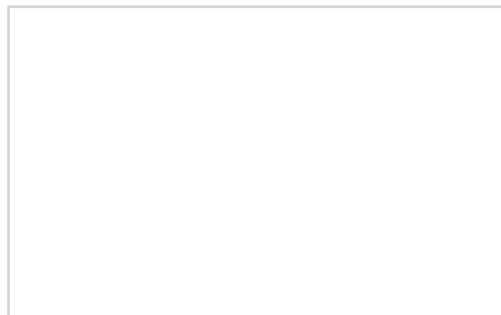




holy basil





holy basil

The Tru **ORIENTAL** Experience

From the far corner of East Asia, Generations have perfected dishes native to their regions and passed on their secrets. These dishes give you a glimpse of what a Tru Oriental experience is supposed to be like. Holy Basil is here to offer you the same.

From China to Japan to Thailand to name a few, These are countries from where our Master chefs are here to offer you an unparalleled experience and taste of native and authentic Oriental dishes.

So what are you waiting for? Tuck in your napkin, perfect your chopstick skills and get ready for a gastronomic journey to all corners of East Asia!

Your Search For **THE TRU ORIENTAL EXPERIENCE** Ends Here



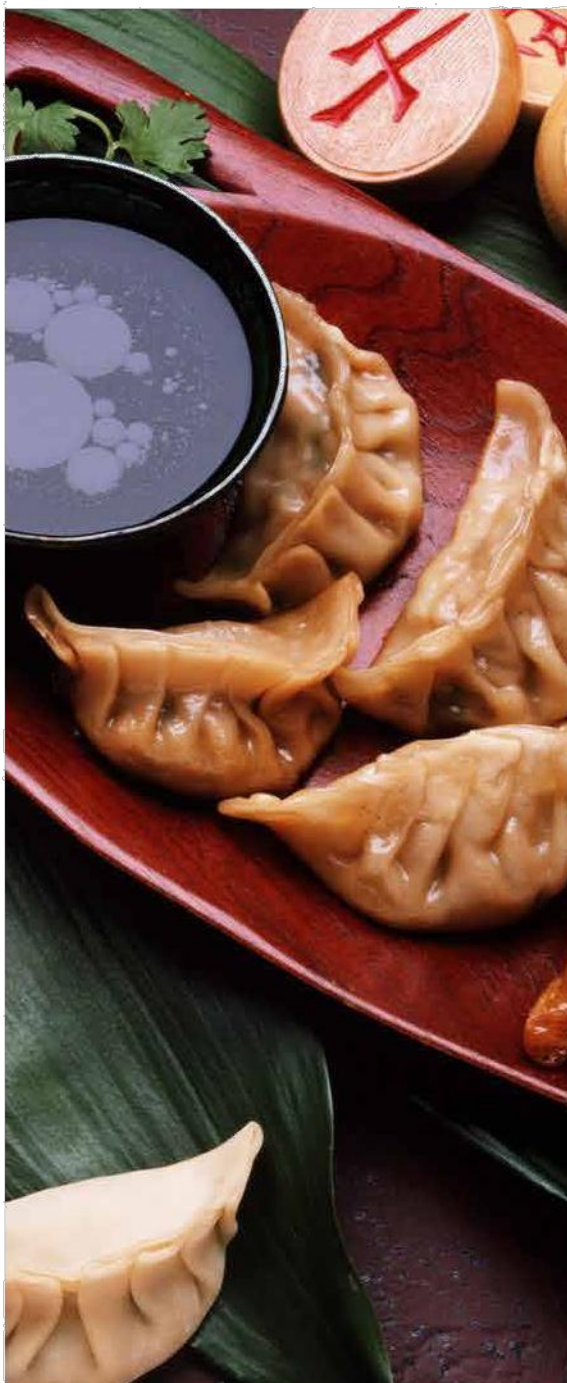
PEKING DUCK

A recipe that's been handed down from bygone era of the imperial empire in Beijing, this duck dish characterized by its thin, crisp skin which first marinated with spices, then steamed until tender, and finally deep fried until crisp for delectable taste.



HOT POT

Also known as steamboat, it refers to an East Asian variety of stew, consisting of a simmering metal pot of stock at the center of the dining table with thinly sliced meat and vegetables that we're pretty sure will take you back in time!



DIM SUM

STEAMED

- Spinach and Bamboo Shoot DimSum 400
Steamed dumplings stuffed with spinach, garlic and bamboo shoot
- Mixed Vegetable Steamed Bao 400
Chinese sweet bun stuffed with vegetables
- Lotus Stem and Green Pea Dim Sum 400
Steamed dumplings stuffed with lotus stem, green pea and golden garlic
- Pumpkin and Water Chestnut Custard Dim Sum 400
Water chestnut dumplings stuffed with shallow-fried pumpkin
- Char Siu Pork Dim Sum 500
Steamed dumplings stuffed with pork and Char Siu sauce
- Prawn Siu Mai 550
Steamed minced prawns, red onion and oyster sauce dumplings
- Chicken Siu Mai 500
Minced chicken, red onion and soy sauce dumplings

PAN-FRIED

- Kimchi Mandu 400
Kimchi dumplings stuffed with napa cabbage, radish, carrot and spring onion
- Chicken and Water Chestnut Dim Sum 500
Chicken, chestnut, garlic, onion, oil and oyster sauce dumplings
- Pan-fried Shanghai Lamb Kothe 500
Shallow-fried lamb dumplings

BOILED

- Chicken Wonton 500
Chicken dumplings simmered in Chinese broth
- Mixed Vegetable Wonton 400
Broccoli, asparagus and shiitake mushroom wonton

■ Vegetarian ■ Non Vegetarian 🍳 Chef's Choice

Local Government Tax as applicable. We levy 5% service charge.


Please inform your server for any allergens



SUSHI



- Asparagus Uramaki 475
Inside-out sushi roll wrapped with asparagus
- Spicy Avocado Uramaki 475
Inside-out sushi roll wrapped with avocado with shichimi powder
- Yasai California Uramaki 475
Inside-out sushi roll wrapped with carrot, cucumber and takuan
- Cucumber and Cream Cheese Maki Roll 475
Inside-out sushi roll wrapped cucumber and cream cheese
- Salmon Nigiri 600
Sliced salmon over the bed of sushi rice
- Dragon Uramaki 600
Inside-out sushi roll wrapped with panko fried prawns and avocado
- California Uramaki 600
Inside-out sushi roll wrapped with crab stick, cucumber and mayonnaise
- Ebi Tempura Uramaki 600
Inside-out sushi roll wrapped with prawn tempura
- Sake Uramaki 600
Inside-out sushi roll wrapped with salmon
- Sushi Moriawase 999
Assorted sushi platter

APPETIZERS VEGETARIAN



- Chili Garlic Vegetable 450
Deep-fried vegetables tossed with chili and scallion
- Crispy Spinach with Water Chestnut 450
Deep-fried spinach, water chestnut with pepper and spring onion
- Vegetable Spring Roll 450
Deep-fried mixed vegetable roll
- Lotus Stem Honey Chili  500
Crispy lotus stem tossed with honey and chili



SEAFOOD

- **Tiger Prawns, Black Bean and Pepper Flakes**  725
Wok-tossed prawns with black bean, chili flakes, shallots and cooking wine
- **Calamari Garlic Pepper** 725
Wok-tossed calamari with brown garlic and pepper
- **Prawn Tempura** 725
Japanese batter-fried prawn with soy and mirin
- **Szechwan Fish**  600
Snapper fish with spicy Szechwan pepper sauce
- **Hunan Fish** 600
Red Snapper with ginger, soy and shiitake mushroom

POULTRY

- **Chongqing Chicken** 600
Chicken with garlic, Szechwan pepper corn and dry red chili
- **Teochew Chicken** 600
Wok-tossed chicken with sesame seed, soya and brown sugar
- **Lat Mei Kai**  600
Chicken, bell pepper, chili and oyster sauce
- **Chili Pepper Chicken** 600
Wok-tossed chicken with chili and onion
- **Sesame chicken** 600
Chicken tossed with scallion, celery and sesame seeds
- **Hong Kong Chicken**  600
Wok-tossed chicken tossed with cashew nuts and scallion

MEAT

- **Crispy Lamb Honey Chili**  650
Crispy lamb tossed with honey and chili
- **Lamb Beijing** 600
Konjee crispy lamb Beijing-style
- **Satay Kambing** 600
Lamb satay with spicy peanut sauce

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- Barbecued Pork 600
Pork with chili, sesame and oyster sauce
- BBQ Pork Spare Ribs 800
Pork marinated with char siu and cooked to perfection

SOUPS

- Sweet Corn Soup 350
Creamy sweet corn with vegetable
- Yasai Miso Soup 350
Clear soup with tofu, spring onion and wakame
- Vegetable Manchow 350
Mix vegetable soup topped with crispy-fried noodles
- Kang Jued Woon Sen 400
Thai glass noodle soup with tofu
- Hot and Sour Chicken 🌶️🌶️ 400
Traditional Chinese spicy and tangy soup with vegetable
- Crab Meat Soup 400
Crab meat, asparagus, egg and spring onion
- Tom Yum Prawns 400
Thai clear spicy, sour soup with prawn
- Tom Kha Gai Chicken 🌶️ 400
Thai chicken and coconut flavored soup
- Burmese Chicken Khao Suey 🍳 475
Coconut and curry broth with noodles and chicken
- Pho Ga 400
Vietnamese chicken noodle soup



HOT POT

SERVES 02

Oriental Seasonal Vegetables, Mild/Spicy broth and rice/noodle

1699

Known as Chinese fondue, is one of the most popular meals in China. it consists of a simmering metal pot with broth at the center of a table and all raw ingredients placed beside the metal pot, so people can add and cook whatever they like in the broth.

- Tenderloin 549
- Seafood 449
- Prawns 449
- Chicken 399
- Tofu 349

Flavors of Hot Pot - Ask your server for choice of
spicy or mild broth - Chinese/Japanese/Thai

HOLY BASIL SPECIAL

- Holy Basil Peking Duck  1200/2200
Holy Basil Classic Peking duck served with pancake, crispy vegetables and hoisin sauce- Half/Full

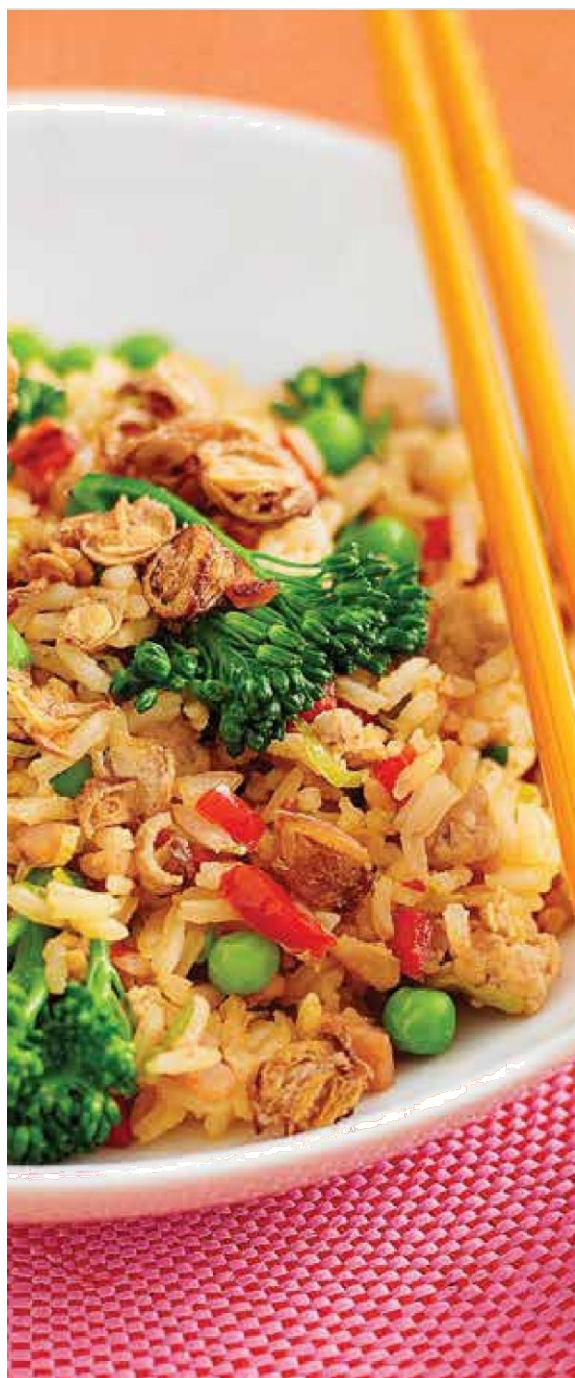
THAI CURRY

- Thai Curry - Vegetables/Chicken/Prawn
Green or Red 600/650/750
Traditional Thai curry with coconut milk and basil

