

The background is a dense arrangement of tropical plants. On the left, there are large, brown, dried monstera leaves. On the right, there are long, thin, brown palm fronds. The central area is filled with vibrant green palm leaves. A gold-colored, multi-layered geometric frame with a scalloped edge surrounds the word 'MENU'.

# MENU

A white botanical illustration of a herb branch with small, opposite leaves and tiny flowers, positioned above the brand name.

**SAGE & SALT**

[WWW.SAGESALTHK.COM](http://WWW.SAGESALTHK.COM)



# Welcome to

# SAGE & SALT

*Sage & Salt* is not just a restaurant; it is an exploration of diverse Asian culinary traditions. The menu is meticulously crafted, offering a fusion of Indian, Thai, and Vietnamese flavors, curated by our team of seasoned chefs who bring decades of experience and passion to every dish. From the aromatic spices of India to the vibrant street food of Thailand and the delicate balance of flavors in Vietnamese cuisine, Sage & Salt promises a journey for the taste buds like no other.



The team of Sage & Salt invites you to savor the rich tapestry of Asian cuisine.

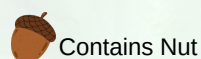
**You won't regret it!**

*\*Prices are subject to 10% service charge.*



# Appetisers

- ★ **Keema Pav** 香辣羊肉包 \$168  
Bombay-style minced lamb with Indian spices served with Pav  
Additional Pav (+\$38)
- Fiery Chilli Prawns** 香辣蒜蝦 \$148  
Succulent prawns kissed by a spicy, flavourful BBQ sauce.
- Lamb Kofta** 羊肉丸 \$148  
Spicy lamb koftas seasoned with fresh ginger, green chillies,  
mint & cilantro. Served with mint chutney
- Shrimp Cake** 泰式蟹餅 \$128  
Handmade shrimp cakes infused with Thai herbs
- San Choi Bao** 特式生菜包 \$128  
Minced Pork served with lettuce iceberg and a side of  
homemade sauce
- Salt & Pepper Calamari** 椒鹽鮮魷 \$128  
Fried calamari with a flavourful crunch served with our  
homemade dip
- Char Grilled Pork Neck** 泰式豬頸肉 \$108  
Grilled and served with homemade sauce
- 🥜 **Chop Chop Satay** 串燒沙爹 \$108  
Choice of Chicken / Pork / Beef (+\$10) / Mixed (+\$20).  
Marinated and grilled with a rich and sweet peanut sauce.
- ★ **Chicken 65** 印度辣香草炸雞 \$98  
Chicken marinated in Indian spices and deep fried for a crunchy  
texture. Served with mint chutney.
- 🌿 **Cheese Chaska** 薯蓉芝士丸 \$98  
Spiced cheese and deep fried in a ball served with  
homemade dip
- 🌿 **Samosa** 雜菜咖哩角 \$98  
Fried South Asian pastry with savoury filling served with  
tamarind sauce
- Big Bao Bonanza (3pcs)** S & S 特式包 \$88
- Chicken Tikka, fresh greens & homemade sauce
  - Mix Vegetables, fresh greens & homemade sauce
  - Additional Bao (+\$38)
- 🌿 **Malaysian Roti Canai** 馬來油鬆餅配咖哩汁 \$58  
Crispy roti served with butter curry dipping sauce
- 🌿 **Masala Papad** 香料胡椒餅 \$48  
Crispy wafers sprinkled with tangy tingling spices



Contains Nut



Spicy



Signature Dish



Vegetarian



## Healthy Bites

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- ★ **Thai Beef Salad** 泰式牛肉沙律 \$168  
Beef strips with fresh greens in our classic Thai dressing
- Tandoori Chicken & Mango Salad** 香芒燒雞沙律 \$148  
Mixed leaves, red cabbage, red onion, cherry tomatoes and coriander, in a chili lime dressing
- Char Grilled Pork Neck Salad** 泰式豬頸肉沙律 \$138  
Grilled pork neck served with fresh green salad and homemade Thai dressing
- 🍌 **Organic Pomelo Salad** 馬來柚子沙律 \$138  
Fresh pomelo served with peanuts, fresh vegetables and refreshing dressing. Add-on Chicken / Shrimp (+\$18)
- 🍌 **Som Tam Salad** 泰式辣木瓜沙律 \$138  
Savoury and refreshing green papaya with fresh greens in Thai dressing. Add-on Chicken / Shrimp (+\$18)

