



BLUE JASMINE
WINE & TAPASÍA

SNACKS AND NIBBLES

SPICED MIXED NUTS (V) (GF)	6.5
NOCELLARA OLIVES WITH FRESH LIME (V) (GF)	6
MANORA THAI PRAWN CRACKERS WITH SWEET CHILLI SAUCE	5
GRILLED PORK LAP CHEONG	7
CRISPY FRIED SALT AND PEPPER MUSHROOMS	7
CRISPY FRIED SQUID	8
VEGGIE SPRING ROLLS WITH SWEET CHILLI SAUCE (V)	8

CLASSICS

PRAWN TOAST	9
DUCK SPRING ROLL	8
CRISPY THAI FRIED CHICKEN	9
SHAY'S SLOW COOKED SPARE RIBS (GF)	9
LACE FRIED CHICKEN GYOZA	10

DUCK	
CRISPY AROMATIC DUCK WITH PANCAKES	16
IMPERIAL CRISPY DUCK WITH PANCAKES	19
FISH	
BAKED JUMBO PRAWNS WITH MISO BUTTER (GF)	19
SALMON MASSAMAN (GF)	16
CRISY FRIED WASABI PRAWNS	12
STEAMED SEABASS WITH GINGER & SPRING ONION (GF)	16
OUR SPECIALTIES	
SATAY CHICKEN NOT ON SKEWERS (GF)	12
DICED ENGLISH FILLET OF BEEF WITH BLACK PEPPER SAUCE	17
ENGLISH LAMB CHOPS WITH SAMBAL INDOONESIAN CHILLI SAUCE (GF)	19
HONEY LEMON CHICKEN	12

VEGAN

THAI MUSHROOM SALAD IN LIME DRESSING ON TOFU (V) (GF)	9
ROASTED AUBERGINE IN VEGAN OYSTER SAUCE (V) (GF)	7
PAN FRIED TOFU IN TERIYAKI SAUCE (V)	7
VEGAN DUCK MASSAMAN (V) (GF)	10
WOK FRIED BROCCOLI (V) (GF)	6

FROM THE WOK

EGG FRIED RICE (GF)	5
SINGAPORE FRIED VERMICELLI WITH VEGETABLES	9
PLAIN RICE (V) (GF)	4
STIR FRIED NOODLES WITH SPRING ONION, ONION & BEANSPROUT (V)	6

JOIN US FOR A WINE JOURNEY FEATURING EXQUISITE VINTAGES FROM WINERIES WORLDWIDE. OUR EXPERT SOMMELIERS OFFER PERSONALIZED PAIRINGS TO ENHANCE YOUR DINING EXPERIENCE. PERFECT FOR CONNOISSEURS AND CASUAL ENTHUSIASTS ALIKE.

OUR WINES BY THE GLASS ROTATE EVERY TWO WEEKS, GIVING YOU ENDLESS OPPORTUNITIES TO EXPLORE THE DIVERSE AND BEAUTIFUL WORLD OF WINE



ALLERGEN INFORMATION NOTICE: We take every measure to ensure allergy contaminations are managed as all of our dishes are prepared here in our kitchen. However, if you have any specific allergies, please inform a member of the Blue Jasmine team. (V) Vegan | (GF) Gluten Free