



STRAITS
RESTAURANT

NOW
OPEN

Honolulu

✦ SINCE 1987 ✦

FOLLOW US ON INSTAGRAM
@STRAITSHONOLULU

STRAITS

RESTAURANT

*New**

LYCHEE MARTINI

"The original lychee martini"



Our newly launched canned lychee martini is now available for you to try. We are thrilled to introduce this exciting addition to our menu!

4 cans for \$55
8 cans for \$100

Please drink responsibly 21+

WWW.STRAITSRESTAURANTS.COM

STRAITS

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► **\$10 Straits house-made Sambal sauce** is an all-purpose condiment. It may be added to noodle dishes, soups, stews, meat, rice, and even eggs. Sambal can also be used to add heat and flavor to marinades, dips, sauces, and spreads



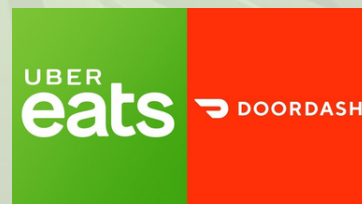
Online ordering available for pick-up!

► www.StraitsRestaurants.com

**SIGNATURE
COCKTAILS
TOGO!**

\$35 per bottle

- Mango Cadillac
 - Lychee Martini
 - Blood Orange Old Fashioned
- Please drink responsibly 21+*



STRAITS

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EST. 1987

Welcome to Straits, a Modern Singaporean Restaurant and Lounge. Our menu explores and merges culinary influences from around Southeast Asia to derive a fare that is unique and complex in its fragrances and flavors. We encourage you to experience how the different combinations of Singaporean cuisine complement each other by ordering dishes to share. Enjoy!

Chris Yeo/Julian Yeo

Owner/Culinary Director

RAW BAR

GRAND LUXE SEAFOOD PLATTER* 260

1oz. Siberian Caviar, Uni, Half Maine lobster, Half Dungeness Crab, Prawns, Straits Poke, Market Fresh Sashimi, Chef Selection of Oysters. Served with assorted house sauces: Chimichurri, Galangal Cocktail Sauce, Kaffir Aioli, Dashi Mignonette

CHILLED SEAFOOD PLATTER* 165

Half Maine lobster, Half Dungeness Crab, Uni, Prawns, Straits Poke, Market Fresh Sashimi, Chef Selection of Oysters. Served with assorted house sauces: Chimichurri, Galangal Cocktail Sauce, Kaffir Aioli, Dashi Mignonette

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

FRESH UNI 20

House blend Ponzu, Ikura, Scallions, Nori

MARKET FRESH SASHIMI* 24

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

TUNA TAR TAR* 24

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

SOUP & SALAD

SOUP OF THE DAY 10

Please ask your server for daily selection

YU SHENG SALAD 25

Salmon Sashimi, Spiralized Daikons, Carrots, Beets, 5 Spice Peanuts, Wonton Crisps, Ginger Plum Dressing

YEO'S CHICKEN SALAD 18

Mixed Greens, Carrots, Fuji Apples, Avocado, Black Sesame Seeds, Cilantro, Wonton Chips, House Peanut Dressing

FUJI APPLE AND PRAWN SALAD 22

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

Siberian Caviar Service 100

01 oz. Siberian Caviar, Taro Chips, Lime Zest Crème Fraiche, Shaved Hard Boiled Eggs, Red Onions, and Blinis

*(Subject to availability/
Inquire with your server)*

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TREAT YOURSELF



CHILLED SEAFOOD PLATTER* 165

Half Maine lobster, Half Dungeness Crab, Uni, Prawns, Straits Poke, Market Fresh Sashimi, Chef Selection of Oysters. Served with assorted house sauces: Chimichurri, Galangal Cocktail Sauce, Kaffir Aioli, Dashi Mignonette

SIBERIAN CAVIAR SERVICE 100

01 oz. Siberian Caviar, Taro Chips, Lime Zest Crème Fraiche, Shaved Hard Boiled Eggs, Red Onions, and Blinis

