



INDONESIAN - THAI - JAPANESE
PRIVATE DINNING ROOM

STARTERS

GYOZA

Crispy pan-fried Japanese dumplings filled with savoury ground cabbage and spices. Served with a soy-based dipping sauce.

Vegetables (VE / V)	8.45	Chicken	8.95
Duck	9.75	Prawn	9.5

SPRINGROLL

Crispy rolls stuffed with fresh vegetables and glass noodles, served with sweet chili sauce.

Vegetable (VE)	8.9	Beef Rendang	10.45
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SATAY

Tender, marinated skewers of grilled meat or fried tofu served with a rich peanut sauce, topped with crispy onion. Smoky, juicy, and packed with bold, aromatic spices.

Tofu (VE, GF)	8.95	Chicken	10.75
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SALT AND PEPPER SQUID (GF)

Crispy squid tossed with a flavourful blend of salt, cracked pepper, and spices. Lightly seasoned and perfectly tender, served with a tonkatsu dipping sauce.

PRAWN KATSU

Crispy, golden-fried prawns coated in a light panko breadcrumb crust. Served with a tonkatsu dipping sauce.

TOD MUNPLA / FISHCAKE

Thai-style fish cakes made with a blend of ground fish and aromatic herbs. Fried and served with a tangy sweet chili and Moonlight jam dipping sauce.

VEGETABLE TEMPURA

A Japanese dish of fresh vegetables coated in a light, crispy batter and deep-fried until golden. It is crunchy, delicate, and best enjoyed with a dipping sauce.

PRAWN CRACKERS / VEGAN CRACKERS (GF)

Light, crispy crackers made with real prawn flavour, fried to a perfect crunch. A savoury and airy snack, served with a side of sweet chili dipping sauce.

EDAMAME (VE, GF)

Steamed soybeans, lightly salted / spicy and served warm.

CHICKEN KARAAGE

Crispy, juicy Japanese-style fried chicken, marinated in soy sauce, garlic and ginger. Served with a special dipping sauce.

TAKOYAKI

Savoury octopus balls with a crispy exterior and soft interior, topped with tonkatsu and wasabi mayo sauce, bonito flakes, and spring onions.

SWEET & SPICY

THAI CAULIFLOWER (VE)

Crispy cauliflower bites coated in spicy Thai seasoning and potato starch topped with Moonlight jam.

KOREAN FRIED TOFU

Crispy tofu cubes coated in potato starch and tossed in a flavourful Korean glaze. Lightly fried for a crunchy exterior and tender interior. A deliciously savoury and slightly sweeter dish.

TEMPE MENDOAN (ve)

Crispy, thinly sliced tempeh, lightly battered and fried to perfection. Served with a savoury Moonlight jam dipping Sauce.

SWEET COR FRITTERS (ve)

Crispy, thinly sliced tempeh, lightly battered and fried to perfection. Served with a savoury Moonlight jam dipping Sauce.

SOUP

TOM YUM SOUP (GF)

A mild / spicy and sour Thai soup with a protein of your choice and fragrant herbs. Bold, tangy and full of flavour!

Tofu & Mushroom (VE, GF)	8.45	Chicken	9.45
		Prawn	9.95

MISO SOUP

A comforting, savoury broth made from fermented soybeans. A light yet flavorful start to your meal.

Tofu (VE)	6	Chicken	7.5
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Please let your server know of any food allergies before you order. We cannot guarantee our dishes are 100% free from allergens including peanuts, nuts and animal-derived ingredients and allergens. Guests with life-threatening allergies must take this risk into consideration before dining with us. **A service charge will be added to the final bill.**

MAINS

RICE

NASI GORENG	Indonesian-style fried rice, stir-fried with a savoury blend of spices, sweet soy sauce, vegetables, and your choice of protein. Topped with a fried egg and crispy shallots for added flavour.		
Tofu (VE / V)	17.45	Special Satay Chicken	19.75
Chicken	18.45	Seafood	19.75
BEEF RENDANG (GF)	A rich and tender Indonesian beef stew, slow-cooked in a blend of coconut milk, lemongrass, and aromatic spices. Packed with deep, bold flavours and a melt-in-your-mouth texture.		
AYAM TALIWANG (ROASTED CHICKEN)	Ayam Taliwang is a traditional Indonesian grilled chicken from Lombok, marinated in spicy herbs and spices, then grilled for a smoky, flavorful taste. Served with rice or chips and sambal, it delivers a bold and authentic Indonesian flavor.		
TERIYAKI	Grilled chicken, beef or tofu, glazed with a sweet and savoury teriyaki sauce. Served with steamed rice and fresh vegetables.		
Tofu	17.45	Prawn	19.45
Chicken	18.75	Beef	20.75
NASI LEMAK	Nasi Lemak is a fragrant rice dish cooked in coconut milk and pandan leaves, served with sambal, anchovies, peanuts, boiled egg, and cucumber. Rich, savory, and slightly spicy.		
BALADO (SPICY SAMBAL)	A spicy Indonesian chili sauce made with red chilies, garlic, shallots, and tomatoes. It has a bold, savory flavor.		
Aubergine, tofu & Tempeh	17.45	Prawn	19.45
Chicken	19.45	Fish	20.75
GADO-GADO	A traditional Indonesian salad made with fresh vegetables, tofu, tempeh, boiled eggs, and rice cakes, topped with a rich and creamy peanut sauce. It is a healthy, flavorful, and satisfying dish.		

