

Salt

*Asian cuisine with unique depth and complexity of flavours.
Specify your preferred taste: very hot; hot; mild; or not spicy at all*

Asian favourites

Salads & Appetizer

<i>Som Tam</i>	<i>26.00</i>
<i>Green papaya salad with grilled shrimps, spring onion and roasted peanut</i>	
<i>❖ Recommended seasoning: Lime Fresco Salt</i>	
<i>Yam Talay</i>	<i>27.00</i>
<i>Thai seafood salad with coriander, spring onion and glass noodles</i>	
<i>❖ Recommended seasoning: Murray River Pink Salt</i>	
<i>Prawns Kataifi</i>	<i>25.00</i>
<i>Crispy fried prawns in kataifi pastry served with chili bean sauce</i>	
<i>❖ Recommended seasoning: Himalayan Pink Salt</i>	
<i>Ultimate Spring Roll</i>	<i>25.00</i>
<i>Lobster, prawns and shiitake spring roll with mango and chili sauce</i>	
<i>❖ Recommended seasoning: Jalapeno Pepper Salt</i>	
<i>Balinese Minced Lamb</i>	<i>27.00</i>
<i>on fresh sugar cane skewers with sweet chili dipping sauce</i>	
<i>❖ Recommended seasoning: Szechuan Pepper Salt</i>	
<i>Chicken Wings</i>	<i>24.00</i>
<i>Marinated and skewered with lemongrass and lime, served with black mushrooms, snow peas and oyster sauce</i>	
<i>❖ Recommended seasoning: Hiwa kai - Hawaiian Sea Salt</i>	

Soups

- Tom Yum Goong* 26.00
Prawns, mushrooms, galangal, sprinkled with fresh chopped cilantro
❖ Recommended seasoning: Thai Ginger Salt or Lime Fresco Salt
- Szechuan Hot and Sour Soup* 26.00
Shredded bbq pork, bamboo shoots and Chinese mushrooms in a silky spicy broth with fresh chilies and Szechuan spices
❖ Recommended seasoning: Szechuan Pepper Salt
- Cantonese Style Sweet Corn and Shredded Crab Soup* 28.00
Sweet corn, imported crab, and eggs in a rich thick broth topped with spring onion and red chilies
❖ Recommended seasoning: Porchini Mushroom Salt
- Vietnamese Pho* 26.00
Sliced beef, ginger, rice noodles, lime, basil, coriander and fresh chilies
❖ Recommended seasoning: Murray River Pink Salt
- Soto Ayam* 25.00
Indonesian style soup of chicken and bean thread vermicelli noodles with fresh turmeric, julienne cabbage, potato, beans sprout, celery and fresh lime. Served with chili sambal
❖ Recommended seasoning: Jalapeno Pepper Salt

Noodles & Rice

- Pad Thai Goong* 28.00
Flat noodles with prawns, banana blossom, tofu and tamarind sauce
❖ Recommended seasoning: Cyprus Black Lava Flake
- Singapore Mei Fun Noodles* 32.00
Rice vermicelli noodles with chicken, shrimp, bean sprouts, celery and cabbage in a dry curry sauce with fresh chilies and spring onion
❖ Recommended seasoning: Sel Gris
- Nasi Goreng* 27.00
Indonesian fried rice with prawn and chicken satay served with chili sambal, fried egg and prawn crackers
❖ Recommended seasoning: Alaea Hawaiian Sea Salt

Prices are quoted in US Dollar and subject to 10% service charge & applicable government taxes

Main Course

<i>Chinese style steamed whole grouper</i>	32.00
<i>In soya sauce with spring onion, ginger and cilantro. Served with steamed rice</i>	
❖ <i>Recommended seasoning: Thai Ginger Salt</i>	
<i>Roasted Peking Duck</i>	42.00
<i>Served with pancakes, spring onions and hoisin sauce</i>	
❖ <i>Recommended seasoning: Alaea Hawaiian Sea Salt</i>	
<i>Butter Chicken</i>	32.00
<i>Indian chicken curry in aromatic tomato gravy served with kechumbar salad and cumin rice</i>	
❖ <i>Recommended seasoning: Kala Namak,</i>	
<i>Roghan Josh</i>	34.00
<i>Slow cooked aromatic lamb from the Kashmir region served with steamed rice, papadum and mango chutney</i>	
❖ <i>Recommended seasoning: Salish Smoked Salt</i>	
<i>Maldivian Curry Feast – Chicken, Tuna, Seafood</i>	32.00
<i>Your choice of one of the above Maldivian curry dishes, served with steamed rice, pickles and chutneys and papadum</i>	
❖ <i>Recommended seasoning: Kala Namak</i>	
<i>Thai Green Chicken Curry</i>	26.00
<i>Pea eggplant, coconut milk and jasmine rice</i>	
❖ <i>Recommended seasoning: Bali Coconut and Lime Smoked Sea Salt</i>	
<i>Beef Massaman</i>	32.00
<i>Spicy Thai red beef curry with potato, roasted peanut served with steamed jasmine rice</i>	
❖ <i>Recommended seasoning: Vintage Merlot</i>	
<i>Pla Lad Prik</i>	32.00
<i>Fried whole fish topped with a sweet and spicy tamarind chili sauce, spring onion and fresh coriander. Served with steamed jasmine rice</i>	
❖ <i>Recommended seasoning: Hiwa kai – Hawaiian sea salt</i>	
<i>Kalbi Gim</i>	65.00
<i>Korean style seven hour, slow braised certified Angus beef short rib in a sweet reduction of ginger and soya sauce, served with potato ribbons and Asian style vegetables</i>	
❖ <i>Recommended seasoning: Porcini Mushroom Salt or Vintage Merlot</i>	

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Served on Sizzling Hot Plate

Black Pepper Beef 34.00

Tenderloin of Australian beef served with green peas rice

❖ *Recommended seasoning: Vintage Merlot*

Chicken Kung Pao 26.00

Chinese stir fried chicken with water chestnut, peanuts and chilies served with steamed rice and haricot vert

❖ *Recommended seasoning: Salish Pacific Sea Salt*

Indian Ocean Lobster 65.00

*Pan seared in hot Shaoxing sauce with assorted vegetables, asparagus, and snow peas.
Served with steamed jasmine rice.*

❖ *Recommended seasoning: Cyprus Black Lava Flake*

Vegetarian Menu

Priced individually or choose as many as you like

To create your personalized complete menu

Appetizers and Soups

Indonesian Gado Gado

24.00

*Green beans, bean sprouts, carrots, potatoes, kangkum, long-ton, and tofu
Served with a peanut and chili sambal*

❖ Recommended seasoning: Himalayan Pink Salt

Crispy Indian Vegetable Samosa

22.00

*Crisp pastry filled with potatoes and green peas mixed with turmeric, coriander, chilies and
garam masala and served with a mango, mint, and tamarind chutney*

❖ Recommended seasoning: Jalapeno Pepper Salt

Asian style raw Vegetable Salad

22.00

Lime, coriander, and mint vinaigrette sprinkled with toasted sesame

❖ Recommended seasoning: Lime Fresco Salt

Vegetable Wonton Soup

24.00

Homemade vegetable wontons in vegetable broth with bok choy and spring onion and soya sauce

❖ Recommended seasoning: Sel Gris

Main Course

Sayur Lodeh

26.00

*Indonesian vegetable curry with crisp organic tofu in an aromatic coconut broth.
Served with steamed jasmine rice*

❖ *Recommended seasoning: Bali Coconut and Lime Smoked Sea Salt*

Vegetarian Mapo Tofu

25.00

Assorted sautéed vegetables and tofu in a chili and black bean sauce, with ginger soya sauce and sesame oil. Served with steamed rice.

