



ALCHEMY

café

& ASIAN BISTRO



ALCHEMY



ALCHEMY SIGNATURE DRINKS

	Hot	Iced
CLASSIC MATCHA Uji, Kyoto Taste note : Seaweed	100	120
YAME MATCHA Fukuoka Taste note : Nutty, Light Seaweed, Floral	100	150
CHAKUSHI MATCHA (Ceremonial Grade) Uji, Kyoto Taste note : Nutty, Creamy	180	220
OCHAMURA YAME MATCHA (Ceremonial Grade : Greate Taste Award 2023) Fukuoka Taste note : Nutty,Umami, Floral, Full Body	250	250
CHOICE OF MILK Oat Milk Soy Milk Almond Milk		30

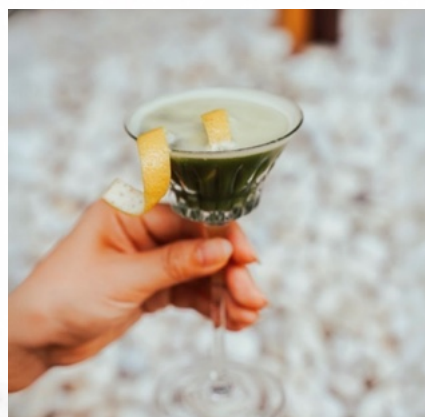
*All prices are subject to 7% Vat 10% SVC

ALCHEMY



ALCHEMY SIGNATURE DRINKS

ICED COCONUT MATCHA	250
MATCHA COCONUT AFFOGATO	250
COCKTAIL MATCHA TIRAMISU MARTINI	250
MATCHA LIMONCELLO SOUR	250
JAPANESE TEA SELECTION	150
Organic Sencha	
Organic Genmaicha	
Organic Green Tea Leaf	
Hojicha Roasted Green Tea	
Golden Buckwheat Tea	



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ALCHEMY SIGNATURE DRINKS

IMMUNE BOOST	150
Turmeric, Cinnamon, Ginger, Honey, Lemon	
GINGER SHOT BOOSTER	150
Pure Ginger Juice	
APPLE CINNAMON TEA	150
Apple Cinnamon, Apple Juice, Black Tea, Honey, Lemon	
LEMONGRASS PINEAPPLE TEA	150
Lemongrass Tea, Fresh Pineapple, Chia Seed, Honey	
HIBISCUS ORANGE TEA	150
Hibiscus Tea, Homemade Orange Marmalade, Orange Juice	
ZEN SPICE BLEND (HOT)	95
Butterfly pea, Chamomile tea, Rosemary, Ginger, Cinnamon	



Apple Cinnamon Tea



Immune Boost



Lemongrass Pineapple Tea

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ALCHEMY SIGNATURE DRINKS

SMOOTHIE

180

GLOWING GREEN

Kale, Pineapple, Green Apple, Cold pressed Apple juice

SPICY TROPICANA

Passion fruit, Pineapple, Cold Pressed Orange juice, Chili Salt Sauce

GLASS SKIN BLISS

Strawberry, Mixed Berries, Fresh Coconut Juice, Coconut Yogurt, Coconut Milk, Chia Seed

HONEYCADO

Avocado, Yogurt, Honey

MANGO SAGO

Mango, Banana, Coconut Yogurt, Coconut Milk

HAPPY BELLY

Celery, Kiwi, Green Apple, Cold Pressed Green Apple Juice

SMOOTHIE BOWL

265

VITAMINS BOWL

Mixed Berry , Strawberry , Beetroot, Pineapple juice.

ALCHEMY BOWL

Banana ,Pineapple, Mango

Immunity bowl

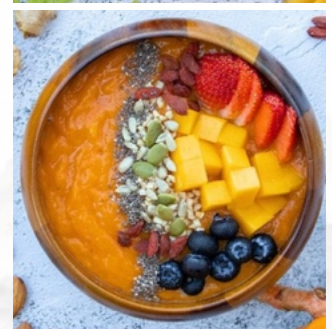
Peach frozen , Mango ,Carrot , Ginger, Chai seed , Turmeric



Glowing Green



Glass Skin Bliss



ALCHEMY



DRINKS Choose your favorite drink.

