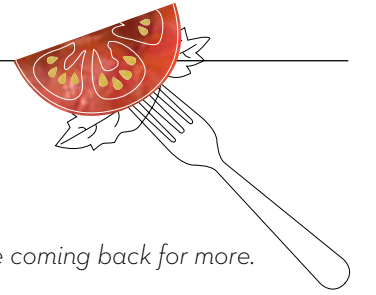


MENU

PLOY IS ALL ABOUT MODERN ASIAN CUISINE



SIDES & NIBBLES

The perfect snacks for when the munchies strike.

▼ LOTUS ROOT CHIPS
toasted nori-sesame salt **7.5**

▼ CRISPY NORI TEMPURA
served with teriyaki sauce **7.7**

◆ CRISPY BABY SQUID **10.5**
We've scoured the seas for these little gems.
A must try if they are in stock.

KABOCHA TEMPURA
salted egg pumpkin tempura **9.5**

🔥 THAI SPICED AND MISO-BUTTER
FRESH CORN WEDGES **10.5**

🔥 ▼ SAMBAL MISO EDAMAME **10.5**

🔥 CHICKEN CURRY POPCORN **8.5**

🔥 SLICED CUCUMBER
sesame oil & umami powder **8.5**

BOWL OF WHITE RICE **7.5**

SMALL PLATES

One for you, one for me, one for you, two for me. No matter how you share, sharing is fun!

◆ MINI DRUMSTICK KARAAGE **10.5**

SALT AND PEPPER CUTTLEFISH **12.7**

THAI FRIED SUNDRIED BEEF **16.5**

◆ MIXED TEMPURA
broccoli, enoki, eggplant,
sweet potato & tiger prawn **19.6**

HOME-MADE FRESHWATER CRAB CAKES
with side salad **25.5**

MINI CRISPY FISH BASKET
fillets of deep fried crispy sole served
in an equally crispy fish basket
seasoned in Thai spices **38.5**

🔥 SEARED WAGYU
orange ponzu, chili miso crispy garlic **46.0**

🔥 TENDER HONEY PEPPER WINGS **14.0**

🔥 TOFU AGEDASHI
sweet & spicy broth **11.5**

🔥 SLICED OCTOPUS
marinated cucumber & smoked vinegar
24.5

🔥 SPICY COLD TOFU BLOCKS
"Thai XO", almonds & ginger **10.5**

SALADS

We hope these will keep even the most insatiable carnivore coming back for more.

▼ PLOY'S FRESH GREEN SALAD
butter lettuce, romaine, cherry tomatoes,
cucumber, signature sesame drizzle **10.5**

▼ AVOCADO SALAD
romaine, radicchio, iceberg
with ginger dressing **12.7**

◆ YUMMY PLA DUK FU
crispy catfish, fresh mango, shallots
drizzled with lime juice **16.5**
**subject to availability*

▼ ASIAN PEAR & CARAMELISED WALNUT SALAD
iceberg, romaine, white wine dressing **16.5**

FRESH CRAB SALAD
golden mango, fresh crabmeat,
ebiko, cucumber **22.0**

◆ PLOY'S POMELO SALAD
roasted duck, fresh lime, mint leaf, chili **18.7**
*Looking for a sensory palate explosion?
Look no further...*

SOFT SHELL CRAB SALAD
romaine, iceberg, green coral,
cucumber & coriander dressing **19.8**

GOLDEN NEEDLE SALAD
tofu with avocado, broccoli &
wafu dressing **17.0**

TUNA WAKAME SALAD
tuna cubes, avocado &
sesame shoyu dressing **26.5**

MAIN EVENTS

◆ CRISPY SKIN SALMON
spicy tomato herb vinaigrette **35.5**

PAN FRIED SEA BASS
mild spicy Thai pesto **37.8**

GRILLED LEMONGRASS CHICKEN
onigiri omelette rice **26.5**

CRISPY CHICKEN
homemade teriyaki sauce **25.5**

◆ DUCK CONFIT
mash potato, honey balsamic vinaigrette **33.0**

◆ TENDER BEEF RIBS
served with Ploy's herb sauce **43.7**

Braised for over 12 hours to give you that tender loving feeling!

