



à la carte

small plates

creamy miso pumpkin soup (v) coconut cream, black sesame seeds, togarashi	7,000	baja fish tacos tartare sauce, red cabbage, lime, home-made flour tortillas	5,000
tuna tataki pomelo ponzu, crispy garlic, sesame	12,000	gochujang carnitas tacos slow cooked pork, grilled pineapple, salsa, lime, sriracha aioli	5,000
vietnamese rice papers roll prawns, mango, vermicelli, sriracha, fresh herbs	12,000	black bean and corn tacos tomato salsa, guacamole, sour cream, chipotle peppers	4,000
korean shredded beef tacos kimchi, shredded cabbage, gochujang mayo, sesame seeds, home-made flour tortillas	6,000		

salads

spicy thai-style tuna salad shallots, fish sauce, chili powder, fresh herbs, spring onion	12,000	greek grain and chickpea salad (v) tomatoes, red onions, cumpers, feta, rocket, pea shoots, lemon herb dressing	8,000
chicken caesar salad grilled chicken breast, bacon, sour dough croutons, romaine lettuce, parmesan	9,000	chicken cobb salad grilled chicken breast, iceberg lettuce, bacon, hard-boiled egg, cucumbers, tomatoes, cheesy ranch dressing, blue cheese	12,000
honey miso roast vegetable salad (v) carrots, baby corn, spinach, red lolo, fennel, honey miso dressing	8,000		

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pizza

margherita (v) mozzarella, tomato sauce, basil	11,000	prosciutto crudo parma ham, cherry tomatoes, rocket salad, balsamic vinegar, parmesan, mozzarella	15,000
hawaiian ham, pineapple, tomato sauce, mozzarella	12,000	verdure (v) grilled zucchini, peppers, mushrooms, onions, eggplant, pesto, rocket salad, tomato sauce, mozzarella	13,000
brunch bacon, eggs, mushroom, spinach, tomato sauce, mozzarella	13,000	mushroom (v) mixed mushroom, ricotta, roasted garlic, spring onion	12,000
salami misti salami, pepperoni, red pepper, ricotta, tomato sauce, mozzarella	16,000		

bowls

prawn linguine tiger prawns, chilli, roasted garlic, olive oil	16,000	coconut sweet chilli salmon bowl cucumber, red onions, fresh herbs, bean sprouts, coconut, white and red cabbage, chili lime dressing served with white rice	16,000
spaghetti beef ragu pesto ricotta, nduja paste, basil, olive oil	12,000	pun hlaing noodle soup minced pork, bbq pork, fish cake, rice noodles in a spicy chicken broth	8,000
smokey sriracha prawn bowl pink prawns, roasted broccoli, pumpkin, spring onions, black sesame seeds, sesame oil served with white rice	14,000	kimchi noodle soup udon noodle, japanese tofu in a kimchi beef broth (choice of beef, chicken or pork)	10,000
middle eastern bowl chicken, stewed eggplant, zucchini, harissa yogurt, mint, pomegranate seeds served with white rice	9,000	beef noodle soup tender beef with rice noodle, bean spout, spring onion in a clear beef broth	8,000
roasted curry vegetable bowl (v) pumpkin, roasted broccoli, chickpeas, pickled onions, fresh herbs, basil tahini mayo	9,000	beef pho rare beef, bean sprouts, fresh herbs, red chillies	8,000

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sandwiches

oasis burger house-ground australian beef brisket, bacon, cheddar cheese, oasis burger sauce on home-made brioche bun served with fries	15,000	oasis club sandwich chicken, bacon, fried egg, cherry tomato, lettuce, home-made pullman bread served with fries	10,000
black bean and corn veggie burger (v) guacamole, cheddar cheese, lettuce, tomato, onions on home-made brioche bun served with fries	12,000	steak sandwich thin sliced sirloin, asian chimichurri, kimchi caper pickle aioli, ciabatta bun, soft herbs with a side rocket salad	18,000
pesto caesar wrap roasted chicken with fresh romaine lettuce and parmesan shavings served with taro chips	8,000	roasted veggie wrap (v) sundried tomato pesto, zucchini, sweet bell peppers, mushroom, rocket leaves, homemade tortilla, taro chips	10,000
mexican beef burrito wrap minced beef with fresh avocado, corn, rice and spicy salsa served with taro chips	10,000		

