



Please inform your server about your preferred spice pallet

Please let us know if you are allergic to any ingredient







\*Government Taxes applicable on all the rates

#### THE LIBRARY'S SIX COURSE TASTING MENU

Vegetarian 1955 | Non Vegetarian 2525

Som Tam Salad or Grilled Chicken Salad
Tom Yum Soup or Corn & Asparagus Soup (Vegetarian/Chicken)
Five Spice Vegetable Dumplings or Basil Chicken Dumplings (4 pieces)
or
Prawn & Water Chestnut Dumplings (4 pieces)
Indochine Cottage Cheese or Kung Pao Chicken or Hong Kong Fish
Basil Vegetables/Tofu/Chicken over Sticky Rice
or /
Roasted Garlic Vegetables over Flat Noodles
or

Chef's Special Dessert of the day

Thai Curry with Rice (Vegetarian/Chicken/Prawns)

For your special occasion, add a bottle of Wine and Cake for an additional 3500

\*All guests on the table must participate | Government taxes as applicable | No discounts for any guest will be applicable on these rates.

#### **WEEKEND BRUNCH MENU**

12pm to 3pm

1111 + Vegetarian Lunch

1377 + Non Vegetarian Lunch

2188 for Bottomless Cocktails

DRINK/SOUP

choose one

Flavoured Iced Tea | Ginger Mint Lemonade

Hot and Sour Soup | Tom Yum Soup

**APPETIZERS** choose two

Five Spice Vegetable Dumplings

**Basil Chicken Dumplings** 

**Oriental Baby Potatoes** Library's Crispy Shitake

Kung Pao Chicken

Hong Kong Fish

MAINS

Basil Vegetables over Rice choose one

Basil Chicken over Rice

Sentosa Chicken Noodle Bowl

Pad Thai Noodles

Vegetable Green Curry with Rice

Thai Red Chicken Curry with Rice

DESSERT choose one

Ice Cream of the day Sorbet of the day

#### **SOUPS**

# vegetarian 405 | chicken 465 | prawns 525

# # Library's Truffle

(Bamboo shoots and mushroom seasoned with truffle oil)

# Corn and Asparagus

(Creamy corn, corn kernel, asparagus with a hint of star anise)

#### **Hot & Sour**

(Vegetable, bamboo shoot, mushroom in a sour and pepper broth)

#### Tom Yum

(Thai flavored broth with galangal, lemon grass and kafir lime)

## Japanese Miso Soup

(Traditional Japanese miso broth with wakame and Tofu)

## **SALADS**

- Som Tam 345
  - (Spicy raw papaya salad with chili lime roasted peanuts & tangy sauce)
- Oriental Tofu & Spinach 465

(Silken tofu and spinach tossed with sesame dressing)

Edamame Two Ways Sea Salt or Spicy 575

(Young soya beans steamed / tossed in chili garlic sauce)

Oven Baked Fish 465

(Oven baked fillet of sole on bed of lettuce with Thai herbs)

Grilled Chicken 465

(Coconut base salad made with morsels of chicken mixed with fruits and vegetables)



## **DIMSUM** (5 pieces)

# vegetarian 525 | chicken 575 | library special 645

- # Broccoli and Almond Dumplings
- # Truffle Edamame Dumplings
  - Five Spice Vegetable Dumplings
  - Vegetable Kothe Pan Fried
  - Mix Vegetable Curry Dumplings

- Spicy Chicken Curry Dumplings
- Chicken Kothe Pan Fried
- Basil Chicken Dumplings
- Seven Spiced Chicken Dumplings
- # Prawn Water Chestnut Dumplings

## SUSHI SELECTIONS (8 pieces)

- The Asian Library Roll 745 (Mixed vegetable tempura, spicy mayo & dehydrated spinach)
- Spicy Avocado Roll 745
   (Avocado, iceberg, spicy mayonnaise and tempura flakes)
- Asparagus Tempura Roll 645
   (Asparagus tempura, spicy mayonnaise and sesame)
- Veg Philadelphia Roll 695 (Iceberg, carrot, cucumber and cream cheese)
- California Roll 1125 (Crab, avocado and cucumber)

- Spicy Salmon Roll 1215
   (Salmon, cucumber, spicy mayonnaise & tempura flakes)
- Prawn Tempura Roll 1125 (Tempura prawn, mayonnaise, teriyaki sauce and sesame)
- Spicy Tuna Roll 1215 (Tuna, spicy mayonnaise, jalapeno, cilantro and garlic)
- Teriyaki Chicken Roll 1005 (Grilled chicken, teriyaki sauce and iceberg)

### Traditional Maki Roll

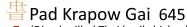
- (Avocado / Asparagus / Cucumber) 665
- (Salmon / Tuna) 835

#### **APPETIZERS**

- Thai Lettuce Wrap 525 (Crunchy vegetables in tangy sauce with lettuce cups)
- Oriental Baby Potatoes 525 (Crispy baby potatoes in coriander & black pepper sauce)
- Wasabi Baby Corn 545 (Baby corn with wasabi mayo and dehydrated spinach)
- Library's Shitake 545
  (Crispy shitake mushroom in Thai chili sauce)
- Indochine Cottage Cheese 545 (Tossed in black pepper and sweet pepper sauce)
- Kafir Lime Spring Rolls 525 (Vegetable spring roll flavored with kafir lime)
- Crispy Lotus Stem with Honey Chili 525 (Fried lotus stem tossed in honey chili seasoning)
- Library's Mock Duck 645 (soya based vegetarian meat in sichuan pepper spicy sauce)