FRESH JUICE UJI, KYOTO

Orange Carrot Ginger	145
Pineapple Mango Lemon	145
Greenapple Celery Mints	145
Fresh Coconut	120
Mango Mints	130

REFRESHING

Thai Sweet Basils	110
Sweet Honey Lemon	110
Passion fruit Ginger Spritzer	110
Virgin Mojito	110
Lime Soda	110
Peppermint Lemonade	110
Butterfly Pea Passionate	110

PROTEIN SHAKE

Cacao, Coconut, Oat milk	265
Banana, Mixed Berry, Almond milk	265
Mango, Banana, Avocado, Peanut, Butter, Oat milk	265

MILK SHAKE & SIGNATURE FRAPPE

Vanilla	170
Chocolate	170
Coconut	170
Strawberry	170
Swiss Frappe	170

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COFFEE

ROAST LEVEL : MEDIUM / DARK

	Hot	Hot Large	Iced	
ESPRESSO	85	—	—	
AMERICANO	85	105	105	
PICOLO	95	—	—	
DOUBLE ESPRESSO	95	—	—	
FLAT WHITE	95	105	—	
CAPPUCCINO	95	105	105	
MOCHA	95	105	105	
LATTE	95	105	105	
CARAMEL MACCHIATO	105	115	125	
BLACK COFFEE ORANGE			120	
BLACK COFFEE HONEY LEMON			120	
COCOGRANO			120	
THAI ESPRESSO			120	
COFFEE FRAPPE			125	
DECAF COFFEE & MORE	Hot 120	Hot Large 130	Iced 140	Frappe 160

NON-COFFEE

	Hot	Hot Large	Iced	Frappe
CHOCOLATE	100	110	120	130
THAI TEA WITH MILK	100	110	120	130
THAI TEA WITH LEMON	100	110	120	

TEA SELECTION

ENGLISH BREAKFAST				130
EARL GREY				
PEPPERMINT				
CHAMOMILE				

CHOICE OF SYRUPS Extra.

VANILLA				30
CARAMAL				
HAZELNUT				

CHOICE OF MILK Alternative.

OAT MILK				30
SOY MILK				
ALMOND MILK				

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SOFT DRINKS

WATER	35
ACQUA PANNA / S	120
ACQUA PANNA / L	200
SAN PELLEGRINO / S	120
SAN PELLEGRINO / L	200
PREMIUM TONIC	80
COKE, COKE ZERO, SPRITE, TONIC	50

SPRITZER

HUGO SPRITZER	299
CAMPARI SPRITZER	299
APEROL SPRITZER	299
MIMOSA	299
LEMONCELLO SPRITZER	299
TROPICAL MIMOSA	299

CLASSIC COCKTAILS

ESPRESSO MARTINI	250
NEGRONI	250
IRISH COFFEE	250
MAGARITA	250
DAIQUIRI	250
BLOODY MARY	250
PINA COLADA	250
MOJITO	250

BEER

HEINEGEN 0.0	80
CHANG	95
SING	95
LEO	95
HEINEKEN	130
SAN MIGUEL LIGHT	130
RICEBERRY DRAFT BEER	160
SAPPORO JAPANESE DRAFT BEER (335 ML/ 640 ML)	250/480

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WHITE WINE

	BY GLASS	DINE-IN	TAKE AWAY
Beringer Main & Vine – Chardonnay (California, USA)	320	1600	1300
Ant Moore – Sauvignon Blanc (Marlborough, New Zealand)	350	1750	1450
Tagua Tagua – Sauvignon Blanc (Central Valley, Chile)		1050	750
Sea Ridge – Chardonnay (California, USA)		990	690
Kapuka – Sauvignon Blanc (Marlborough, New Zealand)		1190	890
Bottega – Pinot Grigio (Italy)		1190	890
Dr. Loosen – Dry Riesling (Mosel, Germany)		1190	890
Chartron La Fleur Bordeaux – Sauvignon Blanc (Bordeaux, France)		1190	890
Austo Oak – Chardonnay (Italy)		1250	950
Château de Maligny "Marche du Roi" Chablis – Chardonnay (Chablis, France)		1750	1450
Cloudy Bay – Sauvignon Blanc (Marlborough, New Zealand)		2100	1800

