



SAMSARA

ASIAN FUSION


Indian Menu

INDIAN MENU

印度菜

Appetizers

开胃菜

- Hariyali Potato and Mint Cakes served with Coriander Chutney    \$22
哈亚利土豆和薄荷蛋糕，搭配香菜酸辣酱 (素食，不含坚果，不含奶制品)
- Assortment of Pakoras with Chicken, Fish, Prawn and Vegetables   \$22
油炸蔬菜拼盘，搭配鸡肉，鱼肉，虾和蔬菜 (含海鲜，不含坚果)
- Prawn and Fresh Grated Coconut Salad  \$26
鲜虾和新鲜椰丝沙拉 (含海鲜)


From Tandoor Oven


烧烤

- Tandoori Cauliflower marinated with Indian Spices and cooked in Tandoor   \$22
泥炉炭火炒西兰花，用印度香料腌制，采用印式泥炉烹炒 (素食，不含坚果)
- Paneer Tikka Cottage Cheese with Bell Pepper cooked in Tandoor   \$27
印式泥炉烤农家芝士和灯笼椒 (素食，不含坚果)
- Chicken Tikka marinated with Yogurt, Spices and cooked in Tandoor  \$38
鸡肉块，酸奶和香料腌制，采用印式泥炉烹炒 (不含坚果)
- Tandoori Prawns cooked in Tandoor with Indian Spices and Herbs   \$44
印式泥炉炒虾，辅以因素香料和香草调味 (含有海鲜，不含坚果)

Breads

面包

- Plain, Garlic or Cheese Naan Bread   \$9
白面包，蒜香面包或奶酪印度烤饼
- Vegetables Kulcha Stuffed Bread \$9
蔬菜乳酪夹馅面包


















-  Contains Fish  Contains Seafood  Contains Pork
-  Contains Shellfish  Nut Free  Dairy-Free
-  Vegan  Spicy

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



Main Courses

主菜

Yellow Lentils Tadka with Curry Leaves and Roasted Garlic   	\$26
咖喱叶和烤大蒜配黄扁豆什锦 (素食, 不含坚果, 不含奶制品)	
Assorted Lentils and Beans Makhani in Creamy Gravy  	\$26
奶油肉汁什锦扁豆和印度黄油豆 (素食, 不含坚果)	
Cauliflower and Potato in Masala Rich Turmeric Gravy  	\$26
玛莎拉咖喱汁花椰菜和土豆, 搭配浓香姜黄肉汁 (素食, 不含坚果)	
Paneer Cheese and Vegetables Koftas in Ginger and Herbs Gravy  	\$22
生姜香草肉汁烹煮印度百乐素食芝士和蔬菜肉丸 (素食, 不含坚果)	
Cottage Cheese in Spiced and Creamy Spinach Sauce  	\$28
农家芝士配五香和奶油菠菜酱汁 (素食, 不含坚果)	
Travancore Fish Curry with Fresh Coconut and Southern Indian Spices 	\$34
特拉凡哥尔咖喱鱼, 搭配新鲜椰子和南部印度香料 (含鱼)	
Buttered Chicken simmered in Rich Tomato and Cashew Nut Gravy	\$39
浓香番茄和腰果肉汁焖黄油鸡	
Goa Yellow Prawn Curry flavored with Ginger, Coriander and Coconut Milk 	\$46
黄咖喱虾, 辅以生姜, 香菜和椰奶调味(含海鲜)	
Lamb Vindaloo simmered in Spicy and Sour Broth with Potato and Black Pepper  	\$48
酸辣肉汤焖咖喱肉汁羊肉, 辅以土豆和黑胡椒调味(不含奶制品, 辣)	
Lobster Jalfrezi cooked with Bell Pepper, Onion and Homemade Spices Mix  	\$66
加芙里子咖喱龙虾, 搭配灯笼椒, 洋葱和自制调味酱 (含海鲜, 不含坚果)	

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Desserts

甜品

Homemade Ice Cream and Sorbet Scoop 自制冰淇淋和雪芭		\$5
Ice Cream: Vanilla, Saffron, Coconut 冰淇淋:香草, 藏红花, 椰子		
Sorbet: Mango, Lychee, Lemon 雪芭:芒果, 荔枝, 柠檬(不含奶制品, 素食)		
Cantaloupe Melon with Sago in Coconut milk  		\$16
哈密瓜西米椰奶(素食, 不含奶制品)		
Traditional Sweet Mango and Sticky Rice  		\$16
传统泰式甜芒果糯米饭(素食, 不含奶制品)		
Kulfi - Traditional Indian Ice Cream flavored with Cardamom and Pistachio 		\$16
传统印度冰淇淋, 加入豆蔻和开心果(素食)		
Lemongrass Crème Brûlée		\$18
柠檬草焦糖布丁		
Gulab Jamun reduced Milk Balls in warm Cardamom Syrup 		\$18
温热豆蔻糖浆配玫瑰奶球(素食)		

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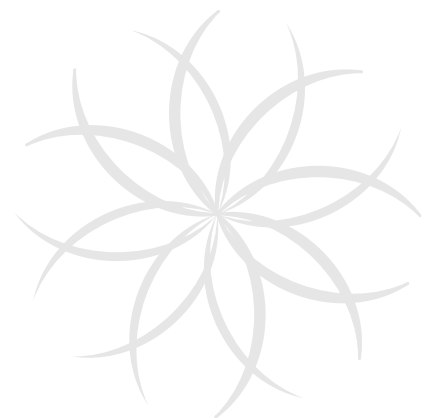
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Japanese Menu

Sushi Signature Rolls

寿司特色卷

- Dragon Roll 龙卷**    \$36
Unagi, Avocado, Poached Prawns, Cream Cheese, Ikura & Teriyaki Mayo
鳗鱼, 鄂梨, 水煮虾, 奶油芝士, 鱼子 & 照烧蛋黄酱
- California Roll 加利福尼亚卷**     \$34
Crab Meat, Avocado, Cucumber, Mayo, Flying Fish Roe
蟹肉, 鄂梨, 黄瓜, 蛋黄酱, 鱼子酱
- Crunchy Tuna & Salmon Avocado 脆金枪鱼 & 三文鱼鄂梨**  \$34
Tempura Flakes, Tuna, Salmon & Avocado
天妇罗, 金枪鱼, 三文鱼 & 鄂梨
- Volcano Roll 火山卷**    \$34
Tuna, Salmon, Reef Fish, Flying Fish Roe, Tobanjan Mayo
金枪鱼, 三文鱼, 礁鱼, 鱼子, 蛋黄酱
- Crazy Rainbow Roll 疯狂彩虹卷**    \$34
Crab Stick, Avocado, Cream Cheese, Salmon, Tuna Reef Fish, Ikura
蟹条, 鄂梨, 奶油芝士, 三文鱼, 金枪鱼礁鱼, 鱼子
- Salmon Medley Roll 三文鱼混合卷**   \$34
Smoked Salmon, Avocado, Cream Cheese, Mango Coconut Malibu Sauce, Tempura Roll
烟熏三文鱼, 鄂梨, 奶油芝士, 芒果椰子马里布汁, 天妇罗卷
- Hideaway Signature Roll 海德维特色卷**    \$43
Tempura Prawn, Avocado, Cream Cheese, Poached Prawn
大虾天妇罗, 鄂梨, 奶油芝士, 水煮虾
- Flaming Sake Truffle Aburi 清酒阿布里松露**   \$40
Torched Salmon, Truffle, Ikura
手把三文鱼, 松露, 鱼子

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Sushi & Nigiri Platters

寿司生鱼片拼盘

- Hideaway Nigiri** 海德维生鱼片     \$44
Salmon, Tuna, Reef Fish, Prawn, Unagi, Mackerel, Scallop, Crab
三文鱼, 金枪鱼, 礁鱼, 大虾, 鳗鱼, 马鲛鱼, 扇贝, 蟹
- Discovery Platter** 探索拼盘   \$44
6 pieces Sahimi, 4 pieces Nigiri, 4 pieces Roll
6 片刺身, 4 片鳗鱼, 4 个卷
- Hideaway Selection for Two** 海德维选择 2   \$48
8 pieces Sahimi, 6 pieces Rolls, 6 pieces Nigiri, 2 pieces Gunkan
8 片刺身, 6 个卷, 6 片鳗鱼, 2 军舰寿司
- Hideaway Sashimi Platter** 海德维刺身拼盘     \$42
Salmon, Tuna, Reef Fish, Scallop, Crab, Tamago
三文鱼, 金枪鱼, 礁鱼, 扇贝, 蟹肉, 鸡蛋
- Maguro Sashimi Platter** 金枪鱼刺身拼盘   \$36
Fresh Saku Tuna Loins – Sashimi Quality
新鲜金枪鱼里脊-高品质刺身
- Sake Sashimi Platter** 清酒刺身拼盘   \$36
Fresh Tasmanian Salmon – Sashimi Quality
新鲜三文鱼-高品质刺身


