

Kishi

BAO • BOWLS • CURRIES

BAO

BEEF BULGOGI

Watermelon & cucumber kimchi, honey sesame glaze, crispy shallots

CITRUS TEMPURA SHRIMP

Pickled mangos, shredded cabbage, lime & ginger butter

MISO GLAZED EGGPLANT 🍯🌿

Shiitake mushroom relish, togarashi mayo, toasted sesame

FILIPINO PORK KARE KARE

Filipino style thick peanut sauce, crispy pork belly, garlic fried rice, pickled eggplant.

VIETNAMESE LEMONGRASS CHICKEN

Authentic Viet inspired grilled chicken, glass noodles, nuoc cham dressing

KFC BANG BANG CAULIFLOWER 🍯🌿

Spicy bang bang sauce, mixed pickles, jasmine rice

BOWLS

CURRIES

GOAN SHRIMP CURRY

Rich, tangy, and aromatic Goan-style prawn curry served over coconut rice

MAKHANI LAMB CURRY

Tender lamb meatballs, cucumber raita, pickled onions, mint chutney

GREEN THAI VETEBALES CURRY 🍯🌿

Mild, herbal infused curry broth, tofu, mixed vegetables & fragrant jasmine rice

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems. Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredient.