



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