

# SAMA SAMA



## SHARED PLATES

<b>Crispy Duck Salad</b>	14	grapes, carrots, herbs, cabbage, crispy shallots, sweet chili-fish sauce dressing
<b>Green Papaya Salad</b>	11	golden state green papayas, fish sauce, garlic peanuts, chili
<b>Market Gado Gado</b>	12	Casitas Valley Farm field greens, baby potatoes, green beans, avocado, peanut dressing, crispy shallots, medium boiled egg
<b>Crispy Rice Salad</b>	14	herbs, cucumber, lime, fish sauce, pork sausage, fried egg
<b>Signature Wings</b>	15	free-range jidori chicken, sweet & spicy tamarind glaze, cilantro, lime
<b>Hot Chicken Bao</b>	13	steamed or fried bun, honey-cayenne butter, arugula, spicy aioli, pickles
<b>Crispy Brussels Sprouts</b>	14	honey dates, fish sauce caramel, chili, almonds, herbs, pickled red onion
<b>Black Pepper Tofu &amp; Broccolini</b>	15	crispy tofu, charred broccolini, garlic, scallion, ginger, chili
<b>Mie Goreng</b>	12	egg noodles, soy, fish sauce, napa cabbage & kailan, egg, scallion
<b>Nasi Goreng Jawa</b>	12	fried rice, soy, fish sauce, napa cabbage & kailan, egg, scallion
<b>Chinese Sausage Fried Rice</b>	14	chinese style fried rice, sesame, napa cabbage & kailan, egg, scallion
<b>Pan-Seared Octopus</b>	25	crispy potatoes, celery leaves, leek & chili oil, rendang rémoulade
<b>Fried Branzino</b>	MP	coconut curry sambal, salt roasted sweet potato, yu choy, pickled radish
<b>Grilled Ribeye Steak</b>	42	crispy garlic potatoes, cilantro-cashew gremolata, thai chili, lemon aioli

## DESSERTS

<b>Pavlova</b>	6 [gf]	whipped cream, seasonal fruits, strawberry sauce, mint
<b>Banana Doughnut Fritters</b>	7	coconut-palm sugar caramel
<b>Chamomile Pearl Pudding</b>	8	coconut ice cream, honeycomb crumble, lavender
<b>Black Sesame Tres Leches</b>	8	black sesame cake, spiced rum milk, sesame whip, dulce de leche

## BEVERAGES

<b>Nostrum</b>	seasonal shrub soda	6
<b>Bundaberg</b>	guava soda	4
<b>Source Ginger Beer</b>	glass	4
<b>Sweet Jasmine Iced Tea</b>	glass	3
<b>Jasmine Green Tea</b>	pot, lemon + honey available	5
<b>TWG Singaporean Tea</b>	pot of green, black or moroccan mint	7
<b>Dune Coffee</b>	individual pour over	6
<b>Mountain Valley</b>	25oz sparkling water	5
<b>Mountain Valley</b>	25oz spring water	3

## ETC.

<b>Rice Pilaf</b>	2
<b>Krupuk + Sambal</b>	5

NO SUBSTITUTIONS OR MODIFICATIONS PLEASE ALERT YOUR SERVER TO ANY ALLERGIES

\$12 corkage fee per 750ml/limit 3 bottles

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness.