HAIKU

MENU

SOUP

CLASSIC SWEET CORN SOUP

🟩	VEGETABLE	**450.00**
🟥	CHICKEN	**470.00**
🟥	CRAB	**490.00**

HAIKU HOUSE SPECIAL HOT AND SOUR SOUP

🟩	VEGETABLE	**450.00**
🟥	CHICKEN	**470.00**

KHAO SUEY

🟩	VEGETABLE	**500.00**
🟥	CHICKEN	**600.00**
🟥	PRAWN	**600.00**

TOM YUM

🟩	VEGETABLE	**300.00**
🟥	CHICKEN	**350.00**
🟥	PRAWN	**350.00**

TOM KHA

🟩	VEGETABLE	**300.00**
🟥	CHICKEN	**350.00**
🟥	PRAWN	**350.00**

🟥	**SPICY THAI SEA FOOD SOUP**	**520.00**
🟥	**LOBSTER MISO SOUP**	**560.00**

*All taxes are extra as applicable. Service charge is optional. * - ask for availability. Ask your server for allergen info.*

HAIKU
MENU

SALAD

🟩	**STEAMED EDAMAME WITH STIR FRIED, SPICY ICHIMI PEPPER**	**580.00**
🟩	**STEAMED EDAMAME WITH SEA SALT**	**580.00**
🟩	**SOM TOM SALAD** GREEN PAPAYA, RAW MANGO	**490.00**
🟩	**LETTUCE WRAPPED VEGETABLES IN SPICY BEAN SAUCE** EDAMAME, FRENCH BEANS, BROCCOLI, CARROT, WATER CHESTNUT, STRAW MUSHROOM, ICEBERG LETTUCE	**490.00**
🟥	**KOREAN BBQ CHICKEN WITH AVOCADO** MARINATED CHICKEN, AVOCADO, CHERRY TOMATO, MICROGREENS	**640.00**
🟥	**MINCED CHICKEN IN THAI SWEET BASIL** ICEBERG LETTUCE, MARINATED CHICKEN, FRENCH BEAN, WATER CHESTNUT, RED CHILLI, BASIL	**520.00**
🟥	**HONG KONG DUCK SALAD** BRAISED DUCK, SHALLOTS, PLUM SAUCE, LOTUS ROOT	**640.00**
🟥	**SPICY TUNA WITH SPICY MANGO CHILLI SAUCE** YELLOWFIN TUNA, MICROGREENS, RAW MANGO	**660.00**

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STARTERS

🟩	**CRISPY KALE ROLL WITH SMOKED CHEESE** KALE LEAF, SMOKED CHEESE, CHILLI FLAKES	520.00
🟩	**TURNIP CAKE** RADISH, CARROT, SHIITAKI MUSHROOM, FRIED ONION, FRIED GARLIC, BIRD'S EYE CHILLI, SPRING ONION	520.00
🟩	**CRISPY WATER CHESTNUT IN SPICY SRIRACH SAUCE** WATER CHESTNUT, TEMPURA FLOUR, ONION , GARLIC, SPRING ONION, CORIANDER, TOBAN DJAN CHILLI	520.00
🟩	**STIR FRIED LOTUS ROOT** (CHILLI GARLIC) LOTUS ROOT, BIRD'S EYE CHILLI, GARLIC, CHILLI OIL	560.00
🟩	**STIR FRIED LOTUS ROOT** (BUTTER GARLIC WITH CRUSHED PEPPER) LOTUS ROOT, GARLIC, UNSALTED BUTTER	560.00
🟩	**STIR FRIED ASSORTED MUSHROOMS IN CRISPY CHILLI** BUTTON MUSHROOM , STRAW MUSHROOM, SHIMEJI MUSHROOM, SHIITAKE MUSHROOM, GARLIC, BIRD'S EYE CHILLI, SCALLIONS	580.00
🟩	**MAPO TOFU** SILKEN TOFU, PICKLED VEGETABLE, TOBAN DJAN, ONION, GARLIC, GINGER, SHIITAKE MUSHROOM, DARK SOY	560.00
🟩	**BABY POTATO IN KUNG PAO SAUCE** BABY POTATO, BELL PEPPER, KUNG PAO SAUCE, FRIED CASHEWNUT, SCALLIONS	520.00
🟩	**STIR FRIED ASSORTED VEGETABLES** ASPARAGUS, SNOW PEAS, CELERY, BROCCOLI, BABY CORN, ZUCCHINI,CARROT, BOK CHOY STEMS	520.00
🟩	**EXOTIC VEG IN SPICY HOISIN SAUCE** ZUCCHINI, BROCCOLI, WATER CHESTNUT, BOK CHOY STEMS, BABY CORN, CARROT, ASPARAGUS, SNOW PEAS	520.00
🟩	**JAPANESE TOFU IN BURNT CHILLI GARLIC SAUCE** JAPANESE SILKEN TOFU, BELL PEPPER, SOY, ONION, IN-HOUSE BURNT CHILLI GARLIC SAUCE	520.00
🟩	**CRISPY SILKEN TOFU IN KUNG PAO SAUCE** SILKEN TOFU, PICKLED VEGETABLES, TOBAN DJAN, ONION, GARLIC, GINGER, DRIED RED CHILLI, DARK SOY	520.00