❖ *Recommended seasoning: Thai Ginger Salt*

Aloo Gobi

26.00

Indian cauliflower and potato curry in a rich broth with tomatoes, chilies and garam masala served with steamed rice

❖ *Recommended seasoning: Kala Namak*

Kihavah's Sharing is Caring Family Style Set Menu for 2 persons

A great way to sample many of our Asian dishes

All fresh and artfully prepared.

160.00\$ for 2 persons

Choice of one appetizer from below per person

Prawns Kataifi

Crispy fried prawns in kataifi pastry served with chili bean sauce

❖ *Recommended seasoning: Himalayan Pink Salt*

Ultimate Spring Roll

Lobster, prawns and shiitake spring roll with mango and chili sauce

❖ *Recommended seasoning: Jalapeno Pepper Salt*

Balinese Minced Lamb

on fresh sugar cane skewers with sweet chili dipping sauce

❖ *Recommended seasoning: Szechuan Pepper Salt*

Chicken Wings

*Marinated and skewered with lemongrass and lime,
served with black mushrooms, snow peas and oyster sauce*

❖ *Recommended seasoning: Hiwa kai - Hawaiian Sea Salt*

Choice of one Soup from below to share

Szechuan Hot and Sour Soup

*Shredded bbq pork, bamboo shoots and Chinese mushrooms in a silky
spicy broth with fresh chilies and Szechuan spices. Pork may be substituted with beef.*

❖ *Recommended seasoning: Szechuan Pepper Salt*

Cantonese Style Sweet Corn and Shredded Crab Soup

*Sweet corn, imported crab, and eggs in a rich, thick broth topped with spring onion
and red chilies*

❖ *Recommended seasoning: Porchini Mushroom Salt*

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Choice of one Main Course per person

Chicken Kung Pao

Chinese stir fried chicken with water chestnut, peanuts and chilies served with steamed rice and haricot vert

- ❖ Recommended seasoning: Salish Pacific Sea Salt*

Pla Lad Prik

Fried whole fish topped with a sweet and spicy tamarind chili sauce, spring onion and fresh coriander. Served with steamed rice.

- ❖ Recommended seasoning: Hiwa kai – Hawaiian sea salt*

Maldivian Curry Feast – Chicken, Tuna, Reef fish, or Seafood

Your choice of one of the above Maldivian curry dishes, served with steamed rice, pickles and chutneys and papadum

- ❖ Recommended seasoning: Kala Namak*

Butter Chicken

Indian chicken curry in aromatic tomato gravy served with kechumbar salad and cumin rice

- ❖ Recommended seasoning: Kala Namak*

All our family dinners are served with your choice of fried rice or noodles.

To end your meal, your choice of one dessert per person from our dessert menu

Dessert Menu

Japanese Crepes 21.00

Kihavah's version of Japanese street crepes flamed with premium quality imported Sake, with a variety of fresh fruit fillings, exotic tropical fruits and berries served with homemade coconut ice cream

Indian Delight 21.00

Carrot halwa, Gulab Jamun and homemade Saffron ice cream

A delightful combination of roasted carrots, cardamom, and cashews, homemade rich and sweet saffron ice cream and an Indian specialty of soft, creamy gulab jamun dumplings

Poached Pear in Red Wine 21.00

Imported Thai fragrant pear poached in burgundy wine and filled with a chai masala or cardamom, cinnamon, ginger, black pepper and cloves, whipped with mascarpone cream served with caramelized fresh lychee

Pandan Panna Cotta 21.00

Khanom thom khao glutinous rice with coconut caramel, pandan essence with palm sugar and cream, fresh strawberries, served with lemon grass sorbet

Green Tea Flan 21.00

Macha green tea and custard with sweet red bean filled mochi, served with homemade teriyaki ice cream

Coconut Crème Brulee 21.00

Coconut cream with crisp sugar crust, served with homemade coconut ice cream in crispy coconut cup

Sticky Rice 21.00

Thai sticky rice with mango pudding and mango salsa

Ice Cream and Sorbet Selection (1 scoop) 7.00

Green tea, caramelized ginger, coconut, vanilla, teriyaki, saffron, lemon grass sorbet

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