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P A N A S I A N
B A R
R E S T A U R A N T



- STARTER**
- Edamame** ^{(GF) (V)} 9.8
Soy Bean, Yukari, Sea Salt.
- Cos Heart Sesame Salad** ^(V) 12.8
Cos Heart Lettuce, Roma Tomatos, Sesame Buttermilk Dressing, Dill, Citrus Oil.
- Green Nam Jim Oyster | 3pcs** ^(GF) 16.8
Green Nam Jim Mignonette, Vietnamese Mint.
- Yellowtail Kingfish Ceviche** ^(LG) 24.8
Tosazu, Ponzu, Szechuan Oil, Microchives.
- Signature Wagyu Beef** ^{(MB 8+) (LG)} 22.8
Ponzu, Kombu, Sesame, Gochujang, Rice Cracker.
- Xi'an Spicy Smashed Cucumber** ^{(V) (LG)} 11.8
Lebanese Cucumber, Fragrant Szechuan Chilli Oil, Black Vinegar, Sesame Oil.
- ENTRÉE**
- Twice Cooked Xinjiang Style Lamb Riblets** ^(LG) 21.8
Cumin, Green And Red Szechuan Spice Mix.
- Signature Pacific Hatosi** 22.8
Prawn, Kombu, Curry, Sesame, Garlic Butter Sourdough.
- Umami French Fries** ^(GF) 9.8
Bonito, Seaweed, Gochujang Aoili.
- Shichimi Chicken Karaage** ^(LG) 15.8
Chicken, Shichimi Chilli, Ginger.
- Roasted Bone Marrow** 28.8
Bun Bo Hue Spice, French Baguette.

* Serving Recommendations:
For 2 People: 2 Starters, 2 Entrees, & 2 Mains.

- SMALLER MAIN**
- Douban Eggplant (220g)** ^{(V) (LG OPTION)} 18.8
Doubanjiang, Zucchini, Coriander Seed Bread Crumb.
- Confit Duck Leg Bao | 2pcs (80g)** 19.8
Tarragon, Fennel, Duck Fat Jus, Beer Jelly, Charcoal Bao.
- Snowy Pumpkin (250g)** ^{(V) (LG OPTION)} 22.8
Cabbage Relish, Pickled Cabbage, Pepita Crumb, Comte Cheese.
- Singaporean Style Chilli Softshell Crab with Fried Bao (100g) | 2pcs** 24.8
Soft Shell Crab, Southeast Spice Gravy, Deep Fried Bao.
- MAIN**
- Chargrilled Tiger Prawns (180g) | Shell On** ^(GF) 27.8
Garlic & Katsuobushi Butter, Lime.
- Nyonya Beef Rendang w/Roti (150g)** 29.8
Toasted Coconut, Kaffir Lime, Lemongrass, Candlenuts.
- Smoky Pork Belly Ssam Style (190g)** ^(GF OPTION) 35.8
Southeast Asian Herbs, Sesame Ssamjang, Cos Lettuce.
- Distiller's Sweet & Sour Beef Short Rib (400g) | Bone on** ^(GF) 39.8
Juniper Berry, Lemon Myrtle, Pineapple, Sweet & Sour Sauce.

GALOK's menu is inspired by the many cuisines that we all love in Asia. The menu particularly draws on the flavours from Singapore, Malaysia, Vietnam, China, Thailand, South Korea, and Japan and criss-crosses them with each other.

We hope that we could take you on a journey through Asia and beyond...

LITE - 58PP FOR 2 PEOPLE

- Green Nam Jim Oyster | 3pcs**
Green Nam Jim Mignonette, Vietnamese Mint.
- Yellowtail Kingfish Ceviche (LG)**
Tosazu, Ponzu, Szechuan Oil, Microchives.
- Signature Pacific Hatosi**
Prawn, Kombu, Curry, Sesame, Garlic Butter Sourdough.
- Umami French Fries (GF)**
Bonito, Seaweed, Gochujang Aoili.
- Snowy Pumpkin (250g) (V) (LG OPTION)**
Cabbage Relish, Pickled Cabbage, Pepita Crumb, Comte Cheese.
- Nyonya Beef Rendang w/Roti (150g)**
Toasted Coconut, Kaffir Lime, Lemongrass, Candlenuts.

STANDARD - 64PP FOR 2 PEOPLE

- Yellowtail Kingfish Ceviche**
Tosazu, Ponzu, Szechuan Oil, Microchives.
- Xi'an Spicy Smashed Cucumber**
Lebanese Cucumber, Fragrant Szechuan Chilli Oil, Black Vinegar, Sesame Oil.
- Umami French Fries**
Bonito, Seaweed, Gochujang Aoili.
- Shichimi Chicken Karaage**
Chicken, Shichimi Chilli, Ginger.
- Smoky Pork Belly Ssam Style (190g)**
Southeast Asian Herbs, Sesame Ssamjang, Cos Lettuce.
- Distiller's Sweet & Sour Beef Short Rib (400g) | Bone on**
Juniper Berry, Lemon Myrtle, Pineapple, Sweet & Sour Sauce.

All credit and debit card payments will incur a 1.8% surcharge. | Guests with food allergies or dietary requirements, please inform your waiter prior to ordering. | Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.