



Taste the Gables 2025

Lunch ~ 35\$

Appetizer

Salt and Pepper Crispy Tofu

Breaded crispy tofu tossed in a la minute aromatic oil and sauteed vegetables

Red Curry Prawn Ceviche

Piquant and refreshing, flavored with Bird's Eye Chili and Lemongrass

Mujadara

A Middle Eastern staple. Lentils and Basmati rice with fragrant fried onions

Entree

Chirashi

A Japanese classic. Melange of sashimi fish, tamagoyaki, and nori on a bed of sushi rice

Kefta Smash Burger

Two Lebanese spiced smashburger patties with red pepper hummus and whipped feta cheese.

Choice of one side

Gado Gado with Skewer

Savory Indonesian-style salad. Peanut curry dressing, crispy tofu, fried potato, sliced vegetables, spinach mixed greens. Choice of one skewer

Dessert

Coffee Jelly with Dulce De Leche Chantilly

Espresso coffee jelly, condensed milk, and dulce de leche whipped cream. A refreshing indulgence

Tanchen Syrup Sundae with Honeycomb

Sweet and salty Tanchen syrup with in-house honeycomb candy on vanilla ice cream. Upgrade with candied walnuts to sweeten the deal (\$2.00)



Taste the Gables 2025

Dinner – 45\$

Appetizers

Chicken Satay with peanut sauce

Chicken yellow coconut curry mini skewers with peanut sauce

“The Kraken” Sushi Signature Roll

Crispy octopus, avocado, cream cheese, lotus root, and green onion. Topped with caviar

Korean Spicy Squid/Tofu (Ojingeo-Bokkeum)

A sauté of vegetables and your choice of calamari or crispy tofu in a sesame seasoned Korean spicy sauce. Medium heat.

Entree

Thai Red Curry Prawns with Rice

Authentic Thai Gaeng Phed Goong. Medium Heat.

Lemongrass Chicken

Roasted chicken thighs in a lemongrass, citrus marinade. Served with vegetable fried rice and ginger onion relish.

Beef Pad Kra Pao

Stir-fried seasoned ground beef with basil. Served with white rice and a fried egg. Mild heat.

Dessert

Coffee Jelly with Dulce De Leche Chantilly

Espresso coffee jelly, condensed milk, and dulce de leche whipped cream. A refreshing indulgence.

Tanchen Syrup Sundae with Honeycomb

Sweet and salty tanchen syrup with in-house honeycomb candy on vanilla ice cream. Upgrade with candied walnuts to sweeten the deal(\$2.00)