



r e s t a u r a n t

DIM SUM


Spinach & Cream Cheese	steamed	43
Butternut, Spinach & Feta	steamed	43
Prawn & Shiitake Mushroom	steamed	51
Chicken & Ginger	steamed	48
Beef Potsticker	fried	48
Lamb Pau	steamed bun	46
Dim Sum Starter Platter - 6 pieces		92
2 x spinach & cream cheese		
2 x chicken & ginger		
2 x beef potsticker		
Vegetarian Dim Sum Platter - 6 pieces		86
3 x spinach & cream cheese		
3 x butternut, spinach & feta		
Lui Dim Sum Platter -10 pieces		157
2 x prawn & shiitake mushroom		
2 x chicken & ginger		
2 x butternut, spinach & feta		
2 x beef potsticker		
2 x lamb pau		

STARTERS

Thinly Sliced Peppered Beef with shiitake mushrooms & a ginger & lemon grass sauce	96
Spring Rolls - 2 pieces per portion prawn, cheese & coriander	58
roast duck	61
vegetable	47
Tempura Soft Shell Crab served with wasabi mayonnaise & ponzu sauce	125
Tempura Prawns - 2 pieces with a sesame soya	60
Tartare - Salmon or Tuna diced fish, avo, onion, mayo & teriyaki	135
Crispy Calamari with hoisin sauce, coriander & lime	80
Edamame - Subject to availability traditional rock salt	63
Beef Ribs marinated in beer & miso with a sticky mirin glaze	73
Asian Tacos - 5 pieces duck, hoisin & coconut	65
Wagyu Beef Sliders	65
Tom Yum Goong Soup thai style spicy prawn soup	85
Miso Soup	48



SALADS



Seared Tuna, Edamame & Tofu Salad with micro herbs & a sesame soy dressing	120
Thai Beef Salad rubbed in za'atar with wakame, micro leaves, cucumber, chilli & a sesame dressing	105
Cashew Thai Quinoa Salad with a ginger peanut dressing	81
Sunomono sashimi served with wakame & cucumber salmon tuna salmon & tuna	195
Tataki & Avo Salad seared sashimi on a bed of micro greens drizzled with a peanut dressing salmon tuna salmon & tuna	128

Sesame Crusted Seared Tuna with grilled vegetables & a wasabi mayonnaise or marinated in hoisin & served with ponzu wok-charred greens & topped with sweet potato crisps	186
Prawn Platter 8 king prawns served with spicy rice & wok charred greens, lemon butter & chilli	SQ
Grilled Calamari Tubes with a side of your choice	126
Grilled Line Fish marinated in ginger & lemongrass served on ginger infused rice noodle stir fry	SQ
Asian Spiced Beef Fillet marinated in teriyaki topped with asian mushrooms served with bok choy & waygu roasted garlic potatoes	178
Deboned Baby Chicken marinated in lemon & herb or peri-peri served with a side of your choice	129
Grilled Salmon tea smoked & served with wasabi mashed potato & a shrimp & lime beurre blanc sauce	219
Lamb Shank dusted in cumin & coriander served on potato mash with a caramelized soy chilli & lime gremolata	195
Crispy Peking Duck with julienne cucumber, carrots, spring onion, pancakes & hoisin & citrus dipping sauces	168
Red Thai Chicken Curry with brocolli, beans & baby corn	128
Prawn & Coconut Curry with a touch of tomato & a mango chutney	160
Crispy Beef Stir Fry with baby corn, red onion & fine beans	158
Indonesian Stir Fry rice noodles served with mixed peppers, spinach & a coconut sesame dressing	
chicken	110
prawn	122
vegetarian	90

Pickled Butternut Salad	42
Coconut Rice	42
Wok Greens with Ponzu	42
Waygu Roasted Garlic Potatoes	42
Asian Fries	42