## Vegetables

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- 🌿 **Thai Mix Stir Fry** 泰式炒雜菜 \$98  
Seasonal vegetables stir fried and flavoured with garlic and red chilli
- 🌿 **Morning Glory** 炒通菜 \$88  
Tossed in a garlic, lime & shallot dressing
- French Beans with Minced Pork** 肉碎配四季豆 \$88  
Stir fried crispy French beans served with minced pork and flavored with garlic and red chili
- Broccoli with Squid** 魷魚配蒜香西蘭花 \$88  
Steamed broccoli sauteed with squid, garlic and herbs



## From The Land

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- ★ **Sage & Salt Signature Steak** S & S 招牌肉眼扒 \$328  
Rib eye layered with sichuan peppers & served with Asian chimichurri
- ★ **Lamb Shank** 瑪沙拉燴羊膝 \$288  
Braised lamb shank flavoured with Asian spices & curry.  
Served with a choice of rice / vegetables
- Thai Short Ribs** 泰式小排骨 \$238  
Slow cooked short ribs with Thai spices served with steamed vegetables
- Ox Tongue Stew** 經典燉牛尾 \$188  
Grilled Ox tongue stew in BBQ sauce and herbs served with steamed vegetables
- Half Tandoori Chicken** 印式烤雞 \$158  
Chicken marinated in yogurt and spices giving its trademark red colour
- Lemon Grass Pork Chops** 香茅豬背扒 \$158  
Marinated in a fresh and punchy sauce made with lemongrass, garlic and other spices. Served with a steamed vegetables



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## From The Sea

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- ★ **Singaporean-Style Chilli Crab** 星洲辣椒蟹 **\$388**  
A Singaporean classic. Fresh whole crab wok-fired in rich coconut chilli sauce
- Red Snapper Curry** 泰式紅咖喱煮紅鯛魚 **\$198**  
Red Snapper Fillet served in Thai red curry and noodles
- Grilled Salmon Fillet with Bak Choy** 三文魚扒 **\$198**  
Salmon marinated in teriyaki sauce served with garlic stir-fried bak choy
- Tandoori Halibut** 香料烤比目魚柳 **\$198**  
Halibut marinated in mild spicy tandoori sauce served with mint chutney
- ★ **Sambal Baramundi** 印尼特色香辣肺魚 **\$198**  
Grilled barramundi served with a topping of Sambal sauce served with steamed veg
- Singaporean Chilli Clam** 星洲式辣椒蛤 **\$148**  
Clams sauteed in Asian herbs, black pepper & chili
- Teriyaki Grilled Squid** 原隻炭燒魷魚 **\$138**  
Whole squid marinated with kaffir lime leaves, lemongrass, & mint served with Asian chimichurri & teriyaki sauce



## Wrap & Pita Pockets

**Lamb Kofta with Pita Pockets** 串燒羊肉手卷 **\$168**

Spiced lamb koftas in pita pockets and dips. Served with fries

★ **Chicken Tikka Kathi Roll** 特式印式烤雞手卷 **\$158**

Indian spiced chicken wrapped in roti with fresh greens and combination of dips. Served with fries  
*Veg option available*

**Tandoori Chicken Pita Pockets** 印式烤手卷 **\$148**

Chicken marinated in yogurt and spices in pita pockets and dips. Served with fries

## Sizzling Dishes

**Chilli Prawns** 辣蝦薄餅卷 **\$188**

Spicy prawns tossed in our flavourful sauce served with tortillas, and combination of dips

**Thai Beef** 泰式牛肉薄餅卷 **\$188**

Grilled beef strips tossed in spices served with tortillas, and combination of dips

**Fish Tikka** 薄餅卷 **\$178**

Grilled fish marinated with yoghurt and spices with homemade sauce served with tortillas, and combination of dips