AUSTRALIAN TENDERLOIN STEAK
chef's inspiration local herb sauce **49.5**

🔥 STIR FRIED LEMONGRASS BEEF
shishito pepper, chili & basil **46.0**

🔥 ASSAM STEAMED SEABASS
thai herb oil & tamarind sauce **27.5**

🔥 FLAMING RED FISH CURRY
eggplant, zucchini & chilies **42.0**

BURGER

EMPEROR BURGER

Australian minced sirloin patty miso sandwiched between
crisp Chinese style man tau buns with shiso leaves &
Japanese tiugan sauce. Meet the new burger king. **27.5**

PLOY'S PIZZA

Crispy and thin crusted, it's more 'Ployzza' than pizza.

POPCORN CHICKEN
crispy chicken, sweet pineapple **26.5**

◆ SPICY SALMON
oyster mushroom, fresh mint leaf **30.5**

SOFT SHELL CRAB
crunchy tobiko **30.5**

◆ BLUE CRABMEAT
spring onions **31.5**

SMOKED DUCK BREAST & CHICKEN
ducks and chicken do get along especially on
our Ployzas! **30.8**

PLOY

MENU

SUSHI

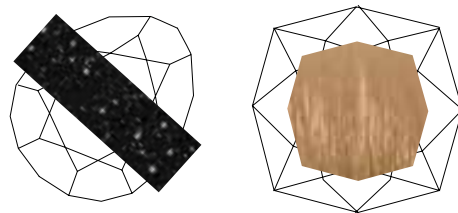
Every gem is unique. Likewise, we arrived at our sushi by infusing individual personalities to each one. Better than gems, you can actually bite into these.

- ◆ **MR BIG**
deep fried roll of fresh tuna, salmon, avocado **24.5**
- ROLLOVER & TRY**
deep fried roll of salmon, asparagus, crabstick & tobiko smothered in finely diced butterfish & wasabi ebiko **23.0**
- CHILL WITH THE EEL**
grilled marinated eel, avocado, crabstick & tobiko wrapped with finely sliced cucumber **26.5**
- ◆ **PINK LADY**
soft shell crab, avocado & cucumber wrapped with sliced fresh strawberries **18.5 (4 pcs) / 34.7 (8 pcs)**
- ENTER THE DRAGON**
deep fried jumbo shrimp, sliced avocado, topped with tobiko **18.5 (4 pcs) / 34.7 (8 pcs)**
- CRAB IN A WRAP**
soft shell crab wrapped with mango, avocado with Spicy Kani **32.5**
- SNOW FLAKE SUSHI ROLL**
unagi & avocado rolled in cucumber with bonito flake nori **28.0**
- ◆ **CRISPY NEGIHAMA MAKI**
hamachi with onions & scallions **25.5**

RAW BAR

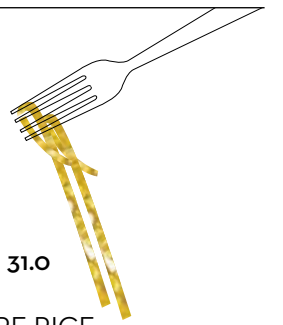
Each one a Ploy creation, this is where we let fresh flavors shine.

- ◆ **SALMON SASHIMI**
served with Ploy's laab sauce **20.9**
- SWEET SHRIMP**
drizzled with spicy sauce, garlic & fresh mint **20.9**
- CATERPILLAR ROLLS**
spicy tuna wrapped with avocado **21.9**
- TRUFFLED HAMACHI**
fresh hamachi sashimi drizzled in yuzu truffle sauce. Definitely a dish not to be "truffled" with **60.5**
- TORCHED SUNRISE TUNA**
Ploy style poh-piah with seared akami tuna, sushi rice, flying fish roe & our signature sauces. Sear it to believe it **38.5**
- ◆ **LEMONGRASS TUNA WRAPS**
avocado, green chili paste & crispy rice **27.5**
- ◆ **TUNA CEVICHE**
coconut shell, shallots, lime & Chinese turnip **35.0**



PASTA, RICE & NOODLE

Pasta and rice may be everyday staples, but these are designed to taste far from mundane. Don't 'pasta-out' trying each one!