CURRIES

GULAI CHICKEN		A rich Indonesian curry made with meat, chicken, seafood, or vegetables simmered in coconut milk and aromatic spices. It has a creamy texture and a flavorful, mildly spicy taste.									
Chicken (GF)		19.45		GULAI CHICKEN (Lamb GF)		22.45					
ROASTED MASSAMAN CURRY		A mild and rich Thai curry made with potatoes and peanuts, simmered in a creamy coconut milk sauce infused with warm spices like cinnamon and cardamom.									
Chicken (GF)		20.34		Duck (GF)		22.45		Tofu (GF)		19.34	
ROASTED GREEN CURRY		A fragrant Thai curry made with a vibrant green curry paste, simmered in creamy coconut milk with tender chicken or tofu, fresh vegetables and aromatic herbs.									
Tofu (GF)		19.45		Chicken (GF)		20.45					
KATSU CURRY		Crispy breaded chicken / tofu / pumpkin cutlet paired with tender broccoli and potatoes, all smothered in a rich, mild Japanese curry sauce. Served over steamed rice.									
Tofu (VE / V)		18.75		Chicken		19.75		Pumpkin (VE & V)		18.75	

NOODLES

PADTHAI		A classic Thai stir-fried noodle dish with sweet, savoury and tangy flavours. Made with rice noodles, sautéed with eggs and tossed in a tamarind sauce. Garnished with crushed peanuts, bean sprouts and fresh lime.			
Tofu (VE / V)	16.75	Prawn	17.95	Chicken	17.45
				Beef	18.45
MIE GORENG		Traditional Indonesian stir-fried noodle. Served with a fried egg on the top.			
Tofu (VE / V)	17.75	Prawn	18.95	Chicken	18.45
				Beef	19.45
FRIED UDON NOODLE		Thick, chewy ramen noodles with a mix of fresh vegetables and your choice of protein, in a savoury soy-based sauce.			
(Tofu VE / V)	16.75	Prawn	17.95	Chicken	17.45
				Beef	18.45
RAMEN NOODLES		popular Japanese dish featuring springy wheat noodles served in a rich, flavorful soy broth, often topped with sliced meat, soft-boiled egg, seaweed, and vegetables. Warm, comforting, and satisfying.			
(Tofu VE / V)	16.75	Prawn	17.95	Chicken	17.45
				Beef	18.45
LAKSA NOODLES		A spicy Southeast Asian noodle soup made with a rich coconut curry or tangy broth, served with noodles, seafood or chicken, tofu, and fresh herbs. It is creamy, aromatic, and full of bold flavors.			
(Tofu VE / V)	16.75	Prawn	18.95	Chicken	17.45
				Beef	19.45

SUSHI

MAKI

Avocado maki	9
Avocado & Cheese maki	11
Cucumber Maki	9
Tamago maki	10
salmon maki	12
Tuna maki	13

URAMAKI

SALMON URAMAKI	16.45
Salmon, Avocado, Cream Cheese, Chives, & tobiko	
TUNA URAMAKI	16.95
Tuna, avocado, mayo & tobiko	
SUNSET URAMAKI	18.45
Salmon, tuna, crab meat, avocado & Cucumber	
KAZU URAMAKI	17.45
Spicy tuna, crabstick & avocado	
SPICY SALMON	16.25
Salmon, cucumber & mayo	
SWEET SAMBA	18.45
Eel, mango, sweet chilie mayo	
VEGAN URAMAKI	16.25
Sweet tofu, seaweed & avocado	
JUNGLE URAMAKI	16.45
Asparagus, sweet tofu, Avocado & dikon	

SPECIALITY (8PCS)