🌿 **Grilled Vegetables** 雜菜薄餅卷 **\$178**

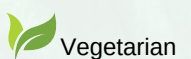
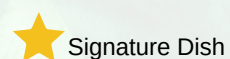
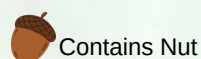
Grilled mix vegetables served with tortillas, and combination of dips

**Tandoori Chicken** 印式烤雞卷 **\$168**

Chicken marinated in the homemade tandoori mix, served with tortillas, and combination of dips

**Chicken Tikka** 印式烤雞件 **\$148**

Marinated chicken kebabs, grilled to perfection. Served with mint chutney





## Asian Curries

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- ★ **Lahori Lamb Gosht** 印式香料燴羊肉配 \$158  
Slow-cooked lamb in a symphony of aromatic spices.
- Goan Prawn Curry** 椰汁黃咖喱蝦 \$158  
Prawns in creamy coconut curry.
- Beef Rangedang** 馬來巴東牛肉 \$158  
Malaysian spicy beef in dry gravy.
- 🍄 **Old Delhi Butter Chicken** 奶油咖喱雞 \$148  
Chicken tossed in our special home-made curry with yogurt and Indian spices.
- Chicken Tikka Masala** 印式烤雞瑪沙拉 \$148  
Mild spiced chicken in creamy curry.
- Thai Curry (Green / Red)** 泰式咖喱(青/紅) \$138  
Savoury and refreshing green papaya with fresh greens in Thai dressing. Add-on Shrimp / Chicken (+\$20)
- 🌿 **Amritsari Chana Masala** 瑪沙拉鷹嘴豆 \$128  
Tender chickpeas cooked in warming spices and tomato.
- 🌿 **Palak Paneer** 印式芝士燴菠菜 \$128  
Spinach & cottage cheese slow cooked with Indian spices.

## To Accompany Curry

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- Butter / Garlic Naan** \$48
- Roti** \$38
- Aromatic Pulao Rice** \$38
- Steamed Rice** \$28



# Sharing Plates

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- Japanese Udongi** 三文魚炒烏冬 \$168  
Stir fried udon with salmon fillet in sesame soy & vegetables
- ★ **Thai Green Curry Risotto** 青咖哩雞炒意大利飯 \$148  
Thai Green Curry tossed with chicken and fragrant Italian risotto.  
*Veg option available*
- Singaporean Curry Laksa** 喇沙麵 \$148  
Singaporean spicy rice noodles in rich coconut cream with fish cake, prawns, tofu & fish balls.
- ★ **Nasi Goreng** 印尼炒飯 \$148  
Traditional spicy fried rice with fried egg, shrimp served with chicken satay & prawn cracker.
- Hyderabadi Biryani** 印式香料雞肉炒飯 \$138  
Fragrant basmati rice cooked under pressure with protein & spices.
  - Chicken Biryani
  - Lamb Biryani (+\$30)
  - Vegetarian Biryani
-  **Pad Thai Noodles** 泰式蝦炒麵粉 \$128  
Traditional Thai style noodles with shrimp, egg, bean sprouts with roasted peanuts.  
*Veg option available*
- Singaporean Noodles** 星洲炒米 \$128  
Singaporean stir-fried rice noodles with shrimp & vegetables
- Tom Yung Gung Noodles** 冬陰功蝦湯麵 \$128  
Thai style soup with spicy prawn broth and Thai herbs
-  **Pineapple Fried Rice** 菠蘿炒飯 \$128  
Freshly diced pineapple with curry flavoured fried rice



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## Something Sweet

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**Choco Matcha Cake** 巧克力抹茶蛋糕

\$98

**Banofie Pie** 香蕉拖肥批

\$98

**Mango Sticky Rice** 芒果糯米飯

\$78

**Ice Cream** 雪糕球

\$48

*Ask your server fro available options*







**SAGE & SALT**

"One cannot think well, love well,  
sleep well, if one has not dined well."  
- *Virginia Woolf*

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# SAGE & SALT

**WIFI IS ON THE HOUSE!**

**WIFI: SAGE&SALT**

**PASSWORD: S&S2024!**

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