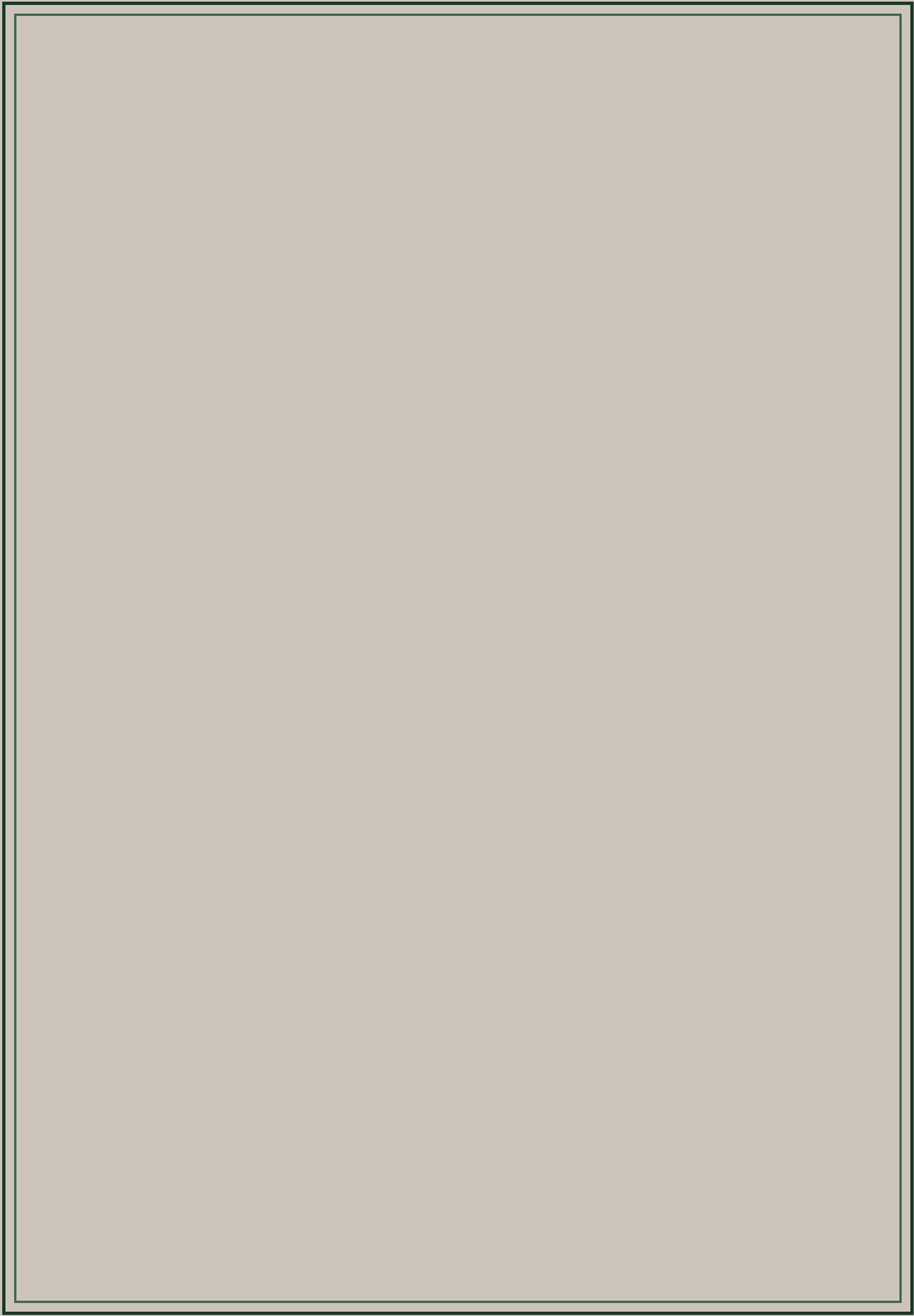


1F

THE FIRST FLOOR

MENU



Inspired by kitchens across the world and refined through years of global culinary experience, Chef Saurav curates at The First Floor a menu that blends European influences with bold Asian expression - progressive, playful, and unmistakably original.

Think charcoal hummus, truffle oil, falafel tacos.





THE FIRST FLOOR



Chef's Special Menu

Bibimbap -Best live stone bowl dish

Super-hot stone bowl with rice, vegetables or chicken Mix tableside;
rice gets crispy on the bottom, served with hot bean sauce

1595/1695

Table-side sushi preparation

Chef's selection of vegetarian and non-vegetarian
handmade sushi rolls

1595/1695

Tableside Loaded Messy Burger Experience

995-1295



Bangkok Chili Mushroom Burger

Tempura oyster mushrooms with Thai sweet chili sauce,
herb salad, and spicy peanut mayo.

Katsu Chicken Volcano Burger

Crispy chicken katsu, spicy tonkatsu glaze, cabbage slaw,
sesame mayo & molten cheese.

Korean Gochujang Smash Burger

Double smashed lamb patties, kimchi slaw, melted cheddar,
gochujang mayo & crispy onions. then finished tableside with a
rich pour of molten malted cheese sauce.

Happy Ending

A decadent finale crafted to leave
a lasting sweet impression

995



Soup

- Cream of Corn** 555
A silky smooth cream of sweet corn. Gently simmered and blended to a velvety finish ●
- Classic Sour & Pepper** 555
A bold, comforting soup balancing tangy sour notes ●
- Roasted Chicken Broth** 555
Herb Infusion
Golden Roast Chicken Consommé, Herb Essence ●
- Add on Chicken/Seafood** 195/225

Salad & Ceviches

- Guac & Grain** 895
Wholesome quinoa and creamy guac, lifted with a satisfying crunch ●
- Tomato & Burrata Affair** 995
Lightly grilled seasonal tomatoes, burrata, smoked honey drizzle, toasted seeds ●
- Hamachi Crudo** 1,295
Coconut-Ponzu gel, radish, spring onion ●
- Salmon Tataki** 1,295
Yuzu kosho, white soy, olive oil, mango glazed ●
- Ahi Tuna Crudo Ceviche** 1,295
Soy, citrus and yuzu, layered with avocado, chilli ●

Bar Tapas

- Urban Crunch Nachos** 675
Crispy corn tortilla chips layered with cheese sauce, smoky salsa, jalapeños, avocado crema ●
- Kimchi Parmesan Arancini** 695
Golden panko-cruste rice balls infused with tangy fermented kimchi and rich Parmesan cheese ●
- Charcoal & Classic Hummus** 695
Hummus, Gold mantou bread, pumpkin seed ●

- Edamame Popcorn** 695
Tempura fried edamame spattered with truffle oil and togarashi dust, parmesan snow ●

- Chips & Chat** 695
Assorted Lotus stem & Pumpkin Chips Seasoned Spiced Dust ●

- Golden Olive Bombs** 795
Feta Stufed Olives Air Fried, FF seasoning ●

- Truffe Bravas** 795
Potatoes bravas are crispy fried ● potatoes served with a truffe mayo

- Falafel Taco** 795
Crispy pan-seared pita taco layered with tzatziki ●

- Avo-Lime Herb Toast** 795
Toasted sourdough topped with creamy smashed avocado ●

- Crispy Prawn Crackers** 695
Seasoned with In-house Spice mix ●

- Chicken Spanakopita** 895
Flakey Chicken Bites Glazed With 5 Spiced Gastrique Mint Yogurt ●

- Wok tossed Crispy Squid** 995
Crumb fried squid tossed in tangy tamarind ●

- 4'T Tokyo Truffe Tuna Toast** 995
Crispy toasted brioche topped with finely diced sushi grade tuna tossed in soy, sesame ●

- Dynamite Prawns** 995
Crispy tempura prawns tossed in a creamy spicy dynamite sauce made with burnt chilli, garlic, and kewpie mayo ●

- Crispy Rice Salmon Bites** 995
Golden, pan-crisped rice cubes are topped with delicately seasoned salmon, lightly dressed with soy, citrus ●



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Gyoza's

Edamame Cream Cheese Gyoza 695

Black truffle, Cream cheese, edamame, curry leaf

Chilli oil Chicken Gyoza 795

Filled with juicy minced chicken, garlic, ginger, and scallions, burnt chilli oil

Truffe siu mai 695/795

Delicate dumpling with chicken or crunchy vegetable. and truffe pâté, topped with truffe shavings

FF' Skewers

Charred Zucchini Labneh Skewer 695

Charred zucchini skewers brushed with garlic oil, served over whipped labneh

Harissa Chicken Skewer 795

Fire-grilled chicken skewers marinated in smoky harissa, garlic, and citrus

Ember-Spiced Lamb Skewers 995

Lamb skewers marinated in a bold blend of smoked spices served with garlic yogurt

OG' Tacos

Tofu Tempura 695

Tempura tofu, kimchi, green tomato salsa, pickled vegetables, tzatziki

Pulled Chicken 895

Hand pulled chicken, purple pickle cabbage, green tomato salad, tzatziki

Sushi Bar

Asparagus Tempura Roll 1,295

Tempura asparagus, crispy tempura flakes, avocado salsa, spicy mayo

Veg California Roll 1,295

Asparagus, avocado, cucumber, Japanese mayo, gari

Kappa Asparagus Roll 1,295

Tempura asparagus, cucumber, avocado, truffe mayo, teriyaki

Edamame Tempura Roll 1,395

Tempura edamame, avocado, spicy mayo

Prawn tempura 1,495

Prawn, caviar, tanuki, teriyaki, spicy mayo

Avocado & Crab 1,495

Crab, avocado, cream cheese, orange tobiko, mayo

Spicy California Roll 1,495

Yuzu Infused Crab, Togarashi, Cucumber, Avocado

Spicy Salmon Roll 1,495

Spicy mayo, tempura caviar, cucumber, gari



Small Plates

Meal Bowls

**Crispy Kimchi
Shiitake Katsu**

695

Golden panko-crusted shiitake mushroom and kimchi cutlet, fried until perfectly crisp●

Golden Eggplant

695

Crispy eggplant, Sharp Amba & Minty Taratour Labneh●

Grilled Avocado

895

Warm Avocado topped with bean● chilli and Sour cream mousse, nachos

**Umami Fried
Chicken Karaage**

895

Savory umami favor chicken, chilli oil, sour cream foam, purple pickle●

Hummus Platter

995

Trio hummus, mantou bread. pickle veggl. mix seed●

**Spiced Lamb &
Silk Hummus**

995

Slow-spiced lamb resting on velvety hummus with a whisper of warmth & freshness from min●

**Glazed Pork Belly
With Crack Sauce**

995

Slowly cooked pork belly finished with pork jus & tangy house glaze●

**Loaded Chicken
Burger**

995

Juicy chicken, soft buns, and a generous pour of cheese. be messy

**Peking Chicken
Pancake**

1,125

Soft Chinese pancakes filled with tender shredded Peking-style chicken, fresh cucumber, and scallion●

**OG Chicken Chops
with Orange Glaze**

1,195

Juicy, pan-seared chicken chops glazed in a vibrant orange reduction with a bed of creamy potato●

**Stir-Fried Udon
Noodles**

695

Thick udon noodles tossed in a hot wok with crisp vegetables, soy glaze●

**Krapow Verde
with Jasmine rice**

895

Plant-based krapow tossed in bold Thai basil, chili and garlic●

**Chicken Katsu
Curry**

995

Golden-crisp chicken katsu layered over steamed rice, finished with a rich, velvety Japanese curry●

Chicken Krapow

995

Fiery wok-tossed minced chicken infused with garlic, bird's eye chilli, and fragrant. Thai holy basil●



THE FIRST FLOOR



Al'Dente

Aglio e Olio

Italian classic of spaghetti tossed in extra virgin olive oil

995

Wild Mushroom Butter Tortelloni

Tortelloni filled with wild mushrooms, tossed in a shiitake butter sauce

995

Spinach Ricotta Ravioli

Handmade ravioli filled with creamy ricotta and fresh spinach, gently tossed in a light butter and sage

995

Truffe Edamame Risotto

Creamy risotto infused with the subtle sweetness of edamame, slow-cooked to a silky texture

995

Fusilli in Pomodoro

Al dente fusilli tossed in a vibrant tomato pomodoro sauce made with ripe tomatoes

995

OG Cream Mac & Cheese

Macaroni folded into a rich, velvety cheese sauce made with aged cheddar

995

ADD ON CHICKEN/SEAFOOD

195/225

Large Plates

Burmese Curry Bowl

Exotic vegetable, Thai herbs, jasmine rice, fried aromatics

995

Burnt Garlic Edmame Rice

Edmame tossed rice, bean chilli sauce topped with scallions

995

Greek-Style Chicken Leg, Sweet Onion & Herb Yogurt

Roasted chicken leg infused with Mediterranean herbs. finished with green herb yogurt

1,295

Chilli Oil Prawn

Juicy prawns wok-tossed and infused with crushed Sichuan peppercorn butter oil, served with steamed mantou bread

1,495

Prawn Coconut Laksa Curry with Mantou Bread

Slow-simmered with laksa paste, lemongrass, galangal and kafir lime served in coconut shell mantou bread

1,495

Crispy Market Fish & Triple-Cooked Chips

Beer-battered seasonal fish served with truffle chips. house-made tartar

1,295

Korean American Lamb Chops

Juicy grilled lamb chops marinated in a bold Korean inspired blend of gochujang, soy, garlic, and honey

1,495

Saffron Risotto & Grilled Scallops

Creamy saffron infused risotto slow-cooked to a silky texture topped with perfectly seared scallop

2,295

Herb-Grilled Red Snapper

Char-grilled snapper finished with lemon butter, pink pepper, chive

2,595

Herb Crusted Grilled Salmon

Perfectly grilled salmon finished with a fragrant herb crust of parsley, thyme, and garlic

2,795

ADD ON CHICKEN/SEAFOOD

195/225



THE FIRST FLOOR



Dessert

OG Tiramisu

795

Espresso-soaked lady fingers
with velvety mascarpone cheese
& cocoa dust ●

Dates Tres Leches

895

Dates sponge-soaked in three milks.
topped with light cream ●

Corn Brûlée

895

Silky sweet & savory custard with a
crisp caramelized top, along with
buttery popcorn ●