MENU

SAGE & SALT

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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

Fiery Chilli Prawns 香辣蒜蝦 — $148
Succulent prawns tossed in a spicy, flavourful homemade sauce.

Lamb Kofta 羊肉丸 — $148
Spicy lamb koftas seasoned with fresh ginger, green chillies, mint & cilantro. Served with mint chutney

Singaporean Chilli Clam 星洲式辣椒炒蜆 — $148
Clams sauteed in Asian herbs, black pepper & chili

Fish Cake 泰式魚餅 — $128
Handmade fish cakes infused with Thai herbs

San Choi Bao 特色生菜包 — $128
Minced Pork served with lettuce iceberg

Schezwan Calamari 四川式香辣鮮魷 — $128
Fried calamari with a flavourful crunch and spicy kick served with our homemade dip

Chop Chop Satay 特色沙嗲串燒 — $128
Choice of Chicken / Beef / Mixed. Marinated and grilled with a rich and sweet peanut sauce.

Char Grilled Pork Neck 泰式燒豬頸肉 — $108
Grilled and served with homemade sauce

Chicken 65 特色印度炸雞 — $98
Chicken marinated in Indian spices and deep fried for a crunchy texture. Veg option available

Cheese Chaska 薯蓉炸芝士波 — $98
Cheese ball deep fried served with homemade dip

Samosa 雜菜咖喱角 — $98
Fried South Asian pastry with savoury filling served with mint sauce

Malaysian Roti Canai 馬來油鬆餅配咖哩汁 — $58
Crispy roti served with 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

Thai Beef Salad 泰式牛肉沙律 — **$168**
Beef strips with fresh greens in our classic Thai dressing

Tandoori Chicken & Mango Salad 印式烤雞芒果沙律 — **$148**
Mixed leaves, red lettuce, red onion, cherry tomatoes and bell pepper, in a chili lime dressing

Char Grilled Pork Neck Salad 泰式豬頸肉沙律 — **$138**
Grilled pork neck served with fresh iceberg lettuce and homemade Thai dressing

Organic Pomelo Salad 有機柚子沙律 — **$138**
Fresh pomelo served with peanuts, fresh vegetables and refreshing dressing. Add-on Chicken / Shrimp (+$18)

Som Tam Salad (Thai Papaya Salad) 泰式青木瓜沙律 — **$138**
Savoury and refreshing green papaya with fresh greens in Thai dressing. Add-on Chicken / Shrimp (+$18)

Vegetables

Thai Mix Stir Fry 泰式炒雜菜 — **$98**
Seasonal vegetables stir fried and flavoured with garlic & chilli

Broccoli with Prawns 蒜蓉香草西蘭花炒大蝦 — **$98**
Steamed broccoli sauteed with prawns, & garlic

Morning Glory 炒通菜 — **$88**
Tossed in a garlic & chilli





From The Land

Thai Baby Back Pork Ribs 烤嬰兒背排骨 — **$328**
Grilled pork ribs characterized by a sticky, sweet, and savory glaze.
Served with fries.

Nue Yean Rad Jaew 泰式辣椒醬烤牛肉 — **$298**
Thai crying tiger steak with dipping sauce. Served with fries.

Lamb Shank 瑪莎拉燴羊膝 — **$298**
Braised lamb shank flavoured with Asian spices & curry.
Served with rice

Thai Short Ribs 泰式牛仔骨 — **$238**
Slow cooked short ribs with Thai spices served with steamed vegetables
Served with fries.

Half Tandoori Chicken 印度烤雞 — **$158**
Chicken marinated in yogurt and spices giving its trademark red colour





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From The Sea

★ **Singaporean-Style Chilli Crab 星洲辣椒炒蟹** — **Upon Availability**
A Singaporean classic. Fresh whole crab wok-fried in rich coconut chilli sauce. (Pre-Order 3 days in advance)

Coconut Salmon 椰子汁三文魚扒 — **$228**
Salmon cooked in Coconut sauce served with veggies

Grilled Salmon Fillet with Bak Choy 三文魚扒 — **$198**
Salmon marinated in teriyaki sauce served with garlic stir-fried bak choy

