DINNER

OSTRA invites you to explore the *vibrant and traditional flavors* of Southeast Asia.

While tradition is at the heart of our menu, some dishes are reimagined, blending *local ingredients* with Southeast Asian staples to create something familiar yet distinct.

APPETIZERS

SATAY SKEWERS [SF N]
Peanut sauce
Mushroom $12 [VG] | Chicken $14 | Beef $14

PORK ADOBO BITES [G]
Pork cubes, Adobo seasoning, lettuce wraps, jasmine rice
$15

RICE PAPER ROLLS [SF G]
Marinated vegetable, shrimp, tamarind dip
$13 | Tofu $10

SHRIMP TOAST [D]
Brioche, shrimp, cheese, spicy mayonnaise
$13

THAI SPRING ROLLS [G]
Carrot, cabbage, herbs, sweet chili sauce
Mushroom $10 [VG]| Pork $12

CURRY PUFFS [G VG]
Crispy dough, vegetarian spicy filling, mango chutney
$12

ROTI CANAI [D G V]
Flatbread, spicy green chutney, yogurt dip
$8

SALADS & BOWLS

THAI BEEF SALAD
Celery, cucumber, bell pepper, Thai vinaigrette
$18

GREEN MANGO SALAD [VG]
Bell-pepper, cucumber, celery, onion, mint, Thai vinaigrette
$16

JASMINE TUNA BOWL [G N]
Turmeric & ginger jasmine rice, seared tuna, cashew nut, avocado, radish, edamame, cucumber, ponzu vinaigrette
$26

SUMMER SALAD [N VG]
Lettuce, almond, golden berry, avocado, tangerine, cherry tomato, herbs, sweet chili vinaigrette
Small $12 | Large $16

ADD YOUR FAVORITE PROTEIN:
TOFU $8 | SHRIMP $15 | FISH $12 | CHICKEN $10 | BEEF $12

Allergy indicators:
Contains [D] dairy [G] gluten [N] nuts [SF] shellfish [V] vegetarian [VG] vegan

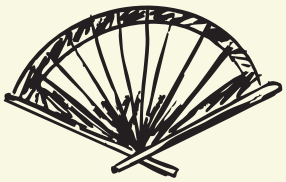
RICE & NOODLES

GAENG KEOW CURRY [SF]
Chicken, cucumber, lime, zucchini, bell pepper, red onion, cilantro, jasmine rice
$30 | Vegetarian $26

INDONESIAN FRIED RICE [G SF]
Chicken, shrimp, garlic, chive, sunny side-up egg
$32 | Vegetarian $26

EGG NOODLE SEAFOOD [G SF]
Shrimp, octopus, mussel, fish, Thai curry
$34

OSTRA'S PAD THAI [G N SF]
Shrimp, rice noodles, tamarind sweet & sour sauce, peanut, tofu, egg, red onion, bean sprout
$32 | Vegetarian $28



GRILLED & ROASTED

CRYING TIGER RIB EYE [G]
Thai marinated glazed steak, roasted baby potatoes, chimichurri, cucumber salad
$46

LAMB RACK [G]
Roasted garlic marination, sweet potato purée, grilled asparagus
$42

SNAPPER CÁ KHO TÔ [G]
Braised snapper, Cá Kho Tô sauce, sautéed vegetable
$36

BRAISED SHORT RIBS [G]
Tamarind glaze, white bean purée & chive, carrot & papaya pickle
$38

SWEET & SOUR PORK [G N]
Bell pepper, onion, cashew nut, jasmine rice
$30 | Tofu $28

THE BLUSHING GROUPER [G]
Steamed and grilled chili-marinated grouper filet, bok choy, edamame & mint purée
$36

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge.