

STRAITS

RESTAURANT

EST. 1987

GLUTEN FREE *Menu*

APPETIZERS

Market Fresh Sashimi * 24

Salmon & Ahi Tuna Pickled Radish, Micro Wasabi *All Tuna +\$5

Tuna Tar Tar*24

Ahi Jewels, Ginger, Kaffir Lime, Wasabi Aioli, Jalapeño, Cilantro, House-Made Rice Chips

Chef Select Oysters* 20 Half Dozen | 40 Full Dozen

*Select All Kusshi 28/50

Please ask your server for daily selections.

Served with a trio of Sauces Galangal Cocktail Sauce and Mignonette

*Select All Kumamoto's 25/49

Grand Luxe Seafood Platter* 220

1oz. Siberian Caviar, Half Maine lobster, Half Dungeness Crab, Prawns, Straits Poke, Market Fresh Sashimi, Chef Selection of Oysters, Galangal Cocktail Sauce, Kaffir Aioli, Thai Basil Mignonette

Chilled Seafood Platter * 145

Half Maine Lobster, Half Dungeness Crab, Prawns, Straits Poke, Market Fresh Sashimi, Chef Selection of Oysters, Galangal Cocktail Sauce, Kaffir Aioli, Thai Basil Mignonette, Gluten Free Soy

Fresh Spring Roll 14 "Poh Pia"

Jicama, Carrots, Bamboo, Shrimp, Garlic, Chinese Sausage, Peanuts, Egg, Cilantro

Wok Fired Mussels 24

Salt Spring Mussels, Cracked Black Pepper, Gluten Free Oyster Sauce, Garlic Butter Glaze

Crispy Cauliflower 14

Curry Rub, Spicy Kaffir Lime Aioli

BEEF

Beef Rendang 29

Spicy Braised Angus Beef Shank, Kaffir Lime Coconut Curry, Creamy Pandan Polenta

SALADS

VIETNAMESE CHICKEN SALAD 18

"Goi Ga"

Shaved Cabbage, Poached Chicken, Chopped Peanuts, Rau Ram, and Red Onions

Fuji Apple and Prawn Salad 22

Poached Shrimp, Fuji Apple, Cilantro, Jicama, Dijon Mint Dressing

POULTRY

Chicken Curry 24

"Potong Kari Ayam"

Traditional Singaporean Curried Chicken, Potato, Carrots, Yellow Curry Sauce

Spicy Basil Chicken 24

Tender Braised Chicken, Peas & Carrots, Fresh Chili, Shiitake, Bamboo Shoots, Thai Basil

Straits Butter Chicken 24

Tikka Masala Sauce, Fresh Chili & Garlic, Cilantro, Toasted Almonds

VEGETABLES

Curried Vegetables 22

"Sayur Lodeh"

Seasonal Fresh Vegetables, Tofu, Spicy Cilantro, Jalapeño Green Coconut Curry Dry

Fried Eggplant 19

Braised in spicy garlic sauce

Sambal Green Beans 19

Braised in spicy garlic sauce

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RICE & NOODLES

Pad Thai 19

Fresh Rice Noodles, Cabbage, Lime, Tofu,
Peanuts, Bean Sprouts, Fried Egg
*Add Chicken +\$4 | Shrimp+\$6

Garlic Noodle 19

Wok Fired Rice Noodles, Thai Basil, Black
Pepper, Jalapeños, Shiitake, Gluten Free
Oyster Sauce, Scallion, Shallot, Bean
Sprouts, Bok Choy

*Add Chicken +\$4 | Shrimp+\$6

Spicy Street Noodles 24

"Mee Goreng"

Wok Fired Spicy Rice Noodles, Cabbage,
Tofu, Shrimp, Tomato, Potato, Bean Sprouts

Coconut Shrimp Fried Rice 24

"Nasi Goreng"

Spicy Coconut Rice, Cabbage, Peas &
Carrot, Scallions, Pickled Onion, Shallot

Vegetarian Fried Rice 18

Brown Rice, Mixed Vegetables, Scallions

SEAFOOD

Banana Leaf Salmon 36

"Ikan Pangang"

Salmon, Lemongrass Chili Sambal, Green
Mango Salsa, Cilantro

Seafood Green Curry 36

Shrimp, Fish, Clams, Mussels, Eggplant, Calamari,
Cilantro, Bok Choy, Tomato, Jalapeno Green Curry
Singapore Chili

Singapore Crab 75

A Messy Singaporean Favorite, Fresh Shell
On, Live Dungeness Crab

***Choice of sauce:**

House Crafted Black Pepper **or** Chili Sauce

Singapore Lobster 75

A Messy Singaporean Favorite, Fresh Shell
On, Live lobster

***Choice of sauce:**

House Crafted Black Pepper **or** Chili Sauce

RICE

Jasmine Rice

Brown Rice

Coconut Rice

Small 4 Medium 6

A 4% Living Wage Fee will be added to all purchases, 100% of this surcharge is used to support living wages for our employees.

For parties of 12 or more, a gratuity of 20% may be added. Please inform your server of any specific dietary restrictions

*Eating Raw or Undercooked Meat, Poultry, Eggs, or Shellfish May Increase the Risk of Food Borne Illness

Straits kitchen is an environment that utilizes nuts and gluten products & ingredients 7.11.23