



## FIRST

- CHICKEN SATAY** // crushed peanuts, indonesian soy, cucumber salad, mom's peanut sauce 9  
**BEEF SATAY** // filet mignon, sambal, indonesian soy, cucumber salad, mom's peanut sauce 15  
**MUSHROOM SPRING ROLLS** // pea sprouts, yuzukoshō aioli, kecap manis 11  
**GRILLED PORK RIBS** // ginger-pineapple glaze, cabbage-apple slaw 13  
**CARLSBAD MUSSELS** // fresh turmeric-coconut broth, grilled ciabatta 18  
**LETTUCE CUPS** // crispy prawn OR pork belly, pickled carrot & daikon, tamarind-coconut sambal, serundeng 14  
**LOBSTER TOM KHA** // coconut-lemongrass broth, galangal, fragrant herbs 19  
**WOOD-GRILLED ARTICHOKE** // basil aioli, grilled lemon 12

## SALADS

- LOCAL GREENS** // pickled vegetable summer roll, ginger vinaigrette, tamarind reduction 10  
**HUTCHINSON CHOPPED** // grilled chicken, smoked almonds, cherry tomatoes, avocado, lemon-yuzu dressing 18  
**SEARED FIJIAN TUNA** // spicy lettuces, mandarin, shaved radish, pickle-soy vinaigrette 21  
**GRILLED VEGGIES** // watercress, frisée, seasonal wood-roasted vegetables, charred lemon vinaigrette 14  
*add wood-grilled:* **free-range chicken breast** 6 **scottish isle salmon** 8  
**CHARRED BEEF** // grilled skirt steak, cucumber-herb salad, glass noodles, peanuts, red curry vinaigrette 18

## SIGNATURES

- BEEF RENDANG** // short rib, indonesian curry, coconut rice, caramelized baby bok choy 28  
**GREEN CURRY FRIED CHICKEN** // cabbage-apple slaw, gula jawa syrup 19  
**CRISPY TAI SNAPPER** // sushi rice, snap peas, spiced pineapple vinaigrette 29  
**MOM'S BAMI NOODLES** // filet, pork, chicken, shrimp, green beans, sambal, sweet soy 23

## FROM THE WOOD-FIRED GRILL

All glazed with red wine-tamarind butter

- AMERICAN WAGYU SKIRT** // 7oz 24  
**NEBRASKAN FILET** // 8oz 33  
**USDA PRIME NY STRIP** // 12oz 36  
**CREEKSTONE RIBEYE** // 16oz (bone-in) 42  
**ORGANIC HALF CHICKEN** 18

All served with mint-coriander sauce and grilled lime

- SCOTTISH ISLE SALMON** // 7oz 24  
**HERB-GRILLED DORADE** // 1lb 30  
**FIJIAN TUNA** // 7oz 28  
**COBIA** // 6oz 26  
**WHOLE LOBSTER, IN THE SHELL** // 2.5lb M.P.

### SAUCES

- Bearnaise 3 // Bone Marrow Bordelaise 5 // Szechuan Peppercorn 3  
Mint-Coriander 2 // Curry Hollandaise 3 // Pineapple Chutney 4

## SIDES & VEGETABLES

- GREEN BEANS** 8  
brown butter, shallots, smoked almonds
- BRUSSELS SPROUTS** 10  
crispy pork belly, ginger vinegar
- GRILLED ASPARAGUS** 9  
curry hollandaise, fried shallots, bacon
- WOOD-ROASTED CAULIFLOWER** 9  
yellow curry, coconut, chili, cilantro
- NASI GORENG** 13  
jasmine rice, chicken, pork, prawns, fried egg
- SUMMER SQUASH** 9  
cherry tomatoes, galangal, toasted coriander, sambal
- HAND-CUT FRIES** 9  
garlic aioli, peanut sauce
- MAC & CHEESE** 10  
aged gouda, toasted breadcrumbs, chives