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TEPPANYAKI

- Yasai Itame 600
Asian vegetables with spicy miso sauce
- Tofu 600
Bean curd with vegetables, soy and mirin sauce
- Mushroom and Asparagus Miso 600
Shiitake, button mushrooms and asparagus with miso sauce
- Sake 975
Salmon steak cooked over hot plate with lemon and butter sauce
- Tori 650
Chicken cooked with leeks and teriyaki sauce
- Ebi 750
Fresh prawn cooked with vegetables and ponzu sauce
- Gyu-niku 825
Thinly sliced Tenderloin cooked with sake, mirin and soy sauce
- Imported Lamb Chops 1250
Lamb chop with burnt garlic and sweet soy sauce

MAIN COURSE

- Broccoli, Baby Corn and Eggplant in Soy Garlic Sauce 600
Broccoli, baby corn and eggplant with hint of soy
- Asian Mixed Seasonal Greens 600
Broccoli, pok choy, Chinese cabbage with white garlic
- Mixed Mushroom in Szechwan Sauce 600 
Shiitake, button and white fungus mushrooms tossed with Szechwan sauce
- Wok-tossed Tofu in Singapore Chili Sauce 600
Steamed silken tofu with kaffir lime leaf and chili sauce
- Home made Pickle Chili with Assorted Vegetables 600 
Lotus stem, bamboo shoot, water chestnut, asparagus, pickle chili
- Stir-fried Long Beans 600
Shallow-fried long beans with sesame, oyster sauce and cooking wine
- Tofu, Shiitake, Mushroom, Chili Bean Sauce 600
Steamed tofu shiitake mushroom and pepper

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POULTRY

- Clay Pot Chicken, Lotus Stem and Chili Bean Sauce 650
Wok-tossed chicken sausage, rice and lotus stem
- Kung Pao Chicken 650
Chicken tossed with tangy soy, peanut, chili and spring onion
- Mongolian Chicken 650
Diced chicken cooked with black bean, five spiced and cooking wine
- Cantonese Steamed Chicken 650
Marinated steamed chicken cooked with oyster and sesame
- Sliced Chicken in Crushed Black Pepper Sauce 650
Sliced chicken breast, crushed black pepper, soy and Chinese cooking wine

