



SAMSARA

ASIAN FUSION

MENU



APPETIZERS

Edamame (G) (VG) (V) Soybean Salted or Spicy	\$26
Wasabi Prawns (SF) (D) Fried Prawns with Tobanjan Spicy Mayo	\$42
Dynamite Goong (G)(SF) (S) Thai Deep-Fried Prawn & Spring Onion Cocktail	\$42
Tempura Moriawase (SF) Assorted Prawns & Vegetables	\$42
Goong Sa Rong (SF) (A) Prawn Spring Rolls with Sweet Chili Sauce	\$34
Chicken Tikka (S) Chicken Thigh mixed with Indian Spice cooked in Tandoor	\$34
Gai Satay (N) Grilled Chicken with Thai Peanut Sauce	\$34
Som Tam Je (N) (S) Spicy Classic Papaya Salad	\$26
Tandoori Prawns* (SF) (A) Jumbo Prawns Cooked with Indian Spices	\$50

SOUPS

Tom Yum Goong (SF) (S) Hot & Sour Shrimp Soup	\$28
Miso Shiro (G) (SF) Traditional Crab Soup	\$26

* Not included in All Inclusive package, 30% discount applicable in each dish

Should you be ALLERGIC or INTOLERANT to ANY food, please inform your waiter who will be happy to assist you to select a dish suitable to your requirements; or have our chef prepare something special for you.

(S) Spicy (SF) Seafood (V) Vegetarian (VG) Vegan (G) Gluten (N) Nuts (D) Dairy (P) Pork (A) Alcohol

All prices are subject to 10% service charge and 12% tourism goods & services tax

VEGETARIAN STARTERS

Hara Bhara Kabab (VG) Mix Vegetables Pattie with Jaggri and Tamarin Sauce	\$26
Tandoori Bharwa Aloo (VG) Dry Fruit & Paneer Stuffed in Potato	\$22
Uramaki (G) (VG) (V) (D) Avocado & Japanese Vegetables Roll	\$30
Wakame Salad (G) (VG) (V) Avocado, Garden Vegetables, Sunomono Dressing	\$26
Salt & Pepper Tofu (G) (VG) Thai Style Marinated Soft Tofu with SpicySoya	\$30
Satay Pak (VG) (N) Grilled Vegetables, Peanut Sauce	\$30
Tandoori Cauliflower (VG) Cauliflower marinated with Indian Spices and cooked in Tandoori	\$22

VEGETARIAN MAIN DISHES

Paneer Methi Malai (N) (V) (VG) Fenugreek Leaves and Paneer Cooked with Onion and Cashewnut Sauce	\$24
Bhuna Vegetables (V) (VG) (G) (N) Seasonal Mix Vegetable Toasted with Onion, Tomato and Semi Gravy	\$32
Shojin Age Tempura (VG) (V) Vegetables Roll Tempura	\$32
Tofu Suteki (VG) (V) Pan Fried Firm Tofu, Uzu Miso Sauce	\$36
Dhal Tadka (G) (S) (V) (VG) Yellow Lentils with Curry Leaves	\$28
Palak Paneer (V) (VG) (G) (D) Cottage Cheese in Spiced and Creamy Spinach	\$30
Vegetable Kofta Seasonal Mix Vegetable with Indian Spices	\$24

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FROM THE SEA

Goa Prawn Curry (S) (A) (SF) Goan Style Prawn Cooked with Coconut and Tamarind	\$50
Prawn Vindaloo (S) (A) (SF) Jumbo Prawns cooked with Local Goan Species with Sweet and Sour Spicy Gravy	\$50
Yusu Miso Tuna (G) (SF) Marinated Tuna Steak with Yuzu Miso Sauce	\$44
Catch of The Day (G) (SF) (S) Chargrilled Reef Fish with Signature Japanese Sauce	\$38
Prawn Yaki Soba (SF) Stir Fried Noodle with Prawns & Vegetables	\$32
Kao Pad Sapparot (SF) Thai Style Fried Rice with Pineapple & Shrimps	\$26
Pla Rad Prik (G) (S) (SF) Thai Style Fried Whole Fish, Spicy Peanut Som Tam	\$46
Gaeng Keow Wan Gung Prawn Green Curry (SF)	\$48