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STARTERS

●	**CRUSHED PEPPER CHICKEN** BELL PEPPER, CHICKEN BREAST, SCALLIONS, ONION, GARLIC, BIRD'S EYE CHILLI, CRUSHED PEPPER SAUCE	**560.00**
●	**KUNG PAO CHICKEN** CHICKEN, GARLIC, GINGER, SCALLIONS, CASHEWS, LIGHT SOY, VINEGAR	**580.00**
●	**CHICKEN IN SHANGHAI CHILLI SAUCE** CHICKEN BREAST, BELL PEPPER, SCALLIONS, ONION, GARLIC, BIRD'S EYE CHILLI, WATER CHESTNUT, SUN DRIED CHILLI	**580.00**
●	**CRISPY AROMATIC DUCK** BRAISED DUCK, SCALLIONS, CUCUMBER, PANCAKES, DUCK SAUCE	**1060.00**
●	**CRISPY KRONGY LAMB** SHREDDED LAMB, RAW MANGO, HOISIN SAUCE, SESAME SEEDS	**630.00**
●	**PAN SEARED LAMB** SLICED LAMB, BELL PEPPER, ONION, LIGHT SOY, CRUSHED PEPPER, SCALLIONS, SPRING ONIONS	**660.00**
●	**MONGOLIAN LAMB** SLICED LAMB, ONION, KING CHILLI, OYSTER SAUCE, SCALLIONS, SPRING ONIONS	**660.00**
●	**CHILEAN SEABASS IN TAIWANESE CHILLI SAUCE** CHILEAN SEABASS, TAIWANESE SAUCE, ONION, GARLIC, SCALLIONS, SWEET BASIL	**1270.00**
●	**GRILL CHILEAN SEABASS IN SWEET & TANGY GLAZE** MARINATED CHILEAN SEABASS, BABY BOK CHOY	**1270.00**
●	**INDIAN SALMON WITH LOTUS WRAP** INDIAN SALMON, OKRA, TOMATO	**660.00**
●	**FRIED SQUID WITH SPICY CURRY FLAKES** SQUID, PANKO, CURRY LEAF, ICHIMI PEPPER	**630.00**
●	**LOBSTER IN SPICY CHILLI GARLIC SAUCE** LOBSTER, BELL PEPPER, SCALLIONS, SNOW PEAS, SHIMEJI MUSHROOM, SHIITAKE MUSHROOM, CRISPY CHILLI SAUCE	**820.00**
●	**LOBSTER IN CHILLI BASIL** LOBSTER, BELL PEPPER, SCALLIONS, SNOW PEAS, WATER CHESTNUT, SHIMEJI MUSHROOM, SHIITAKE MUSHROOM	**770.00**
●	**CRISPY SOFT SHELL CRAB** SOFT SHELL CRAB, GARLIC, ONION, CURRY LEAF, SLICED ALMOND, SCALLIONS, SPRING ONION	**660.00**
●	**CRISPY KRONGY GARLIC PRAWN** FRIED PRAWN, SPRING ONION, TOBAN DJAN CHILLI SAUCE, MALTA ORANGE	**660.00**
●	**FLASH COOKED PRAWNS IN SOY CREAM** MARINATED PRAWN, CHERRY TOMATO, BIRD'S EYE CHILLI, SOY MILK	**680.00**

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DIM SUM (4 PCS)

●	**VEGETABLE CHIVE** CELERY, WATER CHESTNUT, CARROT, LOTUS ROOT	310.00
●	**ASPARAGUS & WATER CHESTNUT DUMPLINGS** ASPARAGUS, BOK CHOY, CELERY, LOTUS ROOT, WATER CHESTNUT	310.00
●	**TRUFFLE & EDAMAME DUMPLINGS** EDAMAME, WATER CHESTNUT, POTATO FLAKES, CREAM	420.00
●	**VEGETABLE CRYSTAL DUMPLINGS** BLACK FUNGUS, SHIITAKE MUSHROOM, CARROT, LOTUS ROOT, SNOW PEAS, CORIANDER	400.00
●	**SPICY VEGETABLE DUMPLINGS** BLACK FUNGUS, SHIITAKE MUSHROOM, CARROT, LOTUS ROOT, SWEET POTATO, THAI RED CHILLI, PEANUT, GARLIC	350.00
●	**WILD MUSHROOMS & TRUFFLE OIL** WHITE FUNGUS, BLACK FUNGUS, SHIITAKE MUSHROOM, CARROT, SWEET POTATO, LOTUS ROOT	420.00
●	**VEGETABLE SHANGHAI** BROCCOLI, CELERY, WATER CHESTNUT, CREAM CHEESE	350.00
●	**VEGETABLES & LOTUS ROOT ROLL** KING MUSHROOMS, LOTUS ROOT, CRUSHED PEPPER SAUCE	450.00
●	**VEGETABLE GYOZA** CELERY, CARROT, LOTUS ROOT, WATER CHESTNUT, BROCCOLI CREAM	380.00

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HAIKU
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DIM SUM (4 PCS)

⊙	**HAR GAO** MARINATED PRAWN, BAMBOO SHOOT	**420.00**
⊙	**SPICY PRAWN HAR GAO** PRAWN, BIRD'S EYE CHILLI, GARLIC, CORIANDER	**420.00**
⊙	**CRAB & PRAWN ROLL** WATER CHESTNUT, CRAB, MARINATED PRAWN, ONION	**430.00**
⊙	**LAMB ROLL** LAMB, WATER CHESTNUT, SCALLIONS, CHINESE CABBAGE	**420.00**
⊙	**CHICKEN & PRAWN SHUMAI** CHICKEN, PRAWN, CARROT, MUSHROOM	**420.00**
⊙	**BOK CHOY CHICKEN IN CRUSHED PEPPER SAUCE** CHICKEN, LOTUS ROOT, SHIITAKE MUSHROOM, TARO ROOT	**420.00**
⊙	**SPICY CHICKEN DUMPLINGS** CHICKEN, WATER CHESTNUT, BIRD'S EYE CHILLI	**420.00**
⊙	**PRAWN & CHIVE DUMPLINGS** PRAWN, CARROT, SHIITAKE MUSHROOM	**420.00**
⊙	**SPICY CHICKEN SHANGHAI DUMPLINGS** CHICKEN, CHILLI OIL, SCALLIONS, CARROT, MUSHROOM & GARLIC CHIVES	**430.00**
⊙	**CHICKEN GYOZA** CHICKEN, GARLIC, GINGER, CORIANDER	**430.00**
⊙	**CHICKEN XIAOLONGBAO** CHICKEN, GINGER, SHAOXING WINE	**430.00**

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BAO BUN

🟩	**SMOKED CHEESE & SPICY MUSHROOM BAO** ASSORTED MUSHROOMS, BELL PEPPER, CHILLI, GARLIC	**430.00**
🟥	**SPICY KOREAN CHICKEN BAO** CHICKEN, FRENCH BEANS, BASIL LEAF , BIRD'S EYE CHILLI, GARLIC	**470.00**