CALIFORNIA ROLL	17
Avocado crabmeat stick rolls topped with tobiko	
DRAGON ROLL	18
Prawn tempura, asparagus, unagi sauce & avocado	
RAINBOW ROLL	19
Crab meat, salmon, tuna, cucumber & avocado	
MERAPI ROLL	18
Prawn, crab meat, crabstick, mayo, cucumber	
MOONLIGHT ROLL	17.45
Salmon, cheese, avocado & crabstick	
MOONLIGHT NIGIRI SET	15
3 Salmon Nigiri, 3 Tuna Nigiri & 3 Eel nigiri	

LUXURY SALMON SET	28
3 salmon nigiri, 3 salmon sashimi, 8 salmon avocado roll	

LUXURY TUNA SET	29
3 tuna nigiri, 3 tuna sashimi, 8 tuna avocado roll	

PREMIUM VEGAN SET	26
8 vegan roll (avocado, carrot, cucumber, asparagus), 6 avocado maki, 3 inari nigiri, kaiso.	

SEMERU BOX	34
6 salmon avocado rolls, 6 California rolls 6 prawn katsu avocado rolls.	

VEGAN MOONLIGHT PLATTER	56
6 avocado nigiri, 8 vegan rolls, 6 cucumber maki, 8 mango rolls, 6 vegetable gyoza, 3 tamago nigiri,	

MOONLIGHT PLATTER	62
6 salmon nigiri, salmon avocado uramaki, 6 California uramaki, 6 duck futomaki, 6 prawn katsu uramaki, 3 salmon nogiri & 3 tuna nigiri	

TEMAKI

VEGETABLE HANDROLL	15
Avocado, Cucumber, chives, sesame	
SALMON AVOCADO	16.45
Salmon & avocado	
DUCK HANDROLL	17.25
Duck, spring onions, cucumber, haosin sauce	
PRAWN TEMPURA	18.25
Prawn tempura, avocado & sweet chilli	

SUPER CRUNCHY (6PCS)

SUPER CRUNCHY PRAWN KATSU	18.95
Tempura batter fried prawn katsu roll, drizzled with sichimi, spring onion and spicy mayo	
SUPER CRUNCHY SALMON KATSU ROLL	18.45
Tempura batter fried salmon katsu roll, drizzled with sichimi, spring onion & wasabi mayo	
SUPER CRUNCHY CHICKEN KATSU ROLL	17.95
Tempura batter fried chicken katsu roll, drizzled with sichimi, spring onion & tonkatsu sauce	

BITES

NIGIRI (3PCS)

SALMON NIGIRI.	8.75
TUNA NIGIRI	9.00
PRAWN NIGIRI.	9.45
EEL NIGIRI	8.25
TOMAGO NIGIRI	7.25

SASHIMI (3PCS)

SALMON SASHIMI	9.45
TUNA SASHIMI	9.25
GRILLED SALMON SASHIMI	10.75
GRILLED TUNA SASHIMI.	10.25

GUNKAN (2 PCS)

TOKYO (tuna, salmon, cucumber).	9.45
TOBIKO GUNKAN	7.25
SPICY TUNA GUNKAN	8.00
SPICY SALMON GUNKAN	8.45

POKE BOWLS

SALMON SHOYU	Marinated salmon, mixed leaf, edamame, cucumber, pickled olives, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.	17.65
SALMON (GF)	Salmon, mixed leaf, edamame, cucumber, pickled olive, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.	17.45
TUNA (GF)	Tuna, mixed leaf, edamame, cucumber, pickled olive, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.	18.45
PUMPKIN KATSU (VE)	Pumpkin katsu, mixed leaf, edamame, cucumber, pickled olive, pickled jalapeno, cherry tomatoes, ginger, sliced avocado, kaiso.	17.25
KIMCHI CHICKEN (GF)	Boiled egg, kimchi chicken, mixed leaf, edamame, cucumber, hummus, cherry tomatoes, ginger, sliced avocado, kaiso.	18.25

DESSERTS

THAI STICKY MANGGO RICE (V)	12
Sweet mango with creamy coconut sticky rice – a timeless Thai dessert.	
CLASSIC TIRAMISU (V)	11
Espresso-soaked Sponge layered with Mascarpone Cream	
YUZU AND SHISO WHITE CHOCOLATE MOUSSE (V)(GF)	12
With Peach	
CHOCOLATE FONDANT (V)	12
Sesame, Coffee and Whisky Chocolate Fondant with Vanilla Ice Cream	
HOMEMADE GELATO & SORBETTO (V)(GF)	(PER SCOOP) 3
Gelato: Matcha, Pistachio, Vanilla, Milk Fior di Latte	
Sorbetto: Mango, Coconut, Raspberry, Lemon	

V – Vegetarian | VG – Vegan | GF – Gluten Free
 Please ask for our allergy menu - Fish may contain bones Inform staff of any allergies or dietary needs.
 A 12.5% discretionary service charge applies.