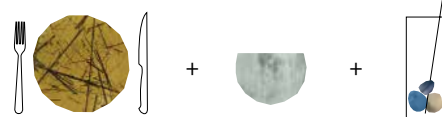
- ◆ **LINGUINI MENTAICO**
nori, fresh cream **24.5**
- SPAGHETTI THAI ANCHOVIES**
chili, green peppercorns **24.5**
- LINGUINI BEEF BACON**
asparagus, sweet onion **27.6**
- ANGEL HAIR SHRIMP**
ebiko, fresh cream **27.5**
- SPAGHETTI SPICY LAMB RAGOUT**
plum tomatoes, fresh herbs **26.5**
- SQUID INK SPAGHETTI**
squid ink, fresh shellfish, squid, chili, flat leaf parsley **31.4**
- ANGEL HAIR CORN BEEF**
brazilian corn beef flavored with olive oil & chili olio style **23.1**
- PASTA FROM HEAVEN**
sakura ebi angel hair in truffle oil **32.5**
**cold serving*
- ◆ **"FUN GUY" SPAGHETTI**
shiitake umami bits, oyster & button mushrooms **31.0**
- ◆ **CURRY UDON**
chicken, dashi, chili oil **31.0**
- ◆ **CRISPY JAPANESE KARE RICE**
chicken curry roux doused on crispy rice **22.0**
Originally introduced to Japan by the British when India was a colony, it is now a beloved Japanese national dish. If Ploy were a country, this would be our national dish too!
- KIMCHI FRIED RICE**
sliced tenderloin beef, homemade kimchi **27.5**
- ◆ **PLOY'S BLACK FRIED RICE**
squid ink, seafood, crunchy Thai sweet basil, egg yolk, chili **30.5**
Once you've tried our black, you won't go back!
- THE GODFATHER SPECIAL**
salmon don with ikura, avocado, royu & nori in tempura flakes **25.5**
- WAGYU BEEF DON**
spicy sliced wagyu beef with beef bacon egg & teriyaki beef sauce **47.0**
- UNAGI MESHU**
crispy shiitake, pickled turnip, charcoal essence **49.5**
- ◆ **CHICKEN TANTANMEN**
spicy miso chicken, sesame, bok choy **35.0**

SET LUNCHES

30.0

5 different options everyday from Monday to Friday

MONDAY
COCONUT MILK CURRY UDON
+ 1 side salad + 1 pops/ice lemon tea
+ dessert of the day



TUESDAY
"FUN GUY" SPAGHETTI
+ 1 side salad + 1 pops/ice lemon tea
+ dessert of the day

WEDNESDAY
STEAMED SEABASS
with a bowl of rice
+ 1 side salad + 1 pops/ice lemon tea
+ dessert of the day

THURSDAY
GRILLED LEMON GRASS CHICKEN
+ 1 side salad + 1 pops/ice lemon tea
+ dessert of the day

FRIDAY
LINGUINI MENTAICO
+ 1 side salad + 1 pops/ice lemon tea
+ dessert of the day

JUST DESSERT

We don't just have a sweet tooth. We have a mouthful of them.
That's why we made desserts that will keep you coming back for more.

- ◆ **PLOY'S RED RUBIES**
'thrab thim krob' our way, water chestnuts, shaved coconut ice **9.8**
- DECADENT CHOCOLATE FONDANT**
served with a scoop of vanilla ice-cream **9.8**
- ◆ **STICKY DATE PUDDING**
Nobody wants a sticky date but when it's a pudding with caramel & cream, now that's a different story **9.5**
- ◆ **DURIAN PANACOTTA**
We only use 'Raja Kunyit' durians in our durian desserts, you won't be sharing this creamy concoction in a hurry **12.5**
- LIQUID NITROGEN ICE CREAM 18.5**
Horlicks, Milo, Vanilla, Rum & Raisin, Coffee, Durian
- CAKE OF THE DAY**
please check with your server **11.6**
- ◆ **CRACKED COCONUT**
coconut sorbet chocolate shell & tropical fruits **21.0**
- ◆ **JAPANESE CHEESECAKE**
"rare" soft cream cheese heaven **11.5**

All prices are subject to 10% service charge and 6% goods and services tax (GST)

Our meal portions are meant for sharing



Ploy Special

◆ Don't Ploy Ploy, this is good!

◆ Meat-free



PLAY BEVERAGES



all work and no play makes Jack a dull boy

DRINKS NOT TO BE PLOYED WITH

Not all melting ice caps are bad. We've included new custom flavored ice cubes in these old Ploy signatures - thereby improving and changing the taste of the drink as you sip it.

THAI ICE TEA

frozen thai tea cubes with traditional thai tea, condensed milk **13.5**

ICE LEMON TEA

lemon flavored cubes in ice lemon **13.5**

ICE CHOCOLATE

chocolate cubes with low fat chocolate milk **17.6**

ICE MOCHA

frozen mocha cubes in an icy mocha drink **17.6**

SOUR PLUM

frozen sour plum cubes in a fizzy glass of Sprite **17.6**

APPLE SOUR

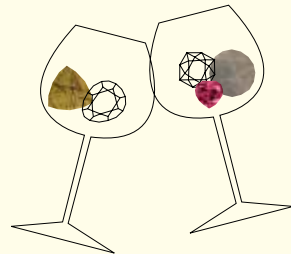
frozen sour plum cubes with fresh apple juice **17.6**

PURE JUICES

FRESHLY SQUEEZED

Orange, Green Apple, Watermelon, Carrot, Lime **13.5**

Or any mix of the above **15.0**



MOCKTAILS

GINGER CAMPER

fresh ginger with a myriad crushed leafy greens, finished with ginger ale **17.6**

MINTY WATERMELON COOLER

freshly squeezed watermelon juice infused with crushed mint leaves **17.6**

FROZEN STRAWBERRY ICED TEA

blended ice tea with whole strawberries **17.6**

VIRGIN MOJITO

or try our version with Thai basil **17.6**

LYCHEE MINT COOLER

17.6

COOL CUCUMBER MELON

cucumber, honeydew, peach & mint leaves **17.6**

SPUNKY MONKEY

pure chocolate; or with mocha, if you prefer **17.6**

GRANANA

Granny Smith apples, bananas **17.6**

PLOY BONANZA

kiwifruit, bananas, mixed berries, orange **17.6**

TROPIC THUNDER

pineapple, bananas, orange & coconut syrup **17.6**

BUBBLY LOVELIES

BUBBLY ME SILLYCHEE

a perfect blend of prosecco, Japanese calpis & lychee syrup **40.0**

PREACHY PEACHY

(try saying it without getting your tongue twisted)
prosecco mixed with Japanese calpis and peach syrup **40.0**

CLASSIC

with cognac, Angostura® bitters & prosecco **40.0**

KIR ROYAL

with crème de cassis & prosecco **40.0**

BELLINI

a great Venetian drink, with peach purée & prosecco; a favourite at Harry's Bar, Venice & NY - try ours with champagne & crème de pêche **40.0**

METROPOLIS

with vodka, crème de cassis, strawberry & prosecco **40.0**

MIMOSA

with orange juice & prosecco **40.0**

KEEPING UP THE CLASSICS*

COSMOPOLITAN

or try our Ploy variations with ginger - Dian's favel **27.5**

MOJITO

or try our Ploy variations with Thai basil **28.6**

MARTINI

gin, but vodka, on request. Or try our Ploy variations with chocolate mint or espresso **30.8**