OPEN BAO

🟩	**ASSORTED MUSHROOM IN SPICY KOREAN KIMCHI** SHIITAKE MUSHROOM, SHIMEJI MUSHROOM, BUTTON MUSHROOM, STRAW MUSHROOM, GARLIC, CHILLI	**430.00**
🟥	**KOREAN BBQ CHICKEN** MARINATED CHICKEN, CARAMELIZED ONION, ICEBERG LETTUCE, MICROGREENS	**470.00**

BONBON

🟩	**TRUFFLE MUSHROOM BONBON**	**470.00**
🟥	**SPICY TUNA & SALMON BONBON**	**580.00**

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CHEUNG FUN

🟩	**PERUVIAN ASPARAGUS CHEUNG FUN** CELERY, ASPARAGUS, LOTUS ROOT, WATER CHESTNUT	**590.00**
🟩	**WILD MUSHROOM CHEUNG FUN** ASSORTED MUSHROOMS, SESAME OIL	**610.00**
🟩	**CHEESE & VEGETABLE CRISPY CHEUNG FUN** MOCK MEAT, CARROT, STRAW MUSHROOM, CHILLI, WATER CHESTNUT	**610.00**
🟥	**SPICY BASIL CHICKEN CHEUNG FUN** CHICKEN, BASIL LEAF, FRENCH BEAN, BIRD'S EYE CHILLI	**650.00**
🟥	**CRISPY PRAWN CHEUNG FUN** PRAWN, CLOUD EAR MUSHROOM	**660.00**
🟥	**STEAMED PRAWN CHEUNG FUN** PRAWN, SESAME OIL	**650.00**

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HAIKU
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SUSHI

🟩	**HAIKU HOUSE SPECIAL ROLL** AVOCADO, ASPARAGUS, TAKUAN, SHISO LEAF, CARROT, CUCUMBER, CREAM CHEESE, PONZU WASABI MAYO	650.00
🟩	**SMOKED TRUFFLE & MUSHROOM URAMAKI ROLL** ASSORTED MUSHROOMS, TRUFFLE MAYO, TANUKI, CREAM CHEESE	660.00
🟩	**BLUE PEA RICE WITH YAM BEAN TEMPURA** YAM BEAN, ASPRAGUS, CREAM CHEESE, ICEBERG LETTUCE, PONZU MAYO	660.00
🟩	**ASPARAGUS & AVOCADO URAMAKI** ASPARAGUS, CREAM CHEESE, AVOCADO, CHIVES	660.00
🟩	**EDAMAME AND AVOCADO IN TERIYAKI GLAZE** EDAMAME CREAM, PERUVIAN AVOCADO, CREAM CHEESE TERIYAKI GLAZE	660.00
🟩	**ASPARAGUS TEMPURA IN SPICY MAYO** ASPARAGUS, CREAM CHEESE, ICEBERG LETTUCE, WASABI MAYO	660.00
🟩	**PHILLY CHEESE & SPICY JALAPEÑO** JALAPEÑO, CUCUMBER, PICKLED JALAPEÑO, PHILLY CHEESE, ICEBERG LETTUCE	660.00
🟩	**CRISPY TANUKI ROLL IN SPICY MAYO** AVOCADO, CUCUMBER, SHIITAKE MUSHROOM, TEMPURA CRUMBS	660.00
🟥	**KING PRAWN TEMPURA URAMAKI ROLL** KING PRAWN, CUCUMBER, TOBAN DJAN SPICY MAYO, SESAME SEEDS	720.00
🟥	**SPICY TUNA TANUKI URAMAKI ROLL** BLACKFIN TUNA, CUCUMBER, PRAWN, CRAB, ASPARAGUS, SPICY MAYO	770.00
🟥	**BAKED SALMON WITH KATSU PRAWN IN SPICY MAYO** CUCUMBER, KATSU PRAWN, KEWPIE CRAB MIXER	770.00
🟥	**KING SALMON URAMAKI ROLL** SALMON, AVOCADO, JAPANESE CUCUMBER, TOBIKO, TANUKI, SPICY MAYO	770.00
🟥	**BLUE PEA RICE WITH TEMPURA PRAWN & CRAB ROLL** KING PRAWN, CRAB MEAT, AVOCADO, CUCUMBER, PONZU MAYO	770.00
🟥	**CATERPILLER ROLL** SMOKED EEL, AVOCADO, TERIYAKI SAUCE, ASPARAGUS, CUCUMBER, SANSHO PEPPER	790.00
🟥	**CALIFORNIA KING CRAB ROLL** KING CRAB, AVOCADO, TOBIKO, WASABI MAYO, JAPANESE CUCUMBER, ICEBERG LETTUCE	770.00

🟥	**TEMPURA SOFT SHELL CRAB ROLL IN SPICY YOUKI MAYO SAUCE** SOFT SHELL CRAB, AVOCADO, ICEBERG LETTUCE, TOBIKO, SPICY MAYO, LOLLO ROSSO	770.00

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TEMPURA

🟩	**ASSORTED YASAI TEMPURA** LOTUS ROOT, ASPARAGUS, SHISO LEAF, YAM BEAN, PUMPKIN FLOUR, RED & YELLOW BELL PEPPERS	530.00
🟥	**ASSORTED SEA FOOD TEMPURA** CHILEAN SEA BASS, KING PRAWN, SOFT SHELL CRAB, INDIAN SALMON, SHISO LEAF	800.00

NIGIRI (3 PCS)

🟩	**ELEPHANT ASPARAGUS**	410.00
🟩	**AVOCADO**	450.00
🟥	**YELLOWFIN TUNA**	520.00
🟥	**NORWEGIAN SALMON**	520.00

RAMEN

🟩	**YASAI RAMEN** EXOTIC VEGETABLE, LEMON, BEAN SPROUT	560.00
🟥	**SPICY KOREAN CHICKEN RAMEN** MARINATED CHICKEN, KOREAN SPICE, BEAN SPROUTS, LEMON, SPRING ONION	660.00
🟥	**MIXED SEA FOOD RAMEN** PRAWN, INDIAN SALMON, EXOTIC VEGETABLE, BIRD'S EYE CHILLI, GARLIC	680.00

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CLAYPOT

🟢	**TOFU AND EGGPLANT IN BLACK BEAN** SILKEN TOFU, EGGPLANT, ONION, GARLIC, SCALLIONS, BLACK BEAN	**660.00**
🔴	**CHICKEN CLAYPOT** MARINATED CHICKEN, ASSORTED MUSHROOM, BAMBOO SHOOT, SCALLIONS, BIRD'S EYE CHILLI	**680.00**
🔴	**CHILEAN SEABASS CLAYPOT** CHILEAN SEABASS, BAMBOO SHOOT, SHIITAKE MUSHROOM, SCALLIONS, SUN DRIED CHILLI, YELLOW BEAN	**1160.00**

ROBATA

🔴	**CLASSIC CHICKEN YAKITORI** MARINATED CHICKEN, SOYA, MIRIN AND CARMELIZED SAKE	**425.00**
🔴	**LAMB TENDERLION RABATA** LAMB MARINATED IN HAIKU SPECIAL SPICE, BELL PEPPER, SCALLION	**445.00**

TEPPANYAKI

🔴	**TEPPANYAKI CHICKEN IN YUZUKOSHO** CHICKEN MARINATED IN YUZU AND PEPPER, JAPANESE CUCUMBER	**425.00**
🔴	**TEPPANYAKI PRAWN WITH ASIAN HERBS** PRAWN MARINATED IN LEMON GRASS AND CHILLI, LEMON, CORIANDER ROOT, SOY	**445.00**