RED WINE

	BY GLASS	DINE-IN	TAKE AWAY
Maison Barboulot – Pinot Noir (France)	360	1800	1500
Château Au Vignoble – Bordeaux Supérieur (Bordeaux, France)	380	1900	1600
Tagua Tagua – Cabernet Sauvignon (Central Valley, Chile)		1050	750
Don Aparo – Malbec (Argentina)		1050	750
Sea Ridge – Merlot (California, USA)		1050	750
Chartron La Fleur – Bordeaux Blend (Bordeaux, France)		1190	890
Luigi Bosca Insignia – Malbec (Argentina)		1250	950
Famille Bougrier "Pure Valley" – Pinot Noir (Loire Valley, France)		1290	990
Bread & Butter – Cabernet Sauvignon (California, USA)		1400	1100
The Hedonist – Shiraz (McLaren Vale, Australia) *		1290	990
Château Cap Léon Veyrin – Merlot & Cabernet Sauvignon (Lustrac-Médoc, Bordeaux, France)		1600	1300

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ROSE WINE

BY GLASS DINE-IN TAKE AWAY

Exhib – Côtes de Thau Rosé (Cap d'Agde, France)	320	1600	1300
Domaine Jaume – Côtes du Rhône (Rhône Valley, France)		1090	790
M. Chapoutier "Marius by Michel Chapoutier" (France)		1090	790
Figuière Estate "Magali" – Côtes de Provence Rosé (Provence, France)		1500	1200
Château Sainte Marguerite Cru Classé – Côtes de Provence Rosé (Provence, France)		1600	1300

SPARKLING WINE & CHAMPAGNE

BY GLASS DINE-IN TAKE AWAY

Follador "El Brolo" – Prosecco DOC Treviso Brut (Veneto, Italy)	360	1800	1500
Masottina "Virage" – Rosé Brut Spumante (Italy)		1090	790
Miquel Pons – Cava Reserva Brut Nature (Penedès, Spain)		1190	890
Riunite – Prosecco Spumante Brut NV (Italy)		1290	990
Bottega Gold – Prosecco Brut (Veneto, Italy)		2000	1700
Louis Perdrier – Brut d'Excellence 1.5L (France)		2000	1700
Lombard – Extra Brut Champagne (Champagne, France)		2250	1950
Nicolas Feuillatte – Champagne Brut Réserve (Champagne, France)		2800	2500
Louis Roederer - Champagne Collection 245 (Champagne, France)		2900	2600
Dom Pérignon – Vintage Champagne (Champagne, France)		10800	10500

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SPIRITS

VODKA.

SMIRNOFF	220
ABSOLUT	230

GIN.

GORDON'S	220
BOMBAY SAPPHIRE	230
TANGUERAY	230

RUM.

BACARDI SUPERIOR	230
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TEQUILA.

JOSE'S CUERVO ESPECIAL REPOSADO	220
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WHISKEY.

JIM BEAM	230
JACK DANIELS	230
JAMESON	230
MAKER MARK	290

APERITIVO.

CINZANO	230
CAMPARI	230
APEROL	230
MARTINI EXTRA DRY	230

LIQUEUR.

KAHLUA	230
MALIBU	220
LEMONCELLO	230
ELDERFLOWER LIQUEUR ST. GERMAINE	350

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BREAKFAST

SAVORY PANCAKES

299

American Breakfast Plate - Two eggs any style, grilled tomatoes, sautéed mushrooms, and crispy bacon served with pancakes

EGGS & TOASTS

279

Omelet of your choice : Fluffy three-eggs omelet, cooked your way — choose from:

- Ham & Cheddar Cheese
- Mushroom, spinach and feta cheese
- Cherry tomatoes salad with avocado and Asian chili oil

Served with buttered Brioche toast and a side salad

AVOCADO TOAST

250

Classic: 2 poached eggs on toasted sourdough topped with smashed avocado, cherry tomatoes lime, sea salt and extra virgin oil

250

Spicy: 2 poached eggs on toasted sourdough topped with smashed avocado, cherry tomatoes lime, sea salt, chili flakes and pickled onion

SCRAMBLED EGGS ON TOAST

Soft creamy scrambled eggs, finished with chives and a drizzle of olive oil

279

- Miso salmon tataki with Avocado-cucumber salad with sesame dressing
- Crispy bacon and sauteed champignon mushroom with Truffle cream drop

259



Spicy Avocado Toast



Classic Avocado Toast



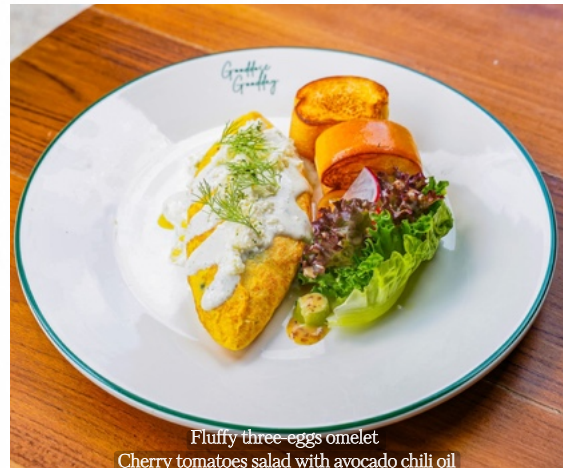
American Breakfast Plate

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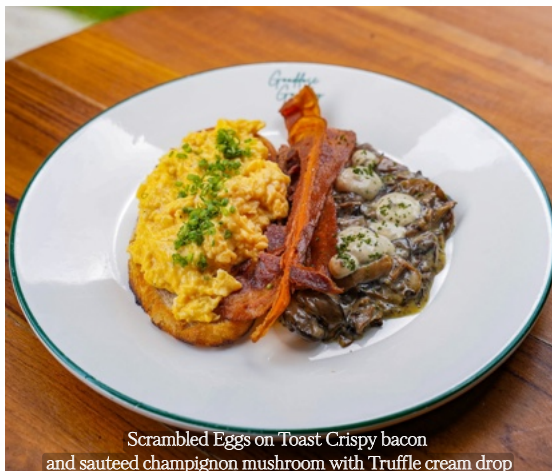
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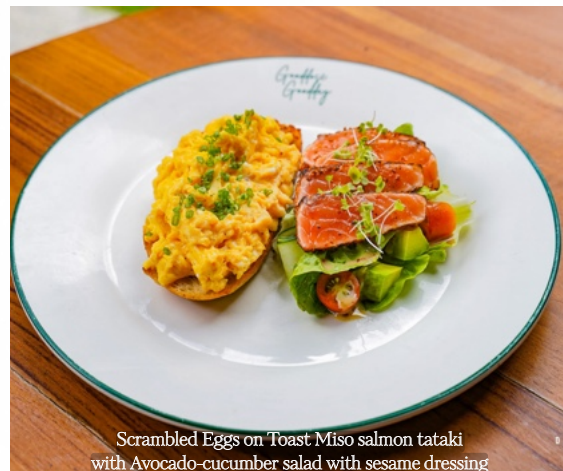
Fluffy three eggs omelet
Cherry tomatoes salad with avocado chili oil



Fluffy three eggs omelet
Cherry tomatoes salad with avocado chili oil



Scrambled Eggs on Toast Crispy bacon
and sautéed champignon mushroom with Truffle cream drop



Scrambled Eggs on Toast Miso salmon tataki
with Avocado-cucumber salad with sesame dressing



Banana pecan pancakes,
with fresh cream and maple syrup



French Toast with Berry Compote

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BREAKFAST

ANDAMAN BLUE CRAB OMELETTE ✦Recommended 350
Thai-style omelette with sweet blue crab, served with smashed avocado, sauteed mushrooms on korn pepp bread

SHAKSHUKA THAI STYLE 265
Poached eggs in spicy tomato-coriander sauce with avocado salad served with Pita bread

THAI EGGS BENEDICT ✦Recommended  350
Two poached eggs , orange-cured salmon on a croissant, topped with Thai curry hollandaise and crispy salmon flakes

SWEET PANCAKES 250
Banana pecan pancakes, with fresh cream and maple syrup

FRENCH TOAST 250
with Berry Compote : Golden brioche dipped in spiced egg batter, topped with maple syrup, berry compote and a dusting of icing sugar
Optional: Add a scoop of vanilla cream (70)



Andaman Blue Crab Omelette



Shakshuka Thai Style



Thai Eggs Benedict

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OATMEAL & YOGURT BOOSTER

APPLE PIE OATMEAL

265

Apple Compote, Cinnamon Powder, Pecan, Honey, Yogurt

YOGURT GRANOLA

250

Freeze dried strawberry, Berries, honey

TROPICAL OATMEAL

265

MANGO, ROASTED PINEAPPLE, COCONUT CHIPS
& CINNAMON POWDER

HAPPY CHOCO OATMEAL

265

Banana, Peanut Butter, Strawberry, Mixed Nuts & Coconut Chips



Apple Pie Oatmeal



Yogurt Granola



Tropical Oatmeal



Happy Choco Oatmeal

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EXPERIENCE AUTHENTIC FLAVORS WITH OUR 6 SIGNATURE RAMEN DISHES

SAKE KASU RAMEN

379

ราเม็งซุปลลาเซลมอนและสาเกคาสู เสิร์ฟพร้อมเซลมอนหมักสุตรพิเศษ ไข่ปลาลาเซลมอน และไข่โชยุ
Homemade noodles, salmon bone broth, cured salmon, black jelly mushroom, Bamboo shoot, shoyu egg, salmon roe, nori, spring onion, leeks.

TONKOTSU RAMEN

399

ทงคตส์ราเม็งซุปรดกหมูเข้มข้น เสิร์ฟพร้อมหมูชาชูตุ๋นซอส และไข่โชยุ
Homemade noodles, pork broth, braised pork chashu, black jelly mushroom, Bamboo shoot, shoyu egg, nori, spring onion, leeks.

TONKATSU TANTANMEN

379

ทงคตส์ก๊ากันเม็งหมูทอดกรอบ ราดซอสมิโซะน้ำมันพริก เสิร์ฟพร้อมไข่โชยุและมายองเนสน้ำผึ้งมัสดาร์ต
Homemade noodles, pork broth, miso chili oil, crispy fried breaded pork, honey mustard mayo, black jelly mushroom, bamboo shoot, shoyu egg, spring onion, leeks.

NIKU KARE RAMEN Recommended

399

ราเม็งซุปลาวซอยเนื้อตุ๋น เสิร์ฟพร้อมผักดอง ไข่โชยุ
Homemade noodles, khao soi soup, braised short ribs, pickled cabbage, black jelly mushroom, bamboo shoot, shoyu egg, spring onion, lime, and leeks.

NAM NGEOW CURRY RAMEN Recommended

399

ราเม็งน้ำเจียวเห็ดสูตรโบราณ เสิร์ฟพร้อมซี่โครงหมูตุ๋น
Homemade noodles, curry paste, braised pork ribs, pork blood, bean sprouts, black jelly mushroom, bamboo shoot, shoyu egg, spring onion, lime, dried chili, crispy garlic, and leeks.

KINOKO TSUKEMEN

350

ซีเคเม็งเห็ดรวมกลิ่นทรัฟเฟิล เสิร์ฟพร้อมดาชิเห็ดป่าและไข่โชยุ
Homemade noodles serve room temperature, truffle dressing, mushrooms, bamboo shoot, shoyu egg, spring onion, shiitake powder, truffle slices, leeks, and hot mushroom dashi broth.

ALCHEMY



Sake Kasu Ramen



Tonkotsu Ramen



Tonkatsu Tantanmen



Niku Kare Ramen



Nam Ngeow Curry Ramen



Kinoko Tsukemen

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ALCHEMY



SIGNATURE RICE BOWLS

Served with dashi broth

CHASHU PORK DONBURI

390

ข้าวหน้าหมูชาชูตุ๋น เสิร์ฟบนข้าวโชยุกลั่นจากลูกเนย สำหรับ
วาซาบิดอง และไข่โชยุ

Braised Japanese-style pork belly roll served over buttered shoyu sesame rice,
topped with crispy seaweed, pickled wasabi, and a soy marinated soft-boiled egg.

MISO SALMON TATAKI DONBURI

390

ข้าวหน้าแซลมอนมิโสะทานากิ เสิร์ฟบนข้าวโชยุกลั่นจากลูกเนย สำหรับ
อะโวกาโด ถั่วแระญี่ปุ่น และไข่ปลาแซลมอน

Lightly seared salmon marinated in white miso, served on buttered shoyu-sesame rice
with crispy seaweed, creamy avocado, edamame beans, and salmon caviar.