MARGARITA

or try our Ploy variations with strawberries **27.5**

DAIQUIRI

or try our Ploy variations with mango or strawberries **27.5**

LONG ISLAND ICED TEA **34.5**

PINA COLADA **26.5**

BLACK/WHITE RUSSIAN **28.0**

BLUE HAWAIIAN **28.0**

HARVEY WALLBANGER **28.0**

WATERS

ACQUA PANNA (ITALY)
500ml **14.0** 1000ml **24.0**

SAN PELLEGRINO (ITALY)
500ml **14.0** 1000ml **24.0**

FIZZY POPS

COKE, SPRITE, COKE LIGHT,
SODA, TONIC WATER,
GINGER ALE, BITTER LEMON **8.0**

COFFEES

ESPRESSO, MACCHIATO **6.0**

DOUBLE ESPRESSO, CAPPUCCINO,
AMERICANO **8.0**

LATTE, MOCHA, HOT CHOCOLATE **10.0**

CAFFE BOMB **11.0**

ICED MOCHA, ICED CHOCOLATE **11.0**

TEAS & INFUSIONS

EARL GREY **8.0**

ENGLISH BREAKFAST **8.0**

GREEN TEA **8.0**

CHAMOMILE **8.0**

PEPPERMINT **8.0**

LIPTON **8.0**

PLOYING WITH COCKTAILS

TOMYAMTINI

Absolut Blue vodka with lemongrass, ginger flower, kaffier lime leaves, chili & mango juice **27.5**

SWEET TOOTH

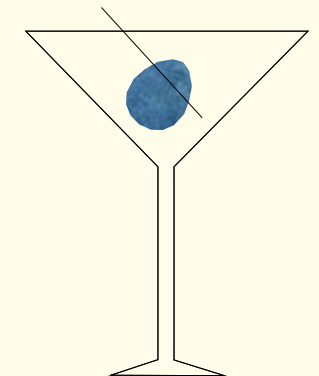
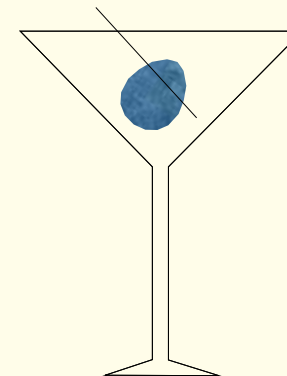
vodka, fresh apple juice, caramel syrup & fresh lime **27.5**

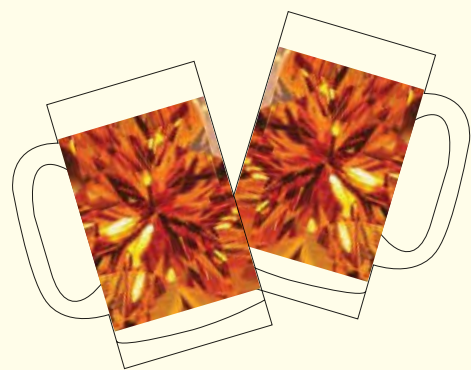
PLOYING WITH CREAM

baileys, raspberry puree, chocolate syrup & fresh milk **27.5**

SPARKLING PLOYGROUND

Absolut vodka, mixed berries, cassis, mint leaves; all finished with prosecco **34.5**





BEERS ON THE TAP...

HEINEKEN
glass 18.0 pint 24.0 jug 48.0

GUINNESS
glass 20.0 pint 30.0

BEERS BY THE BOTTLE...

TIGER (Singapore) 330ml 18.0
TIGER WHITE (Singapore) 330ml 16.0
KIRIN ICHIBAN (Japanese) 330ml 22.0

SPIRITS

VODKA

	shot (30ml)	bottle
Absolut Blue	18.0	260.0
Grey Goose	26.0	380.0
Belvedere Pure	23.0	366.0
Russian Standard Original	19.0	280.0
Ketel One	19.0	280.0
42 Below Pure	19.0	280.0
Stolichnaya	18.0	260.0

GIN

Beefeater	18.0	260.0
Bombay Sapphire	21.0	340.0
Gordon's	21.0	340.0
Tanqueray	20.0	320.0

RUM

Bacardi Carta Blanca	19.0	300.0
Bacardi Limon	19.0	300.0
Mount Gay	19.0	300.0
Captain Morgan Spiced Gold	18.0	280.0

TEQUILA

Jose Cuervo Especial Gold	18.0	260.0
Jose Cuervo 1800 Anejo	22.0	320.0

SCOTTISH BLENDED WHISKY

Chivas Regal 12 years	22.0	415.0
Glenlivet 12 years	25.0	450.0
Johnnie Walker Black Label	24.0	440.0

IRISH WHISKEY

John Jameson	23.0	366.0
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TENNESSE WHISKY

