

# CANE BAR

## LOBSTER SPECIALS

<b>Miso Butter Lobster Bao</b>	55
Lime, Chives (E)	
<b>Stir Fry Half Spiny Lobster</b>	55
Ginger, Scallions, Soy Sauce, Chinese Wine (DF)	
<b>* Lobster Red Thai Curry</b>	90
Coconut Cream (GF, DF)	
<i>SBMP/MAP Supplement Charge 25</i>	

## SUSHI BAR

<b>Spicy Salmon &amp; Spicy Tuna Duo</b>	29
Crispy Sushi Rice, Chives (GF, DF)	
<b>Lightly Seared Salmon Sashimi</b>	25
Negi Miso, Garlic Ponzu, Crispy Quinoa, Chives (DF)	
<b>Yellowfin Tuna &amp; Avocado Ceviche</b>	25
Lime, Cilantro, Scallions, Ginger (GF, DF)	

## NIGIRI

<b>Tuna</b>	25
Dashi Shoyu, Ikura (DF)	
<b>Salmon</b>	21
Avocado, Shaved Onion, Mayonnaise (GF)	
<b>Beef Teriyaki</b>	38
Wagyu, Braised Daikon	
Truffle Mayonnaise, Crispy Egg Yolk, Caviar (E, DF)	

## SUSHI ROLLS

<b>Special House Roll</b>	31
Crab Meat, Seared Salmon, Cucumber	
Tobiko, Nori, Chives (E, DF)	
<b>Petit Peak</b>	29
Catch of the Day, Souski, Cilantro (DF)	
<b>Kiss of Fire</b>	31
Shrimp Tempura, Fresh Tuna, Avocado	
Jalapeño, Spicy Shoyu (DF)	
<b>Rainbow Amarillo</b>	31
Salmon, Tuna, Mahi Mahi, Avocado	
Sesame Soy Paper, Aji Amarillo (GF, DF)	

## SMALL BITES

<b>Beef Tataki</b>	29
Truffle Ponzu, Garlic Chips	
Japanese Mayonnaise, Chives (E, DF)	
<b>Braised Pork Ribs</b>	38
Chili Jam, Coconut Cream	
Red Curry, Thai Basil (GF, DF)	
<b>Chicken Tempura</b>	25
Cucumber, Sesame, Sweet Chili	
Microgreens (E, DF)	
<b>Popcorn Shrimp</b>	29
Yuzu Leaf Salad, Chives	
Sriracha Mayonnaise (E, DF)	
<b>Chicken Satay</b>	25
Pickled Cucumber Salad (N, DF)	
<b>Sweet &amp; Sour Cauliflower</b>	23
Pineapple, Bell Peppers (V, VG, GF, DF)	
<b>Vegetable Spring Roll</b>	17
Sweet Chili & Mint Sauce (V, VG, DF)	
<b>Chicken Spring Roll</b>	24
Sweet Chili & Mint Sauce (DF)	

## SOUPS & SALADS

<b>Poached Chicken &amp; Shrimp Salad</b>	28
Coconut Nahm Jim, Asian Herbs, Tomato	
Cucumber, Roasted Cashews (N, GF, DF)	
<b>Thai Beef Salad</b>	29
Asian Herbs, Crispy Glass Noodles	
Cucumber, Crying Tiger Dressing (GF, DF)	
<b>Tom Kha Soup</b>	22
Vermicelli, Coconut (V, VG, GF, DF)	
Add Chicken 10      Add Shrimp 15	

## SOUTHEAST ASIAN CURRY

<b>Thai Green Curry</b>	43
Chicken, Baby Corn, Thai Basil, Green Beans (GF, DF)	
<b>Thai Green Curry</b>	42
Crispy Tofu, Baby Corn, Thai Basil	
Green Beans (VG, GF, DF)	
<b>Red Curry</b>	42
Crispy Tofu, Lychee, Thai Basil	
Cherry Tomatoes, Baby Corn (VG, GF, DF)	
<b>Beef Massaman Curry</b>	50
Coconut Braised Beef, Shallot Confit	
Fingerling Potatoes, Roasted Peanuts (N, DF)	

## WOK & GRILL

<b>Egg Fried Rice</b>	17
Prik Nam Pla (E)	
<b>Salmon Fried Rice</b>	28
Red Curry Paste, Broccoli, Fried Egg (GF, DF, E)	
<b>Chicken &amp; Chili Jam Stir Fry</b>	43
Roasted Cashew, Green Beans, Baby Corn	
Broccoli, Thai Basil, Jasmine Rice (N, GF, DF)	
<b>Mahi Mahi Teriyaki</b>	33
Shiso Pesto	
<b>Twice Cooked Beef Short Rib</b>	55
Lime & Garlic Sauce	
Spicy Asian Herb Salad (DF)	

## SIDES

<b>Spicy Edamame</b>	14
Gochujang, Microgreens (VG)	
<b>Wok Fried Bok Choy</b>	18
Crispy Garlic (V, VG, GF, DF)	
<b>Stir-Fried Asparagus &amp; Broccolini</b>	26
Sichuan Pepper, Chili (V, VG, GF, DF)	
<b>Steamed Jasmine Rice (VG)</b>	14

(V) Vegetarian, (VG) Vegan, (E) Contains Egg, (N) Contains Nuts, (GF) Gluten Free, (DF) Dairy Free. Please inform us of any food allergies, intolerances or sensitivities before you place your order. Please note we do our very best to observe all allergy contraindication but cannot guarantee no cross contamination. Meal plans include three items per person, additional items will be charged. All prices are quoted in United States Dollars. All items are subject to market availability. Prices are subject to 10% service charge and 10% VAT.