Singapore Omelette 645 (served with broccoli and bok choy

in sweet & spicy sauce)



- (Diced grilled Thai basil chicken)
- Thai Chicken Lettuce Wrap 645 (Minced chicken served with lettuce cups)
- Oriental Chicken Finger 645 (Shredded chicken in chili hoisin and five spice sauce)
- Smoked Cantonese Chicken 645 (Wok fried chicken with smoked chilies)
- Kung Pao Chicken 645 (Stir fried chicken mixed with peanuts and red chilies)
- #Library's Lamb 695
- (Wok tossed lamb flavored with coriander & mint)
- Hong Kong Fish 645 (Crispy sole tossed with fresh garlic and chilies)
- Asian Library's Prawns 1095 (Wok tossed prawns with fresh chilies)
- Beijing Duck Pancakes 1485 (Roasted duck pancakes served with hoisin sauce)



#### **TEPPANYAKI GRILL**

served with sticky rice/udon noodles

- 🕆 Silken Tofu, Asparagus, Pinenut in Spicy Plum Sauce 715
- Assorted Mushroom & Bok Choy in Burnt Garlic Sauce 715 (Black fungus, white fungus, shitake and button mushroom in burnt garlic sauce)
- Traditional ChickenTeriyaki 805 (Grilled chicken finger with broccoli in teriyaki sauce)
- Teppan Fish 915
   (Sliced river sole in classic butter garlic sauce)
- Teppenyaki Tuna / Salmon 1295 (Grilled salmon / tuna in spicy miso)
- Ponzu Prawns 1235
- (Grilled prawns with bok choy and spring onion in ponzu sauce)

#### **MEAL BOWLS**

serves three to four guest

- 豊 Asian Library's Basil Bowl
- Basil Vegetables over Sticky Rice 605
- Basil Tofu over Sticky Rice 715
- Basil Minced Chicken over Sticky Rice 715
- Roasted Garlic Vegetables with Flat Noodles 605 (Garlic flavoured mixed vegetable with flat rice noodles)
- Sentosa Noodles Bowl 715
  (Hot and spicy noodles with minced chicken, bok choy, sichuan pepper)
- Ramen Bowl Tofu/Chicken 605/715 (Healthy spicy miso broth with ramen noodles topped with greens, coriander and boiled egg)

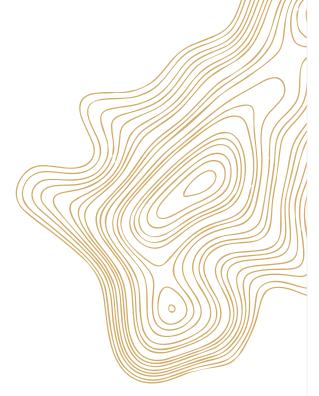


Table Side Teppanyaki Grill 1155

Experience your choice of teppanyaki prepared live, by your table

#### **CURRY'S**

- Mapu Tofu 605
   (Silken tofu prepared in black bean sauce served with jasmine rice)
- Burmese Khao Suey (Vegetarian/Chicken) 605/665 (Burmese curry with egg, noodles and seven kind of toppings)
- Thai Vegetable Green Curry 605 (Traditional vegetable Thai curry served with sticky rice)
- Thai Red Curry (Chicken/Prawns) 665/1125 (Traditional Thai curry served with sticky rice)
- Massaman Curry (Vegetarian/Chicken) 605/665
   (Traditional Thai curry served with sticky rice)
- Indonesian Lamb Rendang Curry 925 (Roasted Indonesian lamb curry served with jasmine rice)



## **MAIN COURSE**

- Sichuan Tofu Broccoli Water Chestnut 745 (Sichuan chili vegetables with tofu and cashew nuts)
- Cantonese Style Exotic Asian Greens 645
   (Assorted green vegetables in cantonese style topped up with burnt garlic)
- Guangzhou Ginger Chicken 665
  (Wok fried chicken tossed in ginger and soya)
- Oyster Chicken 665
   (Shredded chicken prepared in chili oyster sauce)
- Chicken Two Pepper 665 (Sliced chicken prepared in two pepper sauce)
- Wok Fried Prawns with Sichuan Sauce 1125 (Prawns with snow peas tossed with spicy sichuan sauce)



# THE ASIAN LIBRARY HOT POT 715/775/805

Vegetables/chicken/fish tossed in black bean/hot garlic/chili basil/ sichuan sauce, served with sticky rice



#### **RICE AND NOODLES**

- Sticky Rice 405
- Jasmine Rice 405
- Spicy Teppanyaki Egg Fried Rice 545
- Vegetable Burnt Garlic Fried Rice 545
- Udon Noodles 545/665
- Hakka Noodles 495/545
- Chili Garlic Noodles 495/545
- Pad Thai Noodles 525/575
- Pan Fried Noodles 495/545

## **DESSERTS**

- # Crunchy Sesame Ice Cream 405
  Lemon Cheese Cake 405
  Thai Fried Ice Cream Roll 405
  Library's Choco Lava 405
- # White Caramel Chocolate Dome 465





# Asian Library Special ■ Vegetarian ■ Non-Vegetarian

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