*Subject to availability.
Please inquire with your server*



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SMALL PLATES

SINGAPORE NYONYA CHANG 18

Sticky Rice Dumpling, Pea shoot Sticky Rice, Sweet Chinese BBQ Chicken, Shitake Mushroom, Caramelized Onion

THAI CHILI PRAWN WITH CALAMARI 23

Marinated Prawns, Calamari, Garlic Citrus Thai Chili Sauce, Fresh Citrus, Radishes, Cilantro, Red Onions

CHICKEN LIVER PATE 19

Rice Cracker, Honey, Salt

ROASTED BONE MARROW 28

Straits Chimichurri, Crunchy butter Bits, Frisée & Radish Salad

ROTI PRATA 12

Traditional Indian Flatbread, Scallions, In-house Yellow Coconut Curry Dip

MURTABAK 16

Spiced Beef Stuffed Roti Prata, Pickled Onion, Scallions, Yellow Curry Dip

WOK FIRED MUSSELS 24

New Zealand Mussels, Cracked Black Pepper, Oyster Sauce, Smoked Garlic Butter Glaze

CRISPY CHICKEN "LOLLIPOPS" 16

Frenched Chicken Drumettes, Honey Chili-Sambal Glaze with Sesame Seed

SALT & PEPPER CHICKEN WINGS 16

Chinese style salt & pepper wings, Garlic, Jalapenos

SINGAPORE SATAY STICKS 16

Grilled Chicken Skewers, Spicy Peanut Sauce, Scallions

BRAISED PORK BELLY BUNS 18

Marinated Pork Belly, Cucumbers, Pickles, Scallions, Hawaiian Roll

STRAITS SPARE RIBS 22

Bali Style Five Spice Barbecued Pork Ribs, Sesame Soy

CRISPY WONTON 15

Pork, Onion Fried Wontons, Sweet and Sour Sauce

SOFT SHELL CRAB 22

Tempura Batter Soft Shell Crab, Wasabi Ponzu

CRISPY CALAMARI 16

Breaded Calamari, Kaffir Lime Aioli, Galangal Cocktail Sauce

SWEET CORN FRITTER 15

Fresh Sweet Corn, Egg, Chili Garlic Sauce

STRAITS FRITES 15

Crisp Fried Potato, Cilantro, Garlic, Kaffir Lime Aioli, Galangal Cocktail Sauce

POH PIA 14

Fresh Hand Roll in Rice Paper, Jicama, Carrots, Bamboo Shoots, Shrimp, Garlic, Chinese Sausage, Peanuts, Egg, Cilantro

SAMOSA 16

Crispy Indian Favorite Snack with Curried Potatoes, Peas & Carrots, Sweet Chili-Garlic Dipping Sauce

CRISPY CAULIFLOWER 14

Curry Rub, Spicy Kaffir Lime Aioli

VEGETABLES

CURRIED VEGETABLES 22

"SAYURLODEH"

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

DRY- FRIED EGGPLANT 19

Braised in Spicy Garlic Sauce

SAMBAL STRING BEANS 19

Wok Tossed Sambal String Beans

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 8 or more, a service charge 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 * Raw Tuna/Oyster **Steak Med Rare *** Easy Egg

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POULTRY

POTONG KARI AYAM 24

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

SPICY BASIL CHICKEN 24

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

HAINAN CHICKEN 24

STRAITS SIGNATURE DISH

Poached Chicken, Aromatic Chicken Rice & Broth with Sweet Soy Sauce, Ginger Garlic Sauce Tangy Hainan Chili Sauce—**Traditionally served Room Temperature**

BUTTER CHICKEN 24

A Modern New Dehli take on Tikka Masala, Toasted Almond

BEEF & PORK

SHAKING FILET MIGNON 36

Cubed Filet Mignon, Red Onions, Watercress, Arugula, Cherry Tomatoes, Fried Shallots

BEEF RENDANG 29

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

STRAITS STYLE BEEF 29

Wok Fried Angus Stir Fry Beef, Bell Peppers, Jalapeños, Oyster Sauce, Rice Wine Garlic Sauce, Crispy Rice Paper, Cilantro

LEMONGRASS BEEF** 46

Grilled Marinated Hanger Steak, Chimichurri Sautéed Garlic Bok Choy, Straits Frites

GARLIC PEPPER RIBEYE** 52

CHRIS YEO SIGNATURE DISH 13 OZ. RIBEYE

Olive Fried Rice with Sweet Corn and Mushrooms. Glazed with Butter Garlic Sauce

SEAFOOD

SPICY DRAGON PRAWNS 32

SINO FAVORITE

Wok Fired Prawns, Cashews, Sichuan Chili, Scallion

SINO'S HONEY WALNUT PRAWNS 32

Crispy prawns tossed with Chinese Honey Mustard, House Made Candied Walnuts, Watermelon Radish, Orange Zest

BANANA LEAF SALMON 36

"IKAN PANGANG"

Salmon cooked in Banana Leaf, Sesame Seed, Cilantro, Lemongrass Chili Sambal, Mango Salad

CLAYPOT SALMON 36

Caramelized "Nuoc Mam" Sauce, Chili, Onions, Cilantro, Cherry Tomato, Enoki Mushroom, Herb Salad

WHOLE TAI SNAPPER 50

Crispy whole Snapper with tail, head, eyes and all. Baby Bok Choy, Thai Basil, Black Bean Chili Garlic Sauce

ORIGAMI BUTTERFISH 46

CHRIS YEO SIGNATURE DISH

Baked en Papillote, Ginger, Longan, Wolf Berry, Shiitake, Bell Pepper, Sesame, Rice Wine

SINGAPORE CRAB 75

A Famous Singaporean Favorite!

Fresh, Shell on Live Dungeness Crab

Choice of: House Crafted Chili Sauce **or** Black Pepper, Smoked Garlic Butter, Oyster Sauce, Shallots, Scallions

SINGAPORE LOBSTER 75

A FAMOUS SINGAPOREAN FAVORITE!

Fresh, Shell on Maine Lobster

Choice of Sauce:

House Crafted Chili Sauce

or

Black Pepper Smoked Garlic Butter, Oyster Sauce, Shallots, Scallions

SEAFOOD GREEN CURRY 36

A spicy South East Asian trademark— Shrimp, Fish, Mussels, Calamari, Cilantro, Bok Choy, Tomato, Spicy Jalapeño Green Curry

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3.124

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RICE & NOODLES

SIDES

LAKSA NOODLE SOUP 24

FEATURED ON "TRAVEL CHANNEL FOOD PARADISE"

Spicy Coconut Curry, Chicken, Egg, Bean-Sprouts, Shrimp

PAD THAI 19

Rice Noodles, Cabbage, Tofu, Peanuts, Bean-Sprouts, Egg**Add Chicken +4 / Shrimp +6 / Beef +7/ Tofu +3

LOBSTER PAD THAI 82

Whole Lobster, Rice Noodles, Cabbage, Tofu, Peanuts, Bean-Sprouts, Egg**Add Chicken +4 / Shrimp +6 / Beef +7/ Tofu +3

GARLIC NOODLE 19

Wok Fired Egg Noodles, Thai Basil, Black Pepper, Bok Choy, Shiitake, Oyster Sauce, Scallion, Shallot, Bean-Sprouts**
Add Chicken +4 / Shrimp +6 / Beef +7/ Tofu +3

LOBSTER GARLIC NOODLE 82

Whole Lobster, Wok Fired Egg Noodles, Thai Basil, Black Pepper, Bok Choy, Shiitake, Oyster Sauce, Scallion, Shallot, Bean-Sprouts**
Add Chicken +4 / Shrimp +6 / Beef +7/ Tofu +3

WOK FRIED RICE NOODLE 24

"CHOW KWAY TEOW"

Wide Rice Noodles, Shrimp, Chinese Sausage, Dark Soy, Oyster Sauce, Garlic Chives, Chili, Bean-Sprouts, Egg

SPICY STREET NOODLES 24

"MEE GORENG"

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

COCONUT SHRIMP FRIED RICE 24

"NASI GORENG"

Peanuts, Spicy Coconut Rice, Cabbage, Egg, Peas & Carrot, Scallions, Achar-Singapore Pickle, Crispy Shallot

VEGETARIAN FRIED RICE 18

Brown Rice, Mixed Vegetables, Bell Pepper, Scallions

JASMINE RICE

HAINAN CHICKEN RICE

PANDAN COCONUT RICE

SHORT GRAIN BROWN RICE

SMALL 4 | MEDIUM 6

It's back!

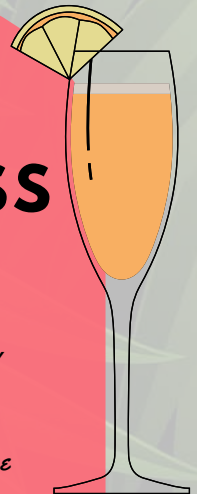
BOTTOMLESS MIMOSA

\$30 PER PERSON

SATURDAY & SUNDAY

11AM - 3PM

**Available with food purchase
2 hour limit*



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Bottomless Mimosa

\$30 Per Person

Saturday & Sunday
11am - 3pm

*Available with food purchase / 2 hour limit

BEVERAGES

BOTTLED WATER 8

Still or Sparkling

PANDAN HOUSE SPECIALTY SODA 6

With Whipped Cream

THAI TEA 6

STRAITS SINGAPORE SODA 6

Lemongrass-Mint / Ginger /Tamarind

HOT TEA 5

Ginger Twist / Spring Jasmine / Organic Earl Grey /
Green Dragon / Chamomile Citrus

FOUNTAIN SODA 5

Coke / Diet / Sprite / Lemonade / Iced Tea / Ginger Ale

COFFEE 7

COCKTAILS 16

AMIRA DELIGHT

Vodka, Tamarind, Apple, Lime, Li Hing Mui,
Tamarind Candy

MILK & HONEY 17

Tequila, Thai Chili-infused Giffard, Banana Du Bresil,
Carpano Bianco, Honey, Lemon, Clarified Milk

LYCHEE MARTINI

Vodka, Lychee Liqueur, Lychee Juice

ESPRESSO MARTINI

Vodka, Kahlua, Espresso

WATERMELON MOJITO

Vodka, Mint, Watermelon Redbull

TAMARIND MULE

Ketel One, Tamarind, Lime, Ginger Beer


LEMONGRASS MOJITO

Rum, Lemongrass, Lime, Mint, Seltzer

MIDNIGHT SKY

Tito's, Butterfly Pea, Lychee, Lemon

SPICY RING OF FIRE PALOMA

Don Julio Blanco, Jalapeno, Cucumber, Lime, Grapefruit,
Agave, Spiced Rim - *Gotta Love Heat!* 

COCKTAILS ON TAP!

16/75*

MANGO CADILLAC

Don Julio Blanco, Mango Puree,
Grand Marnier, Agave, Lime

BLOOD ORANGE OLD FASHIONED

Bulleit Bourbon, Blood Orange Liqueur,
Orange Bitters, Angostura Bitters

* CARAFE SHARES 6 DRINKS

HOUSE SANGARIAS 14/48

SPICED APPLE

Red Wine, Apple Cider, Cinnamon, Orange Curaçao, Lemon

GIN & TANGERINE

White Wine, Cuties, Juniper, Rosemary, Pineapple, Lemon Red
Wine, Apple Cider, Cinnamon, Orange Curaçao, Lemon

DRAFT BEERS 9

KIRIN JP ABV 4%

MODELO MX ABV 4.4%

805 BLONDE ALE CA ABV 4.7%

BLUE MOON BE ABV 5.4%

BALLAST POINT SCULPIN IPA CA ABV 7%

FIRESTONE WALKER MIND HAZE IPA CA ABV 6.2%

GOLDEN ROAD MANGO CART WHEAT CA ABV 4%

BOTTLED BEERS 9

CORONA LAGER
ABV 4.6%

COORSLIGHT
ABV 4%

GUINNESS 12
ABV 4.2%

ANGRY ORCHARD HARD CIDER
(GF) ABV 5%

HEINEKEN
ABV 5%

CHIMAY RED \$12
ABV 7%

HEINEKEN 0 NON-ALCOHOLIC

SAKE

MOMOKAWA 11/65

Organic Nigori Junmai Ginjo
Smooth Unfiltered, Citrus, and Tropical Flavors

MURAI FAMILY 12/75

Nigori "Cloudy" Genshu
Hints of Coconut and Sweet Vanilla

YOSHINO GAWA 11/65

Junmai Ginjo Sake
Easy Sipping, Lush Fruit Aromas, Tropical and Floral Tones

WHITE WINE

BUBBLES

ORGANIC PROSECCO, TIAMO, IT	12/48
BRUT, DOMAINE CHANDON, CA	13/55
BRUT, VEUVE CLICQUOT YELLOW LABEL, FR	250
ROSÉ, IMPERIAL MOET, FR	300
MOET NECTAR IMPERIAL, FR	300
DOM PERIGNON, FR '06	500
LUMINOUS DOM PERIGNON, FR '12	700
BRUT, ACE OF SPADES GOLD, FR	675

ROSÉ & WHITE

ROSÉ, WHISPERING ANGEL, France	15/60
MOSCATO, CENTORRI, Italy	12/48
PINOT GRIGIO, BENVOLIO, Italy	12/48
ALBARINO COLUMNA, Spain	12/48
SAUVIGNON BLANC, HONG, Napa Valley Lake County	16/64
TESTAROSSA, CA	20/80
AVALON, CA	13/52
DECOY, Napa Valley	13/52

Corkage Fee



\$30 per bottle | \$45 Magnum
Maximum 2

750 Bottles Per Party/Table

Vintages are subject to change

DESSERT WINE

DOWS 10YR PORT	10
DOWS 20YR PORT	20
KAHLUA	12
BAILEYS	12

RED WINE

SILKY AND SPICY RED

PINOT NOIR, SIDURI Willamette Valley	80
PINOT NOIR, WALT BLUE JAY, Anderson Valley	75
PINOT NOIR, LA CREMA, Monterey	15/60
PINOT NOIR, TESTAROSSA, Santa Lucia Highlands	17/80
ZINFANDEL, "JUVENILE" Turley California	20/80

POWERFUL RED

BORDEAUX, ARGANDENS, France	13/52
RED BLEND, SKYSIDE, California	16/65
RED BLEND, CHAPPELLET, Sonoma	72
MERLOT, MT BRAVE, Mt Veeder, Napa	160
MERLOT, DUCKHORN, Napa	155
CABERNET, AVALON, California	13/52
CABERNET, MURPHY GOODE, Alexander Valley	16/64
CABERNET, DAOU DISCOVERY, Paso Robles	16/75
CABERNET, SILVER OAK, Alexander Valley	165
CABERNET, AUSTIN HOPE, Paso Robles 1 liter	105
CABERNET, DECOY, Napa	16/64
CABERNET, HONIG, Napa	125
CABERNET, HICKINBOTHAM, Australia	125
CABERNET, CAYMUS, NAPA	195

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Dessert Menu

CARROT CAKE 12

Carrot Sponge Cake, Cardamom Cream Cheese Mousse, Brandy Coconut Caramel, Candied Pineapple, Pecan Toffee Ice Cream

FRIED BANANA ICE CREAM SUNDAE 17

Candied Cashews, Pandan, Berry Gelee, Chocolate and Caramel Sauce

CHOCOLATE BOTTOM CREME BRULEE 12

White Chocolate Covered Crème Brulee, Mango, Cassis Coulis, Seasonal Fruits

MANGO TAPIOCA PUDDING 12

Dehydrated pandan sponge, coconut sorbet

TRIPLE CHOCOLATE MOUSSE BOMB 15

Mango Lilikoi Coulis, Feuilletine, Pecan Toffee Ice Cream, Chocolate Soil

Dessert Wine

DOWS 10YR PORT	9
DOWS 20YR PORT	20
KAHLUA	12
BAILEYS	12