

# S\VVY

## Asian & Grill

Savour great food and vibes at S\VVY, where the beats of the grill meet the essence of Asia. Experience a tantalising feast of reimagined Asian favourites presented with contemporary artistry. Our open-flame grills bring the heat, searing up exclusive cuts and catches that ignite our menu.

But it's not just about the food on your plate – it's about the shared experience. At S\VVY, sharing is caring. Gather your loved ones and indulge in a family-style spread with a diverse array of delicious small bites.

As you settle into your seat, let us pour you a perfectly paired wine or cocktail to complement the vibrant atmosphere. Get ready to embark on a culinary adventure that ignites your senses. Our food arrives hot and fresh, just like the vibes. Raise a glass to new discoveries and the creation of lasting memories.

以西式燒烤及鐵板燒品嚐令人垂涎的環球肉類及海鮮，  
享受鮮嫩多汁的澳洲和牛，以及從日本農場精選的優質美饌。

S\VVY 為您帶來一場亞洲美食盛宴，  
讓味蕾遊走世界各國，讓您與家人好友重新享受餐饗樂趣。

分享美食，共享快樂！

為保持食物的最佳品質及鼓勵分享美食，  
我們的菜餚將於烹調後即時送到餐桌供享用。

#HowS\VVYAreYou

SAVVY's RECOMMENDED HEALTHY SHARING MENU  
(for two persons)

SAVVY 健康分享餐單 (二人用)

“Good food and good friends make for a perfect combination.”



Omni Crab Cakes (two pcs)

Plant-based Crab Alternative, Mango and Strawberry Dressing

新蟹肉餅 (兩件)



Chinese Vegetarian Dumplings (four pcs)

Rice Vinegar Sesame Sauce

中式素肉餃子 (四件)



SAVVY Beetroot and Vegetable Soup

SAVVY 特色雜菜湯



North Indian Vegetarian Thali Set

Kadai Paneer, Chaap Masala, Cheese, Lentils, Chickpeas,  
Naan, Poppadum, Cardamom Yellow Rice

北印度咖喱素菜拼盤配烤餅及印度飯



Teppan Sustainable Norwegian Salmon

鐵板燒挪威三文魚柳



Portobello Mushrooms, Brie Cheese Sauce

芝士汁焗大啡菇



Stir-fried Choy Sum with Garlic

蒜蓉炒菜心

\$798  
(\$399 per person)



Vegetarian



Spicy



Signature



Seafood



Nuts



Gluten-free



Sustainable

Please inform our server if you have any dietary restrictions or allergies  
如有任何喜好或食物敏感，請與我們的服務員聯絡

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## SAVVY's SIGNATURE SHARING MENU (for two persons)

### SAVVY 特色分享餐單 (二人用)

*"Good food and good friends make for a perfect combination."*

T Teppan Sashimi-grade Hokkaido Scallop (one pc each)  
with Seaweed  
北海道刺身級帶子(每位一隻)



Japanese Poke with Sea Prawns  
Cabbage, Cucumber, Avocado in Spicy Sauce  
日式海蝦蔬菜拼盤



SAVVY Beetroot and Vegetable Soup  
SAVVY 特色雜菜湯



Sizzling Tandoor Combo  
Lamb Seekh Kebab, Barramundi Fish Tikka, Chicken from the Tandoor  
Choice of Garlic Naan or Plain Naan  
鐵板印度香烤拼盤  
可選蒜蓉烤餅或牛油烤餅

Australian Milk-fed Lamb Chops (two pcs)  
Beansprouts and Asparagus, Sarawak Black Pepper Sauce  
烤澳洲乳飼羊扒 (兩件)



North Indian Vegetable Pakora  
北印度香炸雜菜

\$798  
(\$399 per person)



Vegetarian



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SAVVY's SIGNATURE SHARING MENU  
(for four persons)

SAVVY 特色分享餐單 (四人用)

"Good food and good friends make for a perfect combination."



Indonesian Satay (eight pcs)  
Chicken or Beef, Peanut Dip  
印尼沙嗲串 (雞或牛) (八件)



Thai Pomelo and Sea Prawns Salad  
Spring Onions, Chilli, Toasted Ground Rice  
泰式海蝦柚子沙律

✦ ✦ ✦ ✦ ✦ ✦ ✦



Signature Tom Yum Kung  
Syphon-style Tom Yum Kung, King Prawns  
「虹吸」泰式大頭蝦冬蔭功

✦ ✦ ✦ ✦ ✦ ✦ ✦

Dalian Abalone (one pc each)  
大連活鮑魚 (每位一隻)



Teppan Sustainable Norwegian Salmon  
鐵板燒挪威三文魚柳



Australian Wagyu M5 Sirloin Steak  
澳洲 M5 和牛西冷

Trio of Sauces  
Sarawak Black Pepper Sauce, Onion & Shingo Pear Sauce, Yakiniku Sauce  
SAVVY 特色三色醬汁



