

島 SHIMA

brunch (11am - 3pm)

to start

grilled cheese roti 8

add bacon +4
add pulled pork +4
add shredded chicken +4
add diced shrimp +6

pork & prawn dumplings 14

chinese black vinegar, ginger,
dried red chilli, scallion

salt & pepper squid 16

green nam jim

braised baby back ribs 18

red curry, coconut, kaffir lime,
lemongrass

popcorn crawfish 22

tempura battered crawfish,
spicy mayo, black sesame,
yuzu mixed leaf salad

tuna & avocado sashimi 24

coriander, chilli, soy, lime

kingfish sashimi 26

lime, green chilli, thai basil,
coconut

salmon ponzu 22

soy, yuzu, ginger & sesame oil

thai style spicy tuna 22

crispy rice

eggs

eggs royale 18

smoked salmon, thai basil &
coriander hollandaise, roti

eggs benedict 18

smoked pulled pork belly, thai
basil & coriander hollandaise, roti

sweet tamarind pulled pork omelette 18

feta, baby spinach, cherry
tomato, bagel, yuzu leaf salad

eggs florentine 16

spinach, thai basil & coriander
hollandaise, roti

crispy soft boiled eggs 12

chilli jam, thai basil, roti

chive & feta omelette 16

spinach, mushroom, cherry
tomato, yuzu leaf salad, bagel

soups & salads

tom kha soup 14

coconut broth, chicken, asian
mushroom, asparagus, glass noodles

green apple salad 24

crispy barramundi, caramelized
pork, peanuts, mint, coriander,
nam jim

green papaya salad 16

green bean, cherry tomato,
roast peanuts, som tum dressing

poached chicken & crab salad 20

ruby grapefruit, mint, coriander,
cashews, coconut nam jim

bao buns

panko shrimp tail 8ea

coriander & shallot mayo,
house pickle

caramelized pork belly 8ea

roast peanuts, chilli jam, coriander

panko breaded chicken 8ea

asian slaw, japanese mayo

crispy fish bao 8ea

green papaya pikliz, coriander
& shallot aioli

noodles & stir fry

smashed avocado 16

smashed peas & mint, feta cheese,
sourdough add poached add +3

panko breaded chicken burger 18

jalapeño, spicy mayo, crispy iceberg,
brioche bun, pepper jack, shoestring fries

chargrilled salmon 28

banana leaf, dry red curry, fresh coconut

crispy whole snapper m.p

thai 3 flavor sauce, fresh pineapple,
crispy basil, tamarind

twice cooked beef short rib 30

prik nam pla, sweet fish sauce

curry of the day 28

bacon cheeseburger 18

pickles, tomato, lettuce, ketchup,
mustard mayo, shoestring fries

crispy half chicken 30

coconut poached chicken, yellow
bean & mandarin caramel

salmon fried rice 22

red curry, fried rice, chinese
broccoli, baby corn

tumeric & pineapple fried rice 22

shrimp, crab, cherry tomato, scallion

sambal 24

shrimp/tofu wok fried,
baby spinach, asparagus,
lemongrass, crispy garlic

sides

jasmine rice 6

crispy roti 6

egg fried rice 14

chinese broccoli, ginger,

oyster mushrooms 12

green bean, chilli jam, napa

cabbage & cashew 12

baby bok choy, yellow

bean paste & ginger 12

Please note we are a cashless environment, service @ 15% & VAT @ 12% is applied to all bills.

Please inform us of any allergies or dietary requirements.

to finish

white chocolate cheesecake 14
passion fruit & thai basil coulis

bitter sweet chocolate mousse 14
salted honeycomb, raspberry coulis

sticky date pudding 14
salted caramel, sesame praline,
marshmellow ice cream

banana wontons 14
cinnamon sugar, coconut sorbet,
asian caramel

mochi selection 14

島
SHIMA

2-FOR-1
BRUNCH COCKTAIL

Specials

MIMOSA

prosecco | orange juice

SOURSOP MIMOSA

prosecco | soursop nectar

THAI MIMOSA

prosecco | mango | passion fruit | thai basil purée

BERRY MIMOSA

prosecco | açai berry purée