

Steam, spice & silk

Saturday & Sunday | Proposed service 10 AM-3 PM



Lobster Laksa Dumplings \$26

Three delicate lobster dumplings, fragrant coconut laksa bisque, Thai basil and chili oil.



Blue Crab & Coconut Dumplings \$24

Three pleated crab dumplings, coconut broth, makrut lime and fresh herbs.



Duck Red Curry Shumai \$22

Four open dumplings, roast duck, red curry glaze, crisp shallots and Thai basil.



Crystal Garden Dumplings \$20

Four translucent shiitake and water chestnut dumplings, ginger broth and chive oil.

AI-generated food presentation concepts. Actual plating and portions may vary.

Original ao menu concept. Proposed prices in USD; tax and gratuity additional.

The long, luxurious brunch

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Lobster Roti Benedict \$38

Buttery layered roti, lobster, two poached eggs and aromatic curry hollandaise.



Crying Tiger Steak & Eggs \$34

Grilled steak, crisp fried egg, nori fries and tamarind jaew.



Blue Crab Omelette \$32

A crisp Thai-style crab omelette, jasmine rice, herbs and roasted chili jam.



Roast Duck Congee \$28

Silky jasmine rice congee, roast duck, soft egg, ginger and crisp shallots.

AI-generated food presentation concepts. Actual plating and portions may vary.

Original ao menu concept. Proposed prices in USD; tax and gratuity additional.

A sweet final moment

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Banana Blossom & Green Mango \$18

Tender banana blossom, green mango, fresh herbs, peanuts and chili-lime dressing.



Pandan Kaya French Toast \$22

Brioche, pandan kaya custard, caramelized banana and coconut cream.



Coconut Mochi Waffle \$24

A crisp, chewy waffle, ripe mango, coconut ice cream and palm sugar caramel.



Mango & Calamansi Pavlova \$18

A delicate meringue nest, bright calamansi curd, mango and coconut cream.

AI-generated food presentation concepts. Actual plating and portions may vary.

Original ao menu concept. Proposed prices in USD; tax and gratuity additional.

Make a ritual of the weekend

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THE SIGNATURE DUMPLING FLIGHT · \$48

Eight pieces, two of each: Lobster Laksa, Blue Crab & Coconut, Duck Red Curry and Crystal Garden. A centerpiece for two to share.

THE SILK & STEAM TASTING · \$68 per guest

Four courses, minimum two guests. Each guest receives:

01 / A small Banana Blossom & Green Mango salad.

02 / Four dumplings: one of each signature, served as a tasting.

03 / Choose Blue Crab Omelette, Roast Duck Congee or Crying Tiger Steak & Eggs. Lobster Roti Benedict +\$10.

04 / A petite Mango & Calamansi Pavlova.

WEEKEND DRINK PACKAGE · \$38 per guest

Well drinks, house wines and mimosas during a 90-minute brunch seating. Optional with brunch food; 21+ with valid ID. One drink at a time; no sharing. Premium spirits and specialty cocktails excluded. Soft drinks and mineral water sold separately. Service at staff discretion.

AT THE TABLE

À la carte and tasting menus are separate from the Sunday Sharing Table. Please tell your server about allergies; dishes may contain shellfish, egg, dairy, wheat, soy, sesame, fish and nuts. Raw or undercooked eggs, meat or seafood may increase the risk of foodborne illness.

Proposed menu and service hours. Confirm launch date and availability with ao before visiting.