Creamy Spinach  
忌廉菠菜



Curly Fries with Black Truffle Dip  
扭扭薯條配黑松露醬

\$1,595  
(\$399 per person)



Vegetarian



Spicy



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Seafood



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## COLD & WARM BITES 冷熱小吃

*All of our plates can be enjoyed solo or shared*

	<b>Salmon Tartare</b> Onions, Capers, Chopped Dill, Dijon Mustard, Horseradish 三文魚他他	148
	<b>Otak Otak (per pc)</b> Grilled Spicy Singaporean Fish Cake in Banana Leaf, Peanut Dip 新加坡辛辣魚餅 (每件)	38
	<b>North Indian Vegetable Pakora (four pcs)</b> 北印度香炸雜菜 (四件)	88
	<b>Chinese Vegetarian Dumplings (six pcs)</b> Rice Vinegar Sesame Sauce 中式素肉餃子 (六件)	88
	<b>Country-style Pâté</b> Capers, Toast, Figs, Shaved Truffle 法式鄉村肉醬	168
	<b>Indonesian Satay (six pcs)</b> Chicken or Beef Satay, Cucumber, Pressed Rice, Onions, Spicy Peanut Dip 印尼沙嗲串 (雞或牛) (六件)	90
	<b>Thai Pomelo Salad, Sea Prawn</b> Spring Onions, Chilies, Toasted Ground Rice 泰式海蝦柚子沙律	98
	<b>Scallop and Kale Salad, XO Sauce</b> 香辣 XO 醬羽衣甘藍帶子沙律	138
	<b>Japanese Poke Salmon</b> Cabbage, Cucumber, Avocado in Spicy Sauce 日式三文魚角切刺身拼盤	138
	<b>Vietnamese Soft Shell Crab (two pcs)</b> Spicy Egg, Garlic Bun 越式軟殼蟹 (兩件) 配蒜蓉包	148
	<b>Omni Crab Cakes (four pcs)</b> Plant-based Crab Alternative, Mango and Strawberry Dressing 新蟹肉餅 (四件)	88

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 Seafood

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## SOUP 湯品

-  SAVVY Beetroot and Vegetable Soup 88  
 SAVVY 特色雜菜湯
-  Tom Kha Gai 98  
Thai Chicken Coconut Soup, Mushrooms, Lime Leaves  
泰式椰汁雞湯
-  Signature Tableside Service, Syphon-style Tom Yum Kung 158  
 Tiger Prawns  
「虹吸」泰式大頭蝦冬蔭功

## SIGNATURE MAINS 特色主菜

-  Seafood Platter for Two 588  
Grilled Boston Lobster, Grilled Tiger Prawn, Dalian Abalone,  
Thai-style Prawn Cake, Steamed Scallop with Glass Noodles,  
Crispy Fried Soft-shell Crab  
精美海鮮拼盤 (兩位用)
-  Sizzling Tandoor Combo 275  
Lamb Seekh Kebab, Barramundi Fish Tikka, Chicken from the Tandoor,  
Choice of Garlic Nann or Plain Naan  
鐵板印度香烤拼盤  
可選蒜蓉烤餅或牛油烤餅
-  Japanese-style Eel Bento Box 258  
 日式鰻魚便當
-  North Indian Vegetarian Thali Set 218  
 Kadai Paneer, Chaap Masala, Cheese, Lentils, Chickpeas,  
 Naan, Poppadum, Cardamom Yellow Rice  
 北印度咖喱素菜拼盤配烤餅及印度飯
-  Thai Boat Noodle with Meatballs 148  
Liver, Crispy Pork Skin  
泰式船麵

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## WESTERN & TEPPAN GRILL 西式及鐵板燒

 	Dalian Abalone (80g one pc) 大連活鮑魚 (80 克一隻)	88
	Sashimi-grade Hokkaido Scallop (55g one pc) 北海道刺身級帶子 (55 克一隻)	98
 	Pan-seared Sustainable Norwegian Salmon (150g) 輕煎挪威三文魚柳 (150 克)	160
	Live Whole Boston Lobster (450g) 活波士頓龍蝦 (450 克)	298
 	Kurobuta Pork Chop (300g) 黑豚扒 (300 克)	298
	Milk-fed Lamb Chops (300g) 烤羊扒 (300 克)	320
 	BMS 4-5 Beef Tenderloin Cubes (180g) 澳洲和牛牛柳粒 (180 克)	320
	M5 Australian Wagyu Beef Sirloin (250g) 澳洲 M5 和牛西冷 (250 克)	498
 	A5 Miyazakigyu Wagyu (200g) 宮崎 A5 和牛西冷 (200 克)	698

