




Café Hurraa




PAN ASIAN

EASY TO SHARE


MALDIVIAN LOBSTER OKONOMIYAKI*    30
Maldivian Lobster, White Cabbage, Tempura Flour, Scallion, Tonkatsu Sauce, Japanese Mayo, Bonito Flakes

MALA PANKO SOFT SHELL CRAB*    38
Crispy Softshell Crab, Fresh Chili, Garlic, Szechuan Pepper, Spring Onion

VEGETABLE TEMPURA*    27
Zucchini, Onion Ring, Enoki Mushroom, Eggplant, Avocado, Aji Chili, Asparagus, Shiso Leaf

POPCORN ROCK SHRIMPS*    38
Sweet & Sour Sauce, Shizo

XIAO LONG BAO    29
Minced Pork, Ginger, Scallion, Sesame Oil, Soy Sauce, Shaoxing Wine

WAGYU & TRUFFLE GYOZA  32
Wagyu Beef, Truffle, Chives, Beef Jus

ROBATAYAKI

BLACK COD   70
Yellow Den Miso Glaze, Ginger Sprouts



WAGYU +4/5 TENDERLOIN  80
3 Peppercorn, Soy Marinade

FLANK STEAK  78
Marinated in Yuzu-kosho, Curried Crushed Potato
serving for 2 guests





MALDIVIAN LOBSTER     120
Thermidor Style, Ginger-lime Miso Sabayon, Kale Leaf Salad
serving for 2 guests




GUA BAO (3 pieces)

Wagyu +4/5 Beef Rib    42

Marinated Tofu, Shitake   30

Lobster, Mango     56

Crispy Skin Pork, Sriracha     32

Duck, Hoisin Sauce, Pickled Cucumber    36

Gua Bao Discovery, all 5 of the above 50

SUSHI, SASHIMI & MAKI



SPIDER ROLL*     30
Softshell Crab Tempura, Lettuce, Avocado, Wasabi, Tobiko, Creamy Spicy Sauce

CRISPY CANADIAN LOBSTER TEMAKI*    38
Lobster Tempura, Young Coconut, Mango Relish, Avocado

CALIFORNIA MAKI*     27
Crab Meat, Cream Cheese, Avocado, Vegetables


SALMON & AVOCADO MAKI*    38
Salmon, Charred Avocado, Pickled Yellow Radish, Cucumber, Caviar





MALDIVIAN SPICY TUNA MAKI*     29
Maldivian Yellowfin Tuna, Cucumber, Avocado, Spicy Dressing

SASHIMI* (3 slices)   32
Yellowfin Tuna, Salmon





Reef Fish, King Fish

Maldivian Platter (12 slices)

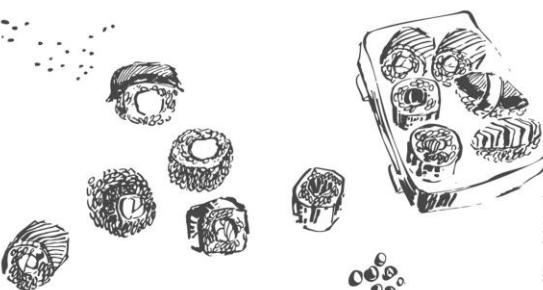
SALMON NIGIRI* (3 pieces)    32
Sushi Rice, Torched Miso Glaze, Jalapeño

YELLOWFIN TUNA NIGIRI* (3 pieces)     15
Creamy Tartar, Crispy Sushi Rice, Candied Jalapenos

EBI NIGIRI* (3 pieces)   22
Wasabi Cauliflower, Chili Jam




WAGYU & CAVIAR NIGIRI* (3 pieces)     39
Sour Cream & Confit Egg Yolk

CRISPY RICE TUNA TATAKI*     24
Maldivian Tuna, Fresh Passion Fruit, Sriracha Dressing, Crispy Curry Leaves






Items denoted with * can be made "Gluten-free"

STONE POT

TRUFFLE RICE*    75
Medley Asian Mushroom, Shaved Black Truffle

RED RICE SINGAPOREAN CHILI CRAB    90
Seasonal Vegetables, Singaporean Chili Crab




MAHI MAHI RICE*    72
Locally Sourced Mahi Mahi, Black Rice, Green Onion, Katsuobushi, Fermented Black Garlic, Lime

WAGYU BEEF RIBS RICE*   90
Wagyu Rib, Garlic Rice, Shitake Mushroom, Chives, Bok Choy Sprouts, Jus, Spring Onion

WOK FRIED

SEAFOOD STIR FRIED RICE*    65
Squid, Prawns, Scallop, Jasmine Rice, Homemade XO Sauce

STIR FRIED CHICKEN*   58
Chicken Thigh, Cashew Nuts, Mix Capsicums, Szechuan Peppercorn


SINGAPOREAN VERMICELLI NOODLES*    52
Chicken, Prawns, Chinese Cabbage, Bok choy, Chives, Bean Sprouts

KUNG PAO LOBSTER*    120
Lobster, Peanuts, Dry Red Chili, Sweet Soy sauce, Rice Vinegar

KOREAN KING PRAWNS*    76
King Prawns, Kimchi, Toasted Sesame Oil, Fresh Sesame




SIDES

SEASONAL ASPARAGUS   18
Truffle Sabayon, Pickled Shallots



CHARRED AVOCADO  20
Lime, Sour Cream, Tomato-togarashi Salsa, Charred Coriander


SWEET POTATOES    18
Yuzu-chili Butter, Aged Balsamic Teriyaki Glaze



KING OYSTER MUSHROOMS*    20
King Oyster Mushroom Stew, Spring Onion, Soy Sauce



EGG RICE    16
Cage-free Eggs, Steamed Rice, Seasonal Vegetables

DESSERT

HALO HALO ICE COCKTAIL   24
Banana, Red Bean, Jellies, Nata de Coco, Coconut, Sweet Potato Ice cream

BANANA LUMPIA  20
Maldivian Banana Spring Roll, Coconut Toffee Sauce, Jack Fruit Compote












SAGO COCONUT SOUP   20
Mango Pudding, Creamy Coconut Sago Soup, Fresh Mango

DEEP FRIED ICE CREAM    22
Bourbon Vanilla Ice Cream, Caramelized Banana, Chantilly cream, Butterscotch Sauce

MATCHA CHEESECAKE    22
Cheesecake, Matcha Chantilly, Raspberry Sorbet

Please ask our team for the selection of home made ice cream and sorbet

Price are quoted in US dollars and subject to 10% service charge and applicable taxes

Alcohol		Dairy		Egg		Fish	
Gluten		Nut		Pork		Sesame Seeds	
Shellfish		Vegan		Vegetarian			

Café Huraa
BEVERAGES

Café Huraa
LUNCH

Café Huraa
BREAKFAST