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Cold Starters

冷盘

Chuka Wakame Salad with Prawns & Avocado 裙带菜沙拉和大虾 & 鄂梨  \$38

Mixed Seaweed, Poached Prawns, Avocado, Cucumber, Cherry Tomato, Ponzu Dressing

混合裙带菜, 水煮虾, 鄂梨, 黄瓜, 圣女果, 柚子醋汁



Flaming Maguro 燃烧吞拿鱼   \$29

Sichuan Seasoned Torched Tuna, Yuzu Jelly & Flying Fish Roe

四川手把金枪鱼, 柚子冻 & 鱼子

Steamed Bok Choy with Ajipan Dressing  \$24

蒸包菜配汁

Aburi Sake, Truffle & Avocado Roll 阿布里清酒, 松露 & 鄂梨卷   \$33

Torched Salmon, Avocado, Truffle and Yuzu Dressing

手把三文鱼, 鄂梨, 松露和柚子汁

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Hot Starters

热菜

- Edamame** 日本青豆   \$25
Boiled Soybean Salted or Spicy
水煮，咸酱油或麻辣
- Miso Shiro** 蔷薇味增汤   \$20
Traditional Japanese Miso Soup with Crab Meat, Tofu, Wakame
传统日式味增汤配蟹肉，豆腐，裙带菜
- Agedashi Tofu** 炸豆腐   \$26
Fried Tofu with Mushroom Dashi Sauce
炸豆腐配蘑菇鱼精汁
- Wasabi Prawns** 芥末大虾   \$38
Fried Prawns with Tobanjan Spicy Mayo
炸大虾配辣蛋黄酱
- Reef Fish Karaage** 香草炸鱼   \$29
Japanese Marinated Fish with Yuzu Garlic Dressing
日式腌制鱼配柚子大蒜汁
- Seared Scallop** 烧扇贝  \$38
Pan Seared Scallop with Negi Sauce
平烧扇贝配皇家汁
- Chicken Nanban** 南蛮鸡 \$28
Dried Chicken with Homemade Sweet and Sour Sauce
干鸡配手工甜酸酱
- Chicken Yakitori** 照烧鸡 \$28
Chicken Skewers with Leeks & Homemade Yakitori Sauce
鸡肉串葱 & 手工照烧汁
- Tempura Moriawase** 天妇罗  \$33
Assorted Tempura with Prawn & Vegetable
混合天妇罗大虾 & 蔬菜

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Main Course

主菜

- Chicken Katsu Curry** 鸡肉咖喱  \$41
Panko Breaded Chicken, Japanese Curry, Rice & Assorted Pickle
面包鸡, 日式咖喱, 米饭 & 混合腌菜
- Yuzu Miso Tuna** 柚子金枪鱼 \$42
Marinated Tuna Steak with Yuzu Miso Sauce
腌制金枪鱼排配柚子味增汤
- Wasabi Garlic Beef Steak** 芥末大蒜牛排 \$48
Grilled Beef Steak, Yuzu Truffle Potato, Wasabi Garlic Sauce
扒牛排, 柚子松露土豆, 芥末大蒜汁
- Yuzu Garlic Prawn** 柚子大蒜虾  \$48
Chargrill Yuzu Marinated King Prawn
柚子腌制大虾
- Miso Salmon** 味增三文鱼  \$48
Overnight Miso Marinated Salmon with Miso Butter Sauce
数夜熬制 味增腌制三文鱼
- Catch of the Day** 每日特色(鱼)  \$36
Chargrill Reef Fish with Signature Sauce
礁鱼配特色汁
- Tempura Soba** 荞麦天妇罗  \$32
Soba Noodle Soup with Assorted Tempura
荞麦汤面配混合天妇罗
- Prawn Yaki Soba** 烧大虾荞麦面  \$30
Stir Fried Soba Noodle with Prawns, Vegetable and Pickles
炸大虾配荞麦面, 蔬菜和腌菜

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Thai Menu

Starters

前菜

Poh Pia Tod



Prawns Spring Rolls, Vermicelli, Green Mango Salad & Plum Sauce

大虾春卷, 粉丝, 青芒果沙拉 & 梅子酱

\$32

Dynamite Kooing



Spiced Tempura Prawn & Spring Onion Cocktail

香料大虾天妇罗 & 青葱鸡尾酒

\$29

Soup

汤

Tom Yum Kung



Shrimps, Straw Mushrooms, Lemongrass & Galangal

虾仁, 炒蘑菇, 柠檬草 & 青柠叶

\$28

Thom Kha Gai

Sliced Chicken Breast, Coconut, Galangal & Thai Chili

鸡胸丝, 椰子, 青柠叶 & 泰国辣椒

\$24

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Salads

沙拉

Yam Neua   \$38

Australian 1824 Beef Tenderloin, Cucumber, Cherry Tomato, Red Onion and Thai Tangy Sauce