All served with Beansprouts and Asparagus  
Choice of Sarawak Black Pepper Sauce, Onion & Shingo Pear Sauce or Yakiniku Sauce  
搭配豆芽及蘆筍

選配馬來西亞砂拉越黑胡椒汁 或 洋蔥韓國黃金梨汁 或 日式燒烤汁

 Teppan Grill 鐵板燒

 Western Grill 西式燒烤

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## ASIAN DELIGHTS 亞洲美食

- |   |  |     |
|---|--|-----|
|    | <b>Herb-coated Beef Steak (180g)</b><br>'Saliva Sauce' Peanuts, Black Vinegar, Chilies<br>四川口水牛扒 (180 克)                             | 218 |
|    | <b>Roasted Boneless Thai Herbal Chicken (Half)</b><br>Lemongrass, Garlic, Fresh Chilies<br>泰式無骨燒雞 (半隻)                               | 235 |
|    | <b>Pad Thai</b><br>Rice Noodles, Shrimps, Pressed Tofu, Beansprouts, Peanuts, Spring Onions<br>泰式炒金邊粉                                | 138 |
|    | <b>Chicken Makhani Curry</b><br>Boneless Chicken, Spiced Butter, Tomato Sauce<br>奶油咖喱雞   | 88  |
|   | <b>Beef Rendang</b><br>Spicy Chinese Silver Fish, Peanuts<br>巴東牛肉  | 168 |
|  | <b>Indian Curry Thali Set</b><br>Assorted Chicken and Prawn Curries,<br>Naan, Poppadum, Cardamom Yellow Rice<br>印式秘製咖喱 (雞及蝦) 配烤餅及印度飯 | 228 |
|  | <b>Stir-fried Grouper</b><br>Grouper Fillet, Cashews, Seasonal Vegetables<br>清炒石斑魚配時蔬  | 218 |
|  | <b>Sautéed Prawns, XO Sauce</b><br>Prawns, Asparagus, XO Sauce<br>XO 醬鮮露筍炒蝦  | 188 |
|   | <b>Braised Abalone in Supreme Noodle Broth</b><br>紅燒鮑魚麵  | 130 |
|  | <b>Signature Lobster Tom Yum Kung Noodles</b><br>龍蝦冬蔭功麵  | 130 |

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## ACCOMPANIMENT 配菜

 Baked Asparagus, Bechamel Sauce 焗露筍	78
 Creamy Spinach 忌廉菠菜	68
 Lentil Dhal 蘭度豆蓉	58
 Butter Naan 牛油印度烤餅	48
 Garlic Naan 蒜蓉印度烤餅	58
 Portobello Mushrooms, Brie Cheese Sauce 芝士汁焗大啡菇	78
 Stir-fried Choy Sum with Garlic 蒜蓉炒菜心	78
 Curly Fries with Black Truffle Dip 扭扭薯條配黑松露醬	78
 Creamy Wasabi Mashed Potatoes 芥末薯蓉	58
 Sautéed Cauliflower Rice 炒椰菜花飯	58
 Steamed White Rice 絲苗白飯	28



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## SWEET TREATS 甜品

*We couldn't decide which to list as our signatures so we're presenting all our desserts for you to choose from.*

<b>Lemon Cake</b> Lemon, Yuzu, Passionfruit 檸檬蛋糕	58
 <b>Mont Blanc</b> Chestnut, Almond, Meringue, Kirsch Cream 栗子蛋糕	58
<b>Blueberry Cheesecake</b> Blueberry, Cream Cheese Mousse, Biscuits 藍莓芝士蛋糕	58
<b>Cloud</b> Lychee Mousse, Raspberry Cream, Raspberry 荔枝覆盆子蛋糕	58
<b>Black Forest</b> 70% Dark Chocolate Mousse, Cherry Compote, Kirsch Cream 黑森林蛋糕	58
<b>Nest</b> Mango Panna Cotta, Coconut Mousse, Mango 芒果椰子蛋糕	58
 <b>Coffee</b> Coffee Crème Brûlée, Praline, Hazelnut, Baileys 咖啡榛子蛋糕	58
 <b>Apple Pie</b> Coated Apples, Cream Cheese Mousse 蘋果芝士蛋糕	58
<b>SAVVY Signature Broken Chocolate Plate</b> SAVVY 特色手工朱古力 Bite-sized Tasters of Our Home-made Indian Spice and Masala Chocolate, Red Hot Chili Pepper Chocolate, Gummy Bear in Blue Chocolate, 58% Dark Chocolate with Cashew Nuts and Peanuts, 36% Milk Chocolate with Hazelnuts and Raisin, 31% White Chocolate with Pistachios	88
<b>Chocolate Slabs (100g)</b> 朱古力塊 (100 克)	128



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