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WOK

CHILLI BASIL SAUCE

🟩	ASIAN VEG & SILKEN TOFU	**610.00**
🟥	CHICKEN	**630.00**
🟥	PRAWN	**660.00**
🟥	FISH	**680.00**

BLACK BEAN SAUCE

🟩	ASIAN VEG & JAPANESE TOFU	**610.00**
🟥	CHICKEN	**630.00**
🟥	LAMB	**660.00**
🟥	FISH	**680.00**

BLACK PEPPER SAUCE

🟩	ASIAN VEG & SILKEN TOFU	**610.00**
🟥	CHICKEN	**630.00**
🟥	PRAWN	**660.00**
🟥	FISH	**680.00**

SHANGHAI SAUCE

🟩	ASIAN VEG & SILKEN TOFU	**610.00**
🟥	CHICKEN	**630.00**
🟥	PRAWN	**660.00**
🟥	FISH	**680.00**

CHILLI OYSTER SAUCE

🟩	ASIAN VEG & SILKEN TOFU	**610.00**
🟥	CHICKEN	**630.00**
🟥	PRAWN	**660.00**
🟥	FISH	**680.00**

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NOODLES

HAKKA HANDPULLED
BEAN SPROUTS, ONION, SPRING ONION, BELL PEPPER, GARLIC CHIVES

🟩	VEGETABLE	**520.00**
🟥	CHICKEN	**560.00**
🟥	PRAWN	**590.00**

STIR FRIED UDON NOODLES
BEAN SPROUTS, ONION, SPRING ONION, BELL PEPPER, GARLIC CHIVES, KING CHILLI

🟩	VEGETABLE	**540.00**
🟥	CHICKEN	**570.00**
🟥	PRAWN	**600.00**

SINGAPORE VERMICELLI
BEAN SPROUTS, ONION, SPRING ONION, BELL PEPPER, GARLIC, CHIVES, JALAPEÑO

🟩	VEGETABLE	**540.00**
🟥	CHICKEN	**560.00**
🟥	PRAWN	**600.00**

MALAYSIAN NOODLES
BEAN SPROUTS, ONION, SPRING ONION, BELL PEPPER, GARLIC, CHIVES, JALAPEÑO, CHERRY TOMATO

🟩	VEGETABLE	**520.00**
🟥	CHICKEN	**560.00**
🟥	PRAWN	**590.00**

HO FAN NOODLES WITH CRISPY CHILLI OIL
BEAN SPROUTS, ONION, SPRING ONION, BELL PEPPER, GARLIC, CHIVES, JALAPEÑO

🟩	VEGETABLE	**540.00**
🟥	CHICKEN	**570.00**
🟥	PRAWN	**600.00**

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CURRIES

(SERVED WITH STEAMED JASMINE RICE)

BALINESE CURRY

🟢	ASIAN VEG & SILKEN TOFU	**630.00**
🔴	CHICKEN	**670.00**
🔴	PRAWN	**690.00**
🔴	FISH	**730.00**

GREEN THAI CURRY

🟢	ASIAN VEG & SILKEN TOFU	**630.00**
🔴	CHICKEN	**670.00**
🔴	PRAWN	**690.00**
🔴	FISH	**730.00**

MALAYSIAN CURRY

🟢	ASIAN VEG & SILKEN TOFU	**630.00**
🔴	CHICKEN	**670.00**
🔴	PRAWN	**690.00**
🔴	FISH	**730.00**

RICE

🟢	**TRUFFLE EDAMAME & BLUE PEA JASMINE FRIED RICE** EDAMAME, BIRD'S EYE CHILLI, GINGER	**560.00**
🟢	**VEGETABLE BURNT GARLIC RICE** CARROT, FRENCH LONG BEAN, BIRD'S EYE CHILLI, SHANGHAI OIL, GREEN & YELLOW ZUCCHINI	**520.00**
🟢	**CORN & ASPARAGUS JASMINE RICE WITH BURNT GARLIC**	**560.00**
🟢	**STEAMED JASMINE RICE**	**410.00**
🔴	**EGG & BURNT GARLIC JASMINE FRIED RICE**	**560.00**
🔴	**SPICY CHICKEN JASMINE FRIED RICE WITH SPICY SEA FOOD SAUCE** CHICKEN, PRAWN, ASPARAGUS, SCALLIONS	**630.00**
🔴	**SMOKED DUCK FRIED RICE** DUCK, EGG, KING CHILLI, SCALLIONS	**680.00**