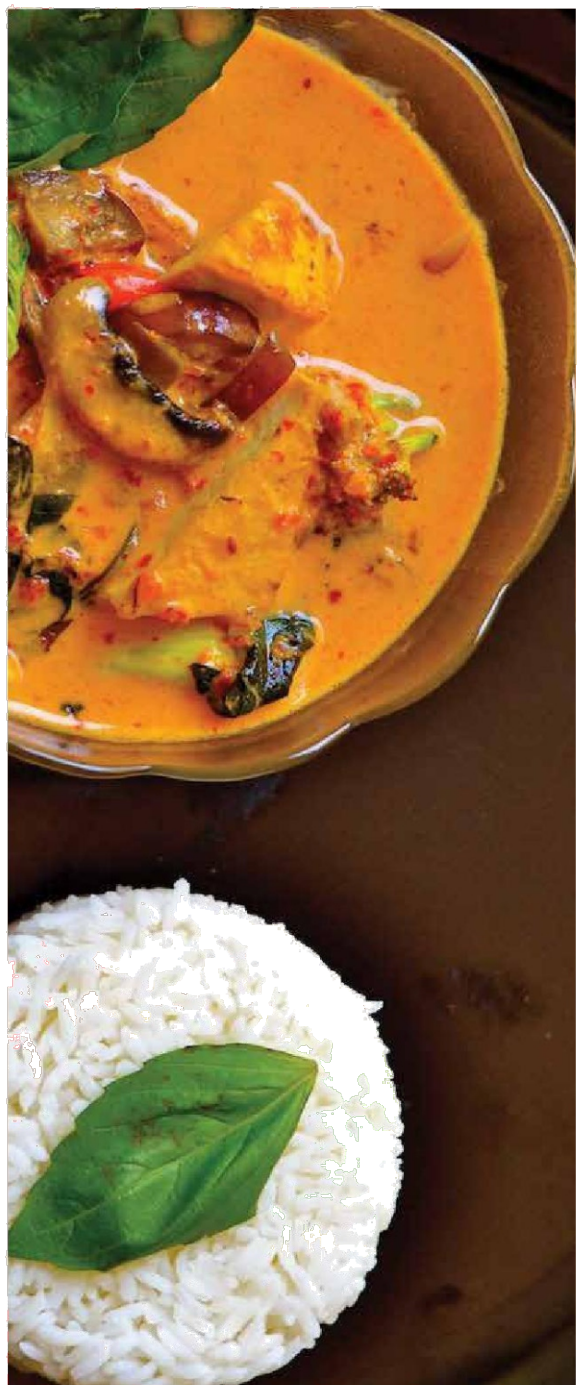
SEAFOOD

- Steamed Fish in (Soy Ginger / Chili Basil Sauce) 700
Steamed Bhetki fish with soy ginger scallion sauce
- Wok-tossed Prawn in Oyster Garlic Sauce 700
Prawns tossed with vegetables and oyster sauce
- CATCH OF THE DAY (Bhetki / Snapper)  875
Grilled/Steamed/Deep-fried
Chili Bean/Black Bean/ Sweet Chili Sauce
- Singapore Chili Crab 1100
Wok-tossed crab with spicy chili sauce
- Lobster Chef's Style  (100 Grams @ 350)
Broiled lobster with spicy garlic, ginger, chili and Shaoxing wine

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MEAT

- Sweet and Sour Pork Belly 700
Slow-cooked pork belly with pineapple and cucumber
- Sliced Lamb, Tossed with Oyster and Garlic 700
Lamb with ginger, oyster garlic sauce and green onion
- Lamb Plum Chili 700
Sliced lamb in chili plum sauce
- Five Spiced Lamb 700
Twice cooked five spiced lamb
- Lamb Rendang 700
Lamb curry cooked with Indonesian spice
- Sliced Tenderloin in Black Bean Sauce 825
Thinly sliced tenderloin with fermented bean
- Devilled Pork 🌶️🌶️ 700
Marinated pork tossed in spicy sauce

RICE AND NOODLES

- Steamed Rice 350
- Jasmine Rice 420
- Pad Keemao 🌶️ 470
Rice noodles with bird eye chili and basil
- Wild Mushroom Water Chestnut & Lettuce Fried Rice 475
Shiitake mushroom, button mushroom, water chestnut and iceberg lettuce
- Hakka Noodles (Veg/Chicken) 475/500
Thin noodles with vegetable and soy
- Chili Garlic Noodles/Fried Rice (Veg/Chicken) 🌶️ 475/500
Wok tossed noodles/rice with vegetables and spicy garlic sauce
- Szechwan Fried Rice/Noodles (Veg/Chicken) 🌶️ 475/500
Noodles/rice with Szechwan sauce and vegetables
- Holy Basil Special Pad Thai Noodles (Veg/Chicken) 475/500
Rice noodles with vegetables/chicken, peanuts and beans sprout

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|--|---------|
| ■ Yakimeshi Yasai / Tori (Veg/Chicken) | 475/500 |
| Japanese rice with garlic and soy sauce | |
| ■ Yaki Udon | 525 |
| Flat noodles tossed with vegetables or chicken and ton katsu sauce | |
| ■ Singapore Char KwayTeow | 525 |
| Stir fried flat noodles, prawn, tofu, green vegetable, soy and chili sauce | |
| ■ Chinese Dan-Dan Noodles | 525 |
| Noodles, lamb mince and Sichuan oil sauce with green beans | |
| ■ XO Fried Rice | 525 |
| Wok-tossed fried rice with seafood | |

SWEET BAKE

- | | |
|---|-----|
| ■ Lychee Yoghurt Pie | 375 |
| Baked lychee, yoghurt and condensed milk | |
| ■ Five Spiced Chocolate Cake | 375 |
| Five spiced flourless chocolate cake | |
| ■ Banana Toffee with Rum and Raisin Ice Cream | 375 |
| Tropical flavored dessert with goodness of fruit and splash of dark Rum | |
| ■ Date Pancake with Salted Caramel Ice Cream | 375 |
| Sweet and salty fried dessert with sticky dates | |
| ■ Chocolate Cigar with Cognac | 475 |
| Truffle filled chocolate cannoli with a shot of Cognac | |

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