  
SAVORING ENCHANTING MOMENTS, BEYOND WHAT MEETS THE EYE



- 20% GRATUITY IS AUTOMATICALLY ADDED TO DINING PARTIES OF 6 OR MORE
  - ALL ITEMS ARE SUBJECT TO CHANGE
- PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE PLACING ORDERS
  - \$35 CORKAGE FEE PER 750/ML. LIMITED TO 2 BOTTLES PER TABLE
  - \$10 FEE FOR "CAKE CUTTING"
  - CONSUMING RAW & UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
- PLEASE ADVISE CAUTION WHEN CONSUMING FISH & MEAT DISHES AS THEY MAY CONTAIN BONES



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## LUNCH MENU

Mon - Fri | 11PM - 3PM

\$ 29 per person

### STARTERS

(CHOOSE ONE)

#### MAMASAN'S SHRIMP CAKE SKEWERS (2PCS) ✨

charred pineapples· kaffir lime leaves· lemongrass· garlic chili dip. (LF)

#### SPICY THAI SOM TUM SALAD

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

#### SPICY TOM YUM SOUP ✨

prawns· mussels· lemongrass· kaffir lime· galangal· chili paste· mushrooms. 🌶️

#### CRYING TIGER SALAD

organic greens· toasted wild rice· tomatoes· manchego· citrus vinaigrette. (GF) 🌿🥜

#### SAIGON SUMMER RICE PAPER ROLLS (4PCS)

carrots· cucumbers· avocado· toasted peanuts· mango dip. (GF)(LF) 🌿🥜  
+soft-shell crab. (LF) (+\$4)

### ENTRÉES

(CHOOSE ONE)

#### THAI ROYAL CURRY ✨

slow-roasted sambal rempah· coconut cream· eggs· eggplant· baked baguette. 🌶️  
shrimp or soft-shell crab (one crab)

#### MALAY CAPTAIN'S CURRY

10 secret spices· coconut cream· potatoes. 🥜🌶️  
chicken or angus beef (+\$4)

#### RAINFOREST VEGETABLE CURRY

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

#### PINEAPPLE FRIED RICE

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

#### ROYAL CROWN FRIED RICE ✨

wild icelandic capelin fish roe· scallops· eggs· shrimp· white jasmine rice & wild rice. (LF)

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## HAPPY HOUR MENU

Mon - Fri | 3PM - 6PM

Mon - Thur | 8:30PM - 9:30PM

### COCKTAILS

#### BARTENDER'S CHOICE

(our bartenders decide your fate)

• Well 14 • Premium 16

#### SPIRIT OF THE MONTH

(ask your bartender!)

#### LYCHEE MARTINI 12

vodka, lychee liqueur, lemon, agave

#### PEACOCK MARGARITA 12

tequila, mezcal mist, lime, agave, passionfruit, saline

#### TROPICAL APEROL SPRITZ 12

aperol, fever-tree lime & yuzu, sparkling wine

#### GOODBYE FROM GEYLANG 13

vodka, asian silver rum, allspice dram, espresso, agave

#### JADE ROYALE 14

gin, melon liqueur, yuzu liqueur, calpico yogurt, lemon

#### KAMATA CLUB BLUES 14

japanese whisky, curry agave, turkish tobacco bitter, orange bitters, simple syrup

### BEER

#### MODELO ESPECIAL 5

4.4% mexican lager

#### SINGHA PREMIUM 5

5.0% thai lager

#### BEER LAO PREMIUM 5

5.0% laos lager

#### ALLAGASH WHITE 7

5.2% belgian-wheat

#### SIERRA NEVADA HAZY 7

6.7% IPA

### WINE

#### RED WINE

Pinot Noir 7

Cabernet 7

#### WHITE WINE

Sauv Blanc 7

Chardonnay 7

Rose 7

### BAR BITES

#### MALAY CURRY CHICKEN W/ FRIED RICE PAPER 10

10 secret spices· coconut cream· potatoes

#### SINGAPOREAN WINGS (5PCS) 9

crispy fried chicken wings· sprouts mix· asian salsa verde· shrimp paste

#### TROPICAL MANGO FISH 12

papaya salad· battered fillets· toasted wild rice

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## HAPPY HOUR MENU

Mon - Fri | 3PM - 6PM

Mon - Thur | 8:30PM - 9:30PM

### TEA & COFFEE

#### VIETNAMESE DRIP COFFEE 9

*Experience the rich and robust flavors of traditional Vietnamese Drip Coffee. Slow-dripped with a metal filter and sweetened with condensed milk, it offers a perfect balance of bold flavor and creamy sweetness. Enjoy it hot or iced for a true taste of Vietnam.*

#### THAI COFFEE 9

*Indulge in the unique and refreshing flavors of traditional Thai Coffee. Our brew starts with a strong, aromatic coffee, which is shaken with ice to create a frothy, invigorating experience. The chilled coffee is then poured over a glass of creamy milk, resulting in a delightful balance of bold coffee and smooth, sweet milk.*

#### ICED MOROCCO BLACK LEAF 6

*fresh mint · lime · lemon · passion fruit undertones*

#### ICED LAZY BEACH BUM 6

*slow dark brew, intense orange, hint of agave*

#### ICED BALI BOTANICAL 6

*fresh lemon, pandan syrup, rose water*

### CAKE

#### MILLE-CRÊPES CAKE

*Paper-thin handmade crêpes are layered with light, airy pastry cream. Each layer of crêpe and cream melts in your mouth, leaving a subtle, sweet finish.*

*With your choice of:*

*chocolate 12*

*lemon 12*

*durian 15*