🔴	**SPICY SEA FOOD FRIED RICE** PRAWNS, FISH, EGG, SCALLIONS, SPICY SAUCE	**740.00**

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CHEF SAGAR SPECIALS

🟢	**HAIKU SPECIAL ASSORTED VEGETABLE DIMSUM BASKET** (**20 PCS**)	**2650.00**
🟢	**HAIKU SPECIAL ASSORTED VEGETABLE SUSHI PLATTER** (**20 PCS**) SMOKED MUSHROOM 4PCS, EDAMAME TERIYAKI 4PCS, CRISPY TANUKI 4 PCS, CRISPY JALAPEÑO ROLL 4PCS, ASPARAGUS NIGIRI 2PCS, AVOCADO NIGIRI 2PCS	**2540.00**
🔴	**BLACK COD IN WHITE MISO** MARINATED BLACK COD, MISO SAUCE, SHIMEJI MUSHROOM	**1480.00**
🔴	**CRISPY WASABI PRAWN WITH DRAGON FRUIT SALAD** (**SALAD**) CRISPY FRIED PRAWN, JAPANESE MAYO, WASABI, DRAGON FRUIT, CALIFORNIA GRAPES	**640.00**
🔴	**HAIKU SPECIAL ASSORTED NON - VEG DIMSUM BASKET** (**20 PCS**)	**2750.00**
🔴	**STEAMED INDIAN SALMON WITH SPICY LEMON GRASS** BONELESS INDIAN SALMON, GARLIC, KASHMIRI CHILI, LEMON GRASS & LEMON JUICE	**770.00**
🔴	**HAIKU SPECIAL ASSORTED NON - VEG SUSHI PLATTER** (**20 PCS**) KING PRAWN TEMPURA 4PCS, TUNA TANUKI 4PCS, SALMON URAMAKI 4PCS, TEMPURA SOFT SHELL CRAB 4PCS, TUNA NIGIRI 2PCS, SALMON NIGIRI 2PCS	**2750.00**
🔴	**TEMPURA POMFRET IN BURN CHILLI GARLIC** BONELESS POMFRET, GARLIC, KASHMIRI CHILLI	**740.00**
🔴	**LAMB CHOP IN SPICY CRUSHED PEPPER WITH ASSORTED VEGETABLE** LAMB CHOP, BROCCOLI, SNOW PEAS, ASPARAGUS, ZUCCHINI, BOK CHOY STEMS	**720.00**

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HAIKU SIGNATURE MOCKTAILS

MOUNT FUJI FRESH GUAVA JUICE, JAPANESE SPICES AND SALT, CITRUS, TOGARASHI SALT	**300.00**
PRIMROSE PEACH,CITRUS, ROSE WATER, ROCK SALT	**300.00**
HAIKU TEA CEREMONY HIBISCUS AND MATCHA COLD BREW TEA	**350.00**
ELDERBERRY MIXED BERRIES, ELDERFLOWER, CITRUS, SPARKLING WATER	**350.00**
STARLIGHT RICE PROTEIN, CINNAMON, STAR ANISE, CONDENSED MILK, RED APPLES	**300.00**

MOCKTAILS

FRESH LIME SODA	**150.00**
MATCHA LEMONADE	**250.00**
SPARKLING PINEAPPLE LEMONADE	**250.00**
THAI COOLER	**250.00**

HAIKU
MENU

BUBBLE TEAS

MATCHA BUBBLE TEAS	300.00
MIXED FRUIT BUBBLE TEA	300.00
ROSE BUBBLE TES	300.00
THAI BUBBLE TEA	300.00

ICE TEAS

GUAVA ICE TEA	250.00
LEMON ICE TEA	150.00
LYCHEE ICE TEA	150.00
STRAWBERRY ICE TEA	150.00
WATERMELON ICE TEA	150.00

DESSERT

PULL ME UP	350.00
STICKY TOFFEE PUDDING	350.00
TRIPLE LAYERED CHOCOLATE MOUSSE	350.00