澳大利亚 1824 牛肉里脊, 黄瓜, 圣女果, 红洋葱, 泰式咸汁

Som Tum  \$28

Green Papaya Salad, Cherry Tomato, Green Beans, Green Mango and Thai Tangy Sauce

青木瓜沙拉, 圣女果, 绿豆, 青芒果, 配泰式咸汁

Yam Takrai Tangkwa Sot   \$24

Cucumber, Lemongrass, Mint, Coriander & Thai Chili

黄瓜, 柠檬草, 薄荷, 香菜 & 泰式辣椒

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Main Courses

主菜

- Khao Pad Sapparot**   \$24
Thai Style Fried Rice with Pineapple and Shrimps
泰式炒饭配菠萝和虾仁
- Gai Pad Med Mamuang**  \$36
Stir Fried Chicken, Cashew Nuts, Red Onion and Bell Peppers
炒鸡, 腰果, 红椒和彩椒
- Neua Pad Prik Gang** \$40
Stir Fried Australian 1824 Beef Tenderloin, Egg Plant, Green Bean, Coconut and Green Pepper Corn
煎澳大利亚 1824 牛排, 茄子, 绿豆, 椰子和绿椒
- Poo Nim Pad Prik Thai Dum**  \$43
Soft Shell Crab, Red Onion, Bell Pepper and Thai basil
软壳蟹, 红椒, 彩椒和泰式罗勒
- Talay Phao**    \$43
Grilled Seafood with Spiced Thai Sauce (King Prawns, Green Mussels, Scallops, Calamari and Reef Fish)
扒海鲜配泰式香料汁 (大虾, 青口, 扇贝, 鱿鱼和礁鱼)

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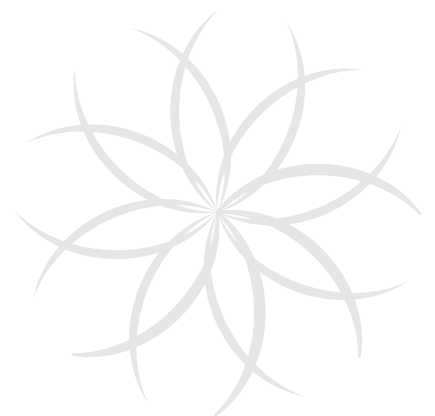
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Thai Curry 泰式咖喱

Gang Garee (Yellow Curry 黄咖喱)

Gang Kiaw Wan (Green Curry 绿咖喱)

Gang Daeng (Red Curry 红咖喱)

Based on the originated Thai curry names, enriched with Thai Eggplant, Baby Corn, Thai Basil and Thai Red Chili.
Add-ons available below:

我们的咖喱配有基本原始配料含有茄子，包菜，泰式罗勒和态势红辣椒，您可以搭配以下任意一种选择

Chicken 配鸡肉 (没有坚果) 	\$38
Prawns 配大虾(含有海鲜) (没有坚果)  	\$46
Fish 配鱼(含有鱼) (没有坚果)  	\$36

Neua Massaman Curry   \$44

Simmered Topside with Potato, Seasoned with Northern Thai Spices

顶端搭配炖土豆和泰式北部季节香料

Gratin Panang Curry   \$36

Pork Belly, Green Beans, Baby Corn and Thai Chili

猪五花肉，绿豆，玉米仔和泰式辣椒

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Desserts

甜品

Khao Niao Mamuang \$16
Vanilla flavored Sticky Rice cooked in Sweetened Thick Coconut Milk, served with Ripe Mango & Mango Sorbet
香草口味的糯米饭配有椰子奶，搭配切片芒果和芒果雪糕

Kluai Thot  \$15
Deep Fried Bananas with Honey Glazing and Homemade Vanilla Ice Cream
炸香蕉配蜂蜜釉，手工香草冰淇淋

Sakhu Thua Dam \$14
Sago cooked in Sweetened Coconut Milk and Young Coconut Flesh
椰奶西米露搭配鲜椰子

Exotic Seasonal Fruit Platter 应季水果拼盘

Small \$15
小份15美金

Large \$28
大份28美金

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Kids Menu


KIDS MENU

儿童菜单

Vegetables Spring Roll with Soy Sauce  \$15
蔬菜春卷、辅以酱油调味

Choice of Chicken, Beef or Fish Teriyaki, Rice  \$22
and Vegetables
精选鸡肉、牛肉或照烧鱼、米饭和蔬菜

Samsara Fried Rice with Chicken, Egg and Vegetable \$18
鸡丁、鸡蛋和蔬菜风味 Samsara 炒米饭

Stir-fried Noodles with Vegetables, Egg and Shrimps  \$18
蔬菜、鸡蛋和鲜虾炒面

Buttered Chicken in Tomato Gravy with Basmati Rice \$22
儿童番茄浓汁黄油鸡肉、配巴斯马蒂米饭

Tempura with Shrimp and Vegetables  \$22
儿童天妇罗、搭配鲜虾和蔬菜

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