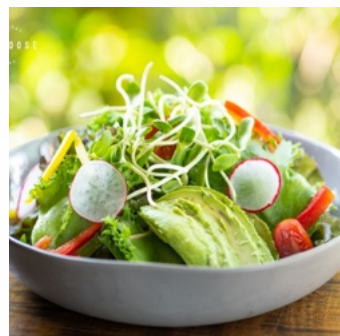
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SALADS

HOT BASIL CHICKEN SALAD Sous vide chicken with quinoa rice and garden greens, hot basil dressing	250
CLASSIC CAESAR SALAD With Grilled Tiger prawns	369
HOUSE CURED SALMON SALAD with avocodo and sesame dressing	299
AVOCADO SALAD assorted fresh salad and sesame dressing	250
CRISPY FALAFEL SALAD  VEG Crispy falafel on grilled vegetables, finished with tahini dressing.	250
THAI BURRATA  VEG Fresh Thai burrata on spicy pesto, with cherry tomatoes-avocado salad and cashew nuts.	320



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SANDWICHES , PITAS & SIDE

CHILI PRAWNS SANDWICH ★Recommended 280
Prawns in sweet chili mayo, served with curry-spiced fries.

GARLIC CHILI PRAWNS PITA 280
Prawns stir-fried with chili and garlic in a soft pita pocket.

HOT BASIL CHICKEN PITA 280
Sous vide chicken in Yoghurt Feta Cheese sauce, tomato salsa and coleslaw in a soft pita pocket

SMASHED BEEF BURGER 399
Served with French Fries

HOT DOG 265
Classic NY style hot dog served with smashed avocado & condiments in soft bun

CURLY FRIES OR CURRY FRIES 150
Seasoned to perfection.



Chili Prawns Sandwich



Garlic Chili Prawns Pita



Hot Dog



Curly Fries

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SOUPS

PUMPKIN SOUP 
with truffle & KETO Toasted Stick

265

MUSHROOMS CREAM SOUP 
with truffle & KETO Toasted Stick

265

SUPER IMMUNE BOOSTING CHICKEN BONE BROTH SOUP
with braised chicken drumsticks

250



Pumpkin soup



Mushroom soup



Chicken bone broth soup

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MAINS & SIGNATURE DISHES

GRILLED SALMON STEAK	530
Served with Japanese fried rice and miso beurre blanc	
COQ AU VIN (THAI TWIST)	530
Slow-braised half chicken with local herbs in red wine sauce, served with jasmine rice.	
BEEF LASAGNA	380
Classic layers of pasta with seasoned beef, rich tomato sauce, and melted cheese.	
EGGPLANT PARMIGIANA 	320
Eggplant layered with marinara, mozzarella, and Parmesan cheese.	
CRISPY PORK SCHNITZEL	360
Crisp pork schnitzel served with potato salad, Thai-style herb slaw, chili & lime aioli.	
SPAGHETTI TOM YUM TIGER PRAWNS 	475
Sautéed spaghetti in tum yum butter sauce served with grilled king prawns	
SPAGHETTI TRUFFLE GRILLED SEA SCALLOPS	525
Sautéed spaghetti in truffle cream sauce served with grilled sea scallops and salmon caviar	

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Grilled Salmon Steak



Coq au Vin (Thai Twist)



Crispy Pork Schnitzel



Beef Lasagna



Spaghetti Tom Yum Tiger Prawns



Spaghetti Truffle Grilled Sea Scallops

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NIGIRI BAR

NIGIRI (2 PCS)	NIGIRI (2 PCS)
FOIE GRAS (With Sweet Soy Sauce)	499
SPANISH RED PRAWN	450
AVOCADO	169
ANDAMAN SHRIMP	199
DRY AGED ANDAMAN RED SNAPPER	199
AKAMI TUNA	199
SALMON	199
SALMON TORO	250
HAMACHI	250
IKURA GUNKAN (Salmon Caviar Bite)	259
CHUTORO	350
JAPANESE WAGYU A5 ABURI	299
HOTATE	359
ABURI NIGIRI SET (5 PCS)	639
(Salmon / Akami / Chutoro / Hotate / Red Snapper)	
Premium Nigiri Set (7 pcs)	1190
(JP Wagyu A5 / Foie Gras / Hotate / Chutoro / Salmon Toro / Red Prawn / Ikura Gunkan)	

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HAND ROLL BAR

HAND ROLL

DRY-AGED ANDAMAN RED SNAPPER	129
With Sriracha Tobiko Dressing	
SALMON	129
With Spicy Mayo & Ikura	
SPICY "LARB" SALMON	129
WITH JAPANESE CUCUMBER	
AKAMI TUNA	129
With Truffle Mayonnaise, Avocado & Green Onion	
TAKO WASABI	129
Hand Roll	
HOTATE ABURI	169
With Shoyu Butter	
FOIE GRAS	199
With Sweet Soy Sauce & Green Asparagus	
SPICY BEEF TARTARE	169
With Truffle	
TARABA KING CRAB	199
and Avocado Mayo	
SPICY CHUTORO TARTARE	169
With Spring Onion & Avocado	
CHUTORO TUNA	199
With Yuzu Zest & Homemade Teriyaki Sauce	
SPANISH RED PRAWN	199
With Japanese Plum Sauce & Avocado	

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SASHIMI

SASHIMI

SALMON SASHIMI (4 PCS)	359
AKAMI SASHIMI (4 PCS)	359
Tuna	
CHUTORO SASHIMI (4 PCS)	699
Tuna	
DRY-AGED ANDAMAN RED SNAPPER SASHIMI (4 PCS)	359
HOTATE SASHIMI (2 PCS)	429
Scallop	
HAMACHI SASHIMI (4 PCS)	459
Yellowtail	
HAMACHI FILLET (5 PCS)	549
With Sesame Sauce & Black Soy Sauce	
AKAMI CRUDO (6 PCS)	549
With Citrus & Ginger Vinaigrette, Sesame Chili Oil	
TAKO WASABI	250
SALMON SET	999
Salmon & Salmon Toro Sashimi (4 pcs)	
Salmon Nigiri (2 pcs)	
Salmon Toro Nigiri (2 pcs)	
Ikura Gunkan (1 pcs)	
BLUEFIN TUNA SET	1250
Akami & Chutoro Sashimi (4 pcs)	
Spicy Chutoro Gunkan (1 pcs)	
Akami & Chutoro Nigiri (4 pcs)	
Sashimi Set (for 2 person)	2499
Chutoro/ Akami/ Hamachi/ Salmon	
Spanish red prawn/ Ikura/ Hotate	
Served with fresh Wasabi	

*All prices are subject to 7% Vat 10% SVC

ALCHEMY



SIGNATURE UDON

TOM YUM PRAWN UDON

399

Tiger prawns Udon noodle in spicy tom yum broth and assorted mushrooms

BRAISED BEEF PHO UDON

399

Braised beef cheek slices and beef dumplings in aromatic pho-style broth with fresh herbs.

SIGNATURE CURRIES

With Rice or Roti – customize to suit your taste

BEEF CHEEK GREEN CURRY

390

Thai green curry with tender beef cheek, Thai eggplant



Tom Yum Prawn Udon



Braised Beef Pho Udon



Thai Eggs Benedict

*All prices are subject to 7% Vat 10% SVC

ALCHEMY



DESSERTS

MANGO STICKY RICE

With black sesame ice cream.

250



Mango sticky rice

HONEY BURNT BUTTER BRIOCHE

Served with salted caramel and vanilla ice cream.

250

BUTTERFLY PEA PANNA COTTA

With raspberry coulis and mixed berries

250



Butterfly pea panna cotta

COCONUT TIRAMISU

Served with crispy coconut and cashew nuts candy

250

BAKED ALASKA WITH BERRIES ✦Recommended

At your table Flamed baileys ice cream sandwich & Berries compote.

299



Baked alaska

RUSSIAN HONEY CAKE

Honey, Caramel, Creamcheese and Fresh Berries

250

ASSORTED HOMEMADE ICE-CREAM AND SORBET

Coconut

Mixed Berry Sorbet

Mango Sorbet

Chocolate

Thai Coffee

Vanilla

Green Tea

69



Russian honey cake

*All prices are subject to 7% Vat 10% SVC