mains

nori salmon teriyaki nori rice, gai lan, pea shoots, steamed rice	21,000	pad thai thai style fried noodle with chicken, peanut, chili powder, dry shrimp, egg, tamarind sauce	8,000
beef short rib rendang lemongrass, coconut milk, lime leaves, toasted coconut, cardamon, steamed rice	12,000	tandoori chicken butter rice, raita sauce, green pea, cabbage relish and cherry tomato	12,000
chicken schnitzel rocket tomato salad	12,000	grilled mediterranean eggplant (v) hummus, halloumi cheese, tomato, onion, crispy chickpea and basil	8,000
grilled rib eye steak roasted potatoes, grilled asparagus, red peppers, herb butter	26,000	vegetarian stuffed sweet potato (v) roasted mushrooms, spinach, halloumi, tomato, basil, nduja tomato sauce and crispy chickpea	12,000
indian lentil curry (v) red lentil, curry leaves, ginger pickled chilies, coriander, raita sauce	11,000		

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desserts

key lime pie lime zest, condensed milk, whipped cream, cookie crust	5,000	stuffed french toast strawberries, whipped cream cheese, powder sugar, mint or chocolate nutella, hot fudge, whipped cream, toasted hazelnuts	6,000
banana split sundae bananas, ice cream, chocolate fudge sauce, crushed peanuts, cherries	6,000		
ice cream selection of seasonal home-made ice cream	4,000		

fresh juices & milkshakes

juice orange / carrot / pineapple / watermelon / lime	5,000
green juice apple, celery, cucumber & lime	5,000
daily booster apple, carrot, ginger, celery, mixed dried berries	5,000
pure juice cucumber, honeydew melon, celery, fresh mint	5,000
milkshakes vanilla / strawberry / chocolate	4,500

smoothies

go bananas banana, peanut butter, milk	5,000
ph mango mango, orange juice, banana & yogurt	5,000
wake-up call mixed berry, apple juice, banana & yogurt	5,000
unbeetable beetroot, blueberries, coconut water & banana	5,000
energiser peach puree, orange, passionfruit, banana and raspberries	5,000

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hot beverages

espresso	single	3,000
	double	4,000
coffee		4,000
americano, cappuccino, latte, latte macchiato, mocha latte, hot chocolate		
tea		3,500
english breakfast / earl grey / lipton / jasmine / green tea / peppermint / chamomile / myanmar tea		

cocktails

aperol spritz		7,500
aperol, sparkling wine, top with soda		
pimm's cup		6,000
pimm's no.1, fresh lime juice, top with lemonade		
piña colada		6,000
light rum, pineapple juice, coconut, lime juice		
watermelon margarita		6,000
gold tequila, watermelon juice, chili, sugar rim		
bloody mary		9,000
vodka, tomato juice, salt and pepper mixed with tabasco and worcestershire sauce		
deuce		6,000
vodka, limes, raspberry liquor		
the pat cash "grand slam"		7,000
white and drak rum, malibu, orange juice, pineapple juice, grenadine syrup, lime juice		

soft drinks

sodas		
coke zero / coke / sprite / sunkist		2,000
tonic / pop soda / chang soda		2,500
mineral water		
s. pellegrino	large	7,500
	small	4,500
energy & isotonic		2,500
shark / 100 plus / pocari sweat		

lemonades

signature lemonade		4,500
grapefruit juice, lime juice tonic water, cinnamon and mint		
coconut lemon spritzer		4,500
coconut water, lime juice, soda		
ginger lemongrass lemonade		4,500
fresh ginger, lemongrass, lime juice and soda		

bottled beers

tiger (640ml)	5,000
tiger (330ml)	3,500
heineken (640ml)	6,500
heineken (330ml)	4,500
tuborg (640ml)	5,000

double tap brewery craft beer

wild child - weizen (330ml)	7,500
fire starter - lager (330ml)	7,500
mad boss - double IPA (330ml)	7,500
god of thunder - IPA (330ml)	7,500

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