



KA-MON
Japanese | Casual Dining

KA-MON
AUTHENTIC JAPANESE GRILL

TEISHOUKU SET

Teishouku Set will be served with Seasonal Rice, Vegetable Maki, Miso Soup, Mochi Ice Cream and Selection of Tea or Coffee

\$38 nett per person

Robatayaki Baby Chicken 
Koji Marinated | Yuzu Kosho Chimichurri | Garlic Bits

Fish of The Day
Teriyaki Sauce | Lemon | Pickles

Hokkaido Yumenodaichi Tonkatsu
Japanese Pork Loin | Mustard Miso | Cabbage Slaw

Grilled Seasonal Vegetable Donburi 
Mushroom Rice | Takuan-zuke | Kanpyo

**Menu offerings are adjusted according to seasonal availability.
Please enquire for finalized menu.*

 Egg  Fish  Pork  Shellfish  Gluten-Free  Lactose  Vegetarian  Nuts  Sustainably Sourced Produce

Prices are subject to 10% service charge and prevailing Government Tax. Please inform us should you have any special dietary requirements or allergies.

KA-MON
AUTHENTIC JAPANESE GRILL


RESORTS WORLD™
SENTOSA

SOI SOCIAL
Thai | Casual Dining

Soi
Social

3 COURSE SET

Set will be served with a beverage
Choice of beverage: thai milk tea / lemongrass iced tea / soft drink

\$38 nett per person

STARTER	YUM PED YANG / soi social's signature roasted duck, cabbage slaw, lime dressing
	TAO HOO KUA PRIC KLEA / deep-fried young tofu, crispy thai garlic, spring onion 🐟
	TOD MUN GOONG / chef's favourite prawn cake, homemade plum sauce 🐟 🐠
OR	
SOUP	TOM KHA GAI / kampong chicken, coconut galangal broth 🐔
	POH TAK / sustainable tiger prawn, jumbo squid, mussel, holy basil 🐠
	TOM JEUD TAO HOO KHAI / egg tofu, napa cabbage, chicken broth
MAIN	MOO TOD KRA THIAM / crispy australian pork, thai garlic, fried egg, jasmine rice 🐷 🍳
	KHAO PAD GOONG / sustainable tiger prawn fried rice, spring onion 🐠 🍳 🌿
	GUAY TIEW TOM YUM TALAY / spicy local seafood soup, rice noodles, sawtooth herbs 🐠 🍲 🌿 🌱
	PAD THAI / wok-tossed rice noodles, signature sour and sweet tamarind sauce
DESSERT	I-TIM PRA JUM WAN / homemade coconut sorbet, roasted peanut, sweet corn 🥥 🌱 🍌
	KHAO NIAW MAMUANG / pandan sticky rice, mango, coconut sauce

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LAURUS TABLE
Southern Italian

LAURUS
TABLE

3 COURSE SET
\$38 nett per person

ANTIPASTI

- Condiglione**    
Heirloom Tomatoes and roasted bell peppers paired with Cetara anchovies, local farm Eggs, Taggiasca olives and house cured sustainable seabass fillet
- Panzanella di Polpo** 
Slow cooked octopus with traditional Panzanella salad and lemon
- Minestra di Pesce e Romanescu**     
Italian soup, prepared with Sustainably farmed Seabass meat and Romanesco Broccolini in a refreshing tomato and fish broth

PIATTI
PRINCIPALI

- Carbonara di Gamberi**     
Mezze Maniche pasta tossed in Original Carbonara sauce with sautéed prawn's tails and pancetta
- Pollo alla Diavola** 
Grilled baby chicken rubbed with Italian herbs and spicy sauce
- Pizza Vesuvio**  
Fior di latte Mozzarella Cheese, marinara Sauce, Confit Cherry tomatoes, Fresh Garden Basil

DOLCI

- Selezione di Gelati Stagionali**    
Seasonal Italian Ice Cream

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SENTOSA

SIGNATURE RESTAURANTS

FENG SHUI INN | HORATIO | KA-MON | LAURUS TABLE | MOUTARDE
OCEAN RESTAURANT | POP BAKERY | QUAN HOTPOT | SOI SOCIAL
SUNDAE ROYALE | SYUN | TABLE BY PIERRE HERMÉ

For enquiries, please contact 6577 6688 or dining@RWSentosa.com