

INFLUENCES OF ASIAN CUISINES.  
INSPIRED BY TRAVEL AND FOOD  
MEMORIES. INTERPRETED AND  
MADE AT ALITTLE TASHI.

“ We take pride in using fresh ingredients and making most of all our dishes from scratch.

We hope you will enjoy the Modern Asian flavors our chefs are serving you. ”



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**Crispy Baked Chicken Skin 10**  
lightly seasoned with lemon zest & sea salt

**Chicken Liver Parfait 18**  
with almond orange sugar & mulled wine

**Spice Glazed Veal Sweetbread 20**  
on organic aged toast with crispy kailan

**Offal with Lettuce Cups 18**  
braised pork kidney, pork liver & chicken heart

**Pork & Chicken Gizzard Fried Spring Rolls 16**  
with lime soy dip

**Grilled Bamboo Shoots 14**  
in lime, red onion & coconut milk with sprouted legume

**Deep Fried Cauliflower Florets 12**  
with plum salt

**Charred Brussels Sprouts 16**  
with salted tempeh cream

**Golden Turmeric Mushroom 15**  
with szechuan pepper

**Grilled Vegetables with Capsicum Sauce 16**  
zucchini, sweet pepper, eggplant

**Pickled Beetroot 8**  
with chili flakes & chives

**Pickled Cucumber 7**  
with sesame seeds

TO  
COMPLETE

**Polenta Crepe & Vegetable Medley 22**  
with roasted pepper sauce

**Roasted Veal Marrow 28**  
with mushroom curry jus & sesame chive flat bread

**Braised Beef Meatballs 25**  
with herb celeriac, wood ear fungus & lemon sauce

**Little Yellow Croaker 34**  
with lacto fermented chilies & lime

**Annatto & Lime Tiger Prawns 32**  
with braised radish

**Garam Masala Chicken Drumsticks 24**  
with tomato jam & leek hay

**Corn & Chive Fritters 23**  
with baked potato, sour cream, sous vide egg & watercress pesto

**Adobo Glazed Pork Belly 32**  
with yellow lentil curry

**Sautéed Squid & House Cured Pork Belly 28**  
with turmeric fish roe & creamed sauce

**Baked Seafood Cloud with Ikura 36**  
prawn & crab meat mousse, seafood broth, salmon roe

**Spiced Lamb Ribs 40**  
with stone fruit relish

SIDES

**Crispy Potato 6**

**Mushroom Somen 6**

**Sesame Flat Bread 6**

**Grilled Aged Toast 6**

To End Sweet

**Popovers with Fresh Cream & Soy Caramel 10** *baked to order 15min*

**Caramelized Pandan Custard 10**

**Chocolate Mousse 15** with roselle, spicy chocolate sauce & vanilla crisp

Prices are subject to  
GST & service charge.

recommended

(65) 9757 3680 alittletashi fb.com/alittletashi.sg www.alittletashi.com

## TO DRINK

### WINES

#### WHITE

Black Pearl Semillon Sauvignon Blanc	12 / 65
Wine+ White Riesling	70
F. Chauvenet Bourgogne Chardonnay	95

#### RED

Solamente Tempranillo	12 / 65
Voyager Estate Cabernet Merlot	90
Raymond R Collection Field Blend	100

### BEERS

Brewdog Indie Pale Ale	13
Brewdog Clockwork Tangerine IPA	14
Last Train Oatmeal Stout	15
Asahi Super Dry	11
Kronenbourg Blanc	11

### SAKES

Hakushika Junmai Glnjyo (+1) 300ml	35
Kitagawa Tomioh Ginrei Junmai Daiginjyo (+4) 300ml	42
Yoshikubo Ippin Junmai Daiginjyo (+1) 300ml	45
Hanagaki Junmai Nigori (-15) 300ml	40
Hakushika Yamadanishiki Karakuchi Junmai Silk (+5) 720ml	90
Born Gold Junmai Daiginjyo (+1) 720ml	115

### cocktails

The Red Pill roselle, lemon, soda, vodka	15
Just Chillin' green chili, lime, basil seeds, soda, rum	15

*Please let us know if you want the drinks virgin.*

### hot & cold brews

Espresso	3.5
Coffee / Iced Coffee	4 / 4.5
Café Latte / Iced Latte	5.5 / 6
Tea / Iced Tea <i>earl grey / english breakfast / green tea / mint / chamomile</i>	4 / 4.5
Still or Sparkling Water <i>free flow</i>	2

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