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FROM THE LAND

Buttered Chicken (D) (N) Prepared with a Creamy Rich Tomato Gravy Coupled with Tandoori Chicken	\$40
Mutton Rogan Josh (S) (D) Braised Mutton cooked with Indian Aromatic Spices	\$50
Chicken Tika Massala (S) (D) Marinated Roast Chicken in Indian Spiced served with Raita and Chutney	\$38
Chicken Katsu Curry (S) (D) Breaded Chicken with Japanese Curry	\$42
Wasabli Garlic Beef Steak (G) (A) Grilled Beef, Yuzu Truffle Potato, Wasabi Sauce	\$48
Neua Pad Prik (S) (N) (G) Thai Classic Stir Fry Beef Tenderloin	\$42
Gaeng Ped (G) (S) Thai Chicken Curry enhanced with Green, Yellow or Red Curry	\$38
Pad Kra Pao Mu (P) (S) Thai Stir Fried Pork with Basil & Chili Sauce	\$38
Chicken Yakitori (G) (D) Japanese Chicken Skewers & Yakitori Sauce	\$30
Kao Pad (P) (S) Thai Fried Rice, Choice of Pork or Chicken	\$40

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BREAD

Naan (D) Enjoy your Naan by choosing one of the additional flavors: \$10
Plain Naan / Chees Naan / Garlic Naan

Roti (VG) \$10

RICE

Basmati (G) (VG) \$10
Fragrant Rice, Plain or Cumin

Kao Pad Pak (G) (VG) (S) \$20
Thai Fried Rice with Vegetables

SUSHI SIGNATURE ROLL

Dragon Roll (G) (SF) (D) \$38
Unagi, Avocado, Poached Prawns, Cream Cheese, Ikura & Teriyaki Mayo

Fiery Surf & Turf (G) (SF) (D) \$46
Wagyu Beef, Avocado, Cucumber, Prawn, Lemon Chili Mayo

Volcano Roll (G) (S) (D) (SF) \$36
Tuna, Salmon, Reef Fish, Flying Fish Roe, Avocado, Tobanjan Mayo

Salmon Tempura Roll (SF) (D) (G) \$36
Smoked Salmon, Cucumber Avocado, Cream Cheese, Mango Coconut Sauce

Hideaway Signature Roll (G) (SF) (D) \$44
Tempura Prawn, Avocado, Cream Cheese, Poached Prawn

Crunchy Tuna & Salmon Roll (SF) (D) \$36
Tempura Flakes, Reef Fish Tuna, Salmon, Avocado

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SUSHI & NIGIRI PLATTER

Hideaway Nigiri (SF) (G) Salmon, Tuna, Reef Fish, Prawn, Unagi, Mackerel, Scallop, Crab	\$46
Discovery Platter (SF) (D) 6 pieces of Sashimi, 4 pieces of Nigiri, 4 pieces of Roll	\$46
Hideaway Selection for 2 (SF) (D) 8 pieces of Sashimi, 6 pieces of Rolls, 6 pieces of Nigiri, 2 pieces of Gunkan	\$68
Hideaway Sashimi Platter (SF) (G) Salmon, Tuna, Reef Fish, Scallop, Crab, Tamago	\$44
Maguro Sashimi Platter (SF) (G) Fresh Saku Tuna Loins	\$38
Sake Sashimi Platter (SF) (G) Fresh Tasmanian Salmon	\$38

DESSERT

Neuw Mamuang (G) Traditional Sweet Mango & Sticky Rice	\$16
Kulfi (A) (N) Traditional Indian Ice-Cream Flavored with Cardamom & Pistachio	\$16
Lemon Grass Crème Brulée (A) (G) Silky Caramelized Custard infused with Lemon Grass	\$18
Gulab Jamun (A) (N) Simmered Milk Dumplings in Warm Cardamom Syrup	\$18
Tropical Salad (VG) (G) (V) Fruit Salad with Lime Sorbet & Shiso Leaf	\$16
Goreng Pisang (A) Deep Fried Bananas with Honey Glazing & Vanilla Ice Cream	\$18
Assorted Sorbet & Ice Cream (D) Mango, Lemon, Vanilla, Coconut, Chocolate	\$6

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