SUSHI A LA CARTE

Nigiri - 2 pieces

salmon	52
tuna	52
prawn	32
avocado	38
crabstick	38

California Roll - 8 pieces

salmon	76
tuna	76
prawn	76
crabstick	58
vegetable	65

Fashion Sandwich - 8 pieces

salmon	89
tuna	89
prawn	89
crabstick	75
vegetable	70

Sashimi - 3 pieces

salmon	62
tuna	62
prawn	62
crabstick	41

Handroll - 1 pieces

salmon	64
tuna	64
prawn	65
crabstick	41
vegetable	48

Maki Roll - 6 pieces

salmon	54
tuna	54
prawn	54
crabstick	45
avocado	44
cucumber	39

Gunkan - 2 pieces

salmon	62
tuna	62
prawn	62
crab caviar	63
crab salad	41



SPECIALITY SUSHI

Rock Shrimp Tempura Roll spicy salmon & tuna california topped with tempura prawns & Koi special mayo	152
New Style Sashimi - Salmon or Tuna with a fusion dressing	145
Rainbow Reloaded prawn california wrapped in salmon & tuna topped with teriyaki, mayo & caviar	135
Spider Roll soft shell crab with spring onion & caviar topped with spicy mayo	120
Philadelphia Roll cream cheese, avo & cucumber california roll wrapped with smoked salmon	102
Koi Roses salmon roses topped with mayo & caviar	98
Firecracker Roses salmon roses topped with spicy mayo & tempura	114
Tempura Prawn California Roll with pineapple & cucumber topped with spicy mayo	121
Koi Rock 'n Roll spicy salmon & tuna california wrapped with salmon & tuna topped with spicy mayo, caviar & teriyaki	123
Koi Volcano Sandwich layered seared spicy tuna or salmon sandwich topped with spicy mayo	141
Crispy Spicy California Roll spicy salmon & tuna california rolled in tempura topped with spicy mayo	124



DESSERTS

Chocolate & Banana Spring Rolls
with a white chocolate dipping sauce

54

Coconut Jelly
with roasted banana & a coconut sugar caramel

54

Macadamia Chocolate Brownie
with a green tea white chocolate lava

59

Lemongrass Brûlée with Palm Sugar Crust

54

Yuzu Tart
with vanilla ice cream

54

Selection of Ice Creams & Sorbets

KOI TEAS

GREEN TEA

Bancha Hojicha - Japan

classic large - leaf green tea made from the lower shoots of the tea plant. Low caffeine & very aromatic, with roasted & nutty notes. Can be enjoyed with a slice of lemon or orange

25

Bi Luo Chun - Taiwan

"green spiral leaves of spring". Once infused, this tea boasts an outstanding distinctive moist earth aromas with peach, apricot & plum. Lingering sweet after taste

35

Genmaicha - Japan

natural rice tea, blended with roasted & popped rice, which gives it a pleasant, nutty flavour. Low caffeine & a mild flavour

25

FLAVOURED GREEN TEA

Blue Horizon - China

flavoured with mango, passion fruit & citrus

25

Lover's Green - China

blended with roses, passion fruit & flowers to enhance sensitivity, aroma & connection to the teas & each other. It is the sweet & sour of love between couples

25

Quince Green - China

flavoured with quince pieces & decorated with blue & yellow coloured flowers to resonate with the quince

25

Sakura - China

meaning cherry blossom. This tea is flavoured with Japanese sour cherries

25

FLAVOURED WHITE & ARTISTIC SHOW TEA

White Ginger - China

grassy & fruity notes combined. This special tea is flavoured with ginger pieces & jasmine flowers to encourage sweet, spicy & earthy tones

25

Flower Gate - China

a beautiful archway or line of chrysanthemum & jasmine flowers unfurled from this tea ball made of top quality green tea buds. To express the gateway into the garden of tea, flowers & aroma

35

OOLONG TEA

Oriental Beauty - Taiwan

35

also known as Champagne Formosa, some of the finest Oolong. This highly oxidised tea boasts a sweet, smooth taste with a slightly baked, floral & somewhat fruity & honey aroma

Jasmine Dragon - Fujian, China

35

top quality jasmine tea, made from tender & healthy green tea shoots, hand picked in spring. Scented with freshly cut jasmine blossoms & then rolled into small pearls, which seem to dance as they unfurl in the pot

BLACK TEA

Keeman Luxus - Anhui, China

25

grown at altitudes of 1000m, these teas have been famous for centuries. This infusion is a brilliant red with a mild, sweet taste & a subtle scent of orchids

Lapsang Souzhong - China

25

the tea is moderately smoked on bamboo racks over a fire made of green pine logs rich in resin. A classic tea with a dedicated following due to the earthy & smoky nature of the tea. Blends well with earthier vegetables & meats.

RED TEA

Chrysanthemum - Yunnan, China

35

well-known in Asia for its medicinal properties, the tea is cellared & re-fermented under humid conditions, sometimes for several years & sold at auctions for high prices much like fine, aged wines. When flavoured with famous yellow or red chrysanthemum flowers, a perfect infusion is discovered to combine the worlds of earthiness & flower

Pure Rooibos - South Africa

20

grown in the wild on the high altitude Cedarberg Mountains. The red gold of South Africa. Hints of honey & orange notes

Lemon & Ginger - South Africa

20

woody & spicy notes of ginger are blended with lemon pieces to enhance the citrus & honey nature of pure rooibos. Great aroma & flavour.