Jack Daniels	23.0	366.0
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SCOTTISH BLENDED WHISKY

Chivas Regal 12 years	22.0	415.0
Glenlivet 12 years	25.0	450.0
J W Black Label	24.0	440.0

SINGLE MALT WHISKY

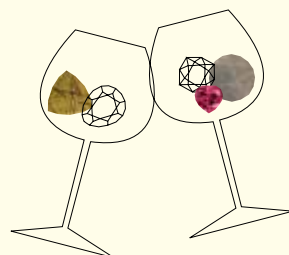
Glenmorangie The Original	26.0	460.0
Macallan 12 years	28.0	480.0
Macallan 18 years	60.0	1320.0
Glenfiddich 12 years	26.0	460.0

COGNAC

Martell VSOP	25.0	484.0
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LIQUERS

Absinthe	25.0	480.0
Bailey's Irish Cream	19.0	300.0
Pernod	18.0	260.0
Pimm's No 1	18.0	260.0
Ricard	18.0	260.0
Kahlua Coffee	19.0	280.0
Malibu	19.0	300.0



WINE LIST

SPARKLING

Italy Villa Sandi Voldobbiadene Superiore DOCG Spumante Xtra Dry	38.0
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ROSÉ

Spain Vallformosa Lavina Rosado 2013	26.0
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WHITES

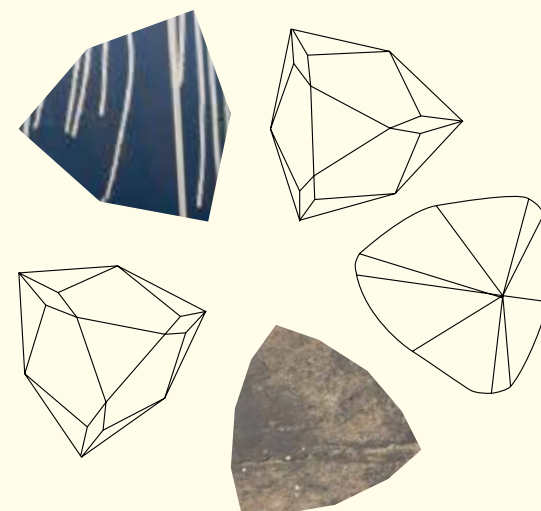
Spain Vallformosa Lavina Blanco 2014	26.0
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REDS

Spain Vallformosa Lavina Tinto 2014	26.0
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SHERRY

Spain Tio Pepe	20.0
Harveys Bristol Cream	18.0



WINE LIST



bottle

SPARKLING

Italy Villa Sandi Voldobbiadene Superiore DOCG Spumante Xtra Dry	240.0
Villa Sandi IL Fresco Rosato Spumante	285.0
La Gioiosa Moscato	342.0

WHITES

Spain Vallformosa Lavina Blanco 2014	144.0
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Chile

Balduzzi Chardonnay Reserva 2014	231.0
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Australia

Shinas Estate Innocent Viognier 2014	342.0
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Italy

Villa Sandi Pinot Grigio 2014	246.0
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France

La Cave Du Vieil Armand Alsace Riesling Medailla 2010	288.0
Chateau Haut Bertinerie Fruite & Fleurs Blanc 2013	246.0

REDS

Australia Shinas Estate Verdict Cabernet Sauvignon 2013	342.0
Balduzzi Grand Reserva 2010	342.0
Shinas Estate Executioner 2013	468.0

South Australia

Glaetzer Wallace Shiraz Grenache 2013	342.0
Glaetzer Bishop Shiraz 2013	468.0
Glaetzer Amon Ra Shiraz 2013	1026.0

Spain

Vallformosa Lavina Tinto 2014	144.0
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Italy

Sartori Amarone Della Valpolicella DOC Classico "Rejus" 2010	594.0
Tralcetto Montepulciano D' Abruzzo DOC 2013	312.0

South Africa

Boschendal 1685 S&M 2013	312.0
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Lebanon

Chateau Musar Hochar Pere Et Fils 2008	396.0
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ROSÉ

Spain Vallformosa Lavina Rosado 2013	144.0
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