Red Barramundi Curry 泰式紅咖喱盲曹魚 — **$198**
Barramundi Fillet served in Thai red curry with noodles

★ **Sambal Barramundi 印尼特色香辣盲曹魚** — **$198**
Grilled barramundi served with a topping of Sambal sauce served with steamed veg

Tropical Grilled Squid 原隻燒魷魚 — **$158**
Whole squid marinated with kaffir lime leaves, & lemongrass, served with Seasonal fruits





Wrap & Pita Pockets

Lamb Kofta Wrap 燒羊肉丸手卷 — **$168**
Spiced lamb koftas wrapped in roti with fresh greens and combination of dips. Served with fries

Chicken Kathi Roll 特色印度香料烤雞卷 — **$158**
Indian spiced chicken wrapped in roti with fresh greens and combination of dips. Served with fries
Veg option available

Cheese Chaska Wrap 乳酪烤雞手卷 — **$148**
Cheese balls wrapped in roti with fresh greens and combination of dips. Served with fries.

Sizzling Dishes

Prawns Fajitas 辣蝦薄餅卷 — **$188**
Spicy prawns tossed in our flavourful sauce served with tortillas, and combination of dips

Thai Beef Fajitas 泰式牛肉薄餅卷 — **$188**
Grilled beef strips tossed in spices served with tortillas, and combination of dips

Grilled Vegetables Fajitas 雜菜薄餅卷 — **$178**
Grilled mix vegetables served with tortillas, and combination of dips

Tandoori Chicken Fajitas 印式天多利烤雞卷 — **$168**
Chicken marinated in the homemade tandoori mix, served with tortillas, and combination of dips

Chicken Tikka 印度式烤雞件 — **$148**
Marinated chicken pieces, grilled to perfection. Served with mint chutney

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Asian Curries

Lahori Lamb Gosht 印度式香料會羊肉 — **$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 Rangdang 馬來巴東牛肉 — **$158**
Malaysian spicy beef curry

Old Delhi Butter Chicken 印式牛油咖喱雞 — **$148**
Chicken tossed in our special home-made tomato & cashewnut curry with Indian spices.

Chicken Tikka Masala 印色瑪莎拉烤雞 — **$148**
Mild spiced chicken in spicy curry

Thai Chicken Green Curry 泰式綠咖哩雞 — **$138**
Creamy & aromatic Thai green curry with chicken and spices.
Veg option available

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.

Paneer Makhani 印式黃油奶酪 — **$128**
Cottage cheese cubes simmered in a creamy, velvety, and mildly sweet tomato-cashew gravy.

To Accompany Curry

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

Sharing Plates

Salmon Udongi 三文魚烏冬 — **$168**
Stir fried udon with salmon fillet in sesame soy & vegetables

Thai Green Curry Risotto 青咖喱雞意大利飯 — **$148**
Thai Green Curry tossed with chicken and fragrant Italian risotto.
Veg option available

Singaporean Curry Laksa 星加坡喇沙麵 — **$148**
Singaporean spicy rice noodles in rich coconut cream with fish cake, prawns, tofu & fish balls.

Nasi Goreng 印尼炒飯 — **$148**
Traditional Indonesian spicy fried rice with egg, & shrimp served with chicken satay & prawn cracker.

Hyderabadi Biryani 印式香料炒飯 — **$138**
Fragrant basmati rice pressure cooked with protein & spices.
- Chicken Biryani
- Lamb Biryani (+$30)
- Vegetarian Biryani

Pad Thai Noodles 泰式地道蝦炒麵 — **$128**
Traditional Thai style noodles with shrimp, egg, bean sprouts with roasted peanuts.
Veg option available

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

Tea-ramisu 泰式奶茶提拉米蘇 **$98**
Served with ice cream

Mango Sticky Rice 芒果糯米飯 **$78**

Big Kid Cookie 朱古力曲奇 **$78**
Served with ice cream

Ice Cream 雪糕球 **$48**
Ask your server for available options



“Food, in the end, in our own tradition, is something holy. It's not about nutrients and calories. It's about sharing. It's about honesty. It's about identity."
- Louise Fresco

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