

Cocktails 5cl

ASQs Signatures

BASIL'N COCONUT —165

Gin, Lemon, Thai Basil & Coconut foam

SAKE SAKE —165

Gin, Yuzu Sake, Blackberry, Lemon & Cilantro

KIWI —165

Rum, Kiwi Sake, Lime & Mint

STRAWBERRY —165

Vanilla infused Vodka, Strawberry Sake, Strawberry shrub & Vanilla Foam

ASQs Temporary Cocktails

SPICY PINEAPPLE —165

Espolon tequila, Spicy Aperol, Pineapple sake, Passionfruit & Egg White

APRICOT & PANDAN LEAVES —165

Coconut washed rum, Apricot brandy, Lime & Pandan Syrup

MELON —165

Hojicha Sake, Melon Liqueur, Elderflower, Melon Cordial & H2O

MIKAN —165

Mikan-Yuzu Sake & Champagne

ASQs Version of Classic Cocktails

SALTED CARAMEL ESPRESSO MARTINI —165

Vodka, Mr Black Coffee Liqueur, Espresso Caramel & Salin orange bitters

TROPICAL RUM FASHION —165

Plantation Stiggins, Discarded Banana peel, Lagavulin, Banana & Chocolate bitters

ASQS P*RNSTAR MARTINI —165

Vanilla Vodka, Lime, Passionfruit, Pineapple, Salin orange bitters & Champagne

ASQS GIN & TONIC —165

Etsu gin infused with butterfly pea & Organics Tonic Water

ASQs Mocktails

VIRGIN BASIL'N COCONUT —95

Thai basil, Lemon & Coconut Foam

PASSIONFRUIT PIE —95

Passionfruit, Lime & Vanilla Foam

STRAWBERRIES & MINT —95

Strawberry Shrub, Mint & H2O

Snacks

EDAMAME – 59

SESAME STIR-FRIED PIMIENTOS – 69

PRAWN CRACKERS & SRIRACHA MAYO – 69

Raw

TUNA, "JEAN GEORGES", YUZU, JALAPEÑO, SOY – 139

BEEF TATAKI, TRUFFLE PONZU, PEANUTS, CILANTRO – 165

Bao buns

PORK, KOREAN BBQ, CUCUMBER, SRIRACHA MAYO – 85/PC

SHRIMP, GARI MAYO, MANGO – 85/PC

TOFU, CUCUMBER, GINGER, YUZU AIOLI – 79/PC *vegan*

Sushi maki

CRYING TIGER (10 PIECES) – 199

MAKI WITH DEEP FRIED SHRIMP, SPICY MAYO & CHILI SESAME

HAPPY (10 PIECES) – 199 *vegan*

INSIDE OUT MAKI WITH AVOCADO, WASABI EMULSION, CILANTRO

Small dishes

BROCCOLI, "SPICY MISO" PEANUTS, SESAME, CILANTRO – 99 *vegan*

VEGETABLE TEMPURA, YUZU AND TRUFFLE AIOLI – 110 *vegan* + SHRIMP – 55

RICE PAPER ROLLS, CAULIFLOWER, AVOCADO, PICKLED MANGO, CILANTRO – 119 *vegan*

DEEP FRIED SHRIMP, SPICY MAYO, CASHEW NUTS – 125

THAI TACO, SHRIMP, AVOCADO, RED CURRY, PEANUTS – 125

VIETNAMESE ROLLS, TUNA, PICKLED MANGO – 129

SIGNATURE, SHRIMP, TROUT ROE, AVOCADO, ROASTED CASHEW NUTS, GINGER VINAIGRETTE, NOODLES – 135

KYCKLING POP, SWEET CHILI, CILANTRO, WASABI AND AVOCADO MAYO – 125

CRISPY PORK, "PALM SUGAR" PEANUTS, MANGO, CILANTRO CRÈME, PAPAYA SALAD – 125

VENISON, TERIYAKI, SESAME, MUSHROOM, TRUFFLE – 179

JUST ASQ, DUMPLING COMBO, X 10 & ACCOMPANIMENT – 249

JAPANESE RICE À LA ASQ – 49

Sharing menu

—499 / PERSON

SERVED TO A MINIMUM OF TWO PERSONS

EDAMAME

PRAWN CRACKERS

DUMPLINGS

DEEP FRIED SHRIMP

SPICY MAYO, CASHEW NUTS

TUNA

"JEAN GEORGES", YUZU, JALAPEÑO, SOY

VENISON

TERIYAKI, SESAME, MUSHROOM, TRUFFLE

CRISPY PORK

"PALM SUGAR" PEANUTS, MANGO,
CILANTRO CRÈME, PAPAYA SALAD

CHOCOLATE FARANG

CARAMELIZED RICE CHOCOLATE,
MANGO ICE CREAM, SESAME CARAMEL,
PASSION MARINATED MANGO

Sharing menu Vegan

—499 / PERSON

SERVED TO A MINIMUM OF TWO PERSONS

EDAMAME

SESAME STIR-FRIED PIMIENTOS

HAPPY

INSIDE OUT MAKI WITH AVOCADO,
WASABI EMULSION, CILANTRO

BAO TOFU

CUCUMBER, GINGER, YUZU AIOLI

BROCCOLI

"SPICY MISO" PEANUTS, SESAME, CILANTRO

RICE PAPER ROLLS

CAULIFLOWER, AVOCADO, PICKLED MANGO,
CILANTRO

VEGETABLE TEMPURA

YUZU AND TRUFFLE AIOLI

BANANAZ

LIME AND PALM SUGAR FRIED
BANANA, COCONUT PANNACOTTA,
PEANUTS, CHOCOLATE SORBET

ASQ FOR DESSERT

CHOCOLATE FARANG — 119

CARAMELIZED RICE CHOCOLATE, MANGO ICE CREAM, SESAME CARAMEL, PASSION MARINATED MANGO

BANANAZ — 109 Vegan

LIME AND PALM SUGAR FRIED BANANA, COCONUT PANNACOTTA, PEANUTS, CHOCOLATE SORBET

CRÈME BRÛLÉE — 109

SOY, ROASTED WHITE CHOCOLATE, THAI BASIL, RASPBERRY SORBET

ICE CREAM/SORBET — 49/scoop

KINDLY ASQ US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY