

## **Appetizers & Soup** **Vegetarian - V** **Vegetarian-option - V\*** **Gluten-free - GF** **Gluten-free option - GF\*** **I** (Vegetarian menu on the page 4)

- Gado-Gado (V\*)(GF)** jicama, lettuce, fried prawn cake, organic tofu, egg, cucumber, beans sprouts, peanut sauce **\$17.50**
- Satay Chicken \$18.95, Beef or Combo Satay(GF) \$20.95** chicken thigh or certified angus steak, cucumber, onion, peanut sauce
- Green Papaya & Mango Salad(V\*)(GF)** shrimps, roasted almond, kesom leaf **\$16.95**
- Fresh Hand Roll(GF)** rice paper fresh roll, shrimps, bean sprouts, basil, cucumber, peanut sauce **\$12.95**
- Grilled Pineapple Salad(V, GF)** arugula, grilled red bell pepper, anaheim chili, sweet onion, roasted almond, crispy taro **\$16.95**
- Sambal Anchovy** onion, cucumber **\$10.50**
- Chicken Spring Roll** deep fried, wheat wrapper, cabbage, spicy sweet sauce **\$12.95**
- Roti Prata (V)** multi-layered hand craft indian bread, curry sauce **\$5.25** \*\*extra curry sauce: \$3.95
- Roti Telur** multi-layered hand craft indian bread with egg, curry sauce **\$8.50**
- Roti Murtabak** multi-layered home made indian bread with beef, egg, onion, curry sauce **\$16.95**
- Rempah Calamari** wok seared, wild caught **\$17.50** or **Organic Tofu \$17.50** anaheim chili, red bell pepper, dry chili sauce
- Penang Poh Piah(V\*)** steamed rolls, wheat wrapper, jicama, dried shrimp, egg, lettuce, beans sprouts, cucumber **\$13.50**
- Tom Yam Soup (V\*)(GF)** hot & sour, seafood or chicken, mushrooms, kaffer lime leaf, lemon grass **\$17.50 (S) \$19.50 (L)**
- Galangal & Kaffir Lime Soup (V\*)(GF)** seafood or chicken, coconut milk, mushroom, galangal, cilantro **\$17.50 (S) \$19.50 (L)**

## **Poultry**

- Mango Chicken(GF\*)** green & red bell pepper in mango shells **\$18.50**
- Utama Basil Chicken(GF)** selected veggie, sweet onion, thai basil **\$17.95**
- Singaporean Black Pepper Chicken** eggplant, string beans **\$17.95**
- Rempah Chicken** anaheim chili, red bell pepper, sweet onion, dry chili **\$18.25**
- Rendang Chicken** malay curry sauce **\$17.50**
- Green(GF) or Red Curry Chicken** varietal vegetables, organic soft tofu **\$17.75**
- Sambal Chicken** belachan dried shrimp paste, anheim chilli, red bell pepper, onion, curry leaf, galangal **\$17.95**
- Malay Sizzling Chicken(GF\*)** anaheim chili, red bell pepper, sweet onion, black pepper **\$18.50**
- Penang Sizzling Chicken(GF)** green & red bell pepper, sweet onion, creamy shrimp paste **\$18.95**

## **Beef & Lamb**

(Serving pastured beef shank & lamb, Certified Angus Steak)

- Rendang Braised Beef Shank** braised pastured beef shank, malay curry **\$21.95**
- Green(GF) or Red Curry Beef** angus steak, varietal vegetables, organic soft tofu **\$21.50**
- Nyonya Shaking Beef(GF\*)** angus steak, anaheim chili, red bell peppers, sweet onion, thai chili **\$23.50**
- Utama Basil Beef(GF)** angus steak, selected veggie, sweet onion, thai basil **\$21.95**
- Singaporean Black Pepper Beef CUBES** certified angus steak cut in cubes, eggplant, string beans **\$22.95**
- Singaporean Black Pepper Beef \$21.95 or Lamb \$26.95** angus steak slide or lamb cubes, eggplant, string beans
- Malay Sizzling Beef \$22.50 or Lamb(GF\*)\$26.95** angus steak or lamb cubes, anaheim chili, sweet onion, malay black pepper
- Penang Braised Curry Lamb or Green Curry Lamb(GF)** \$26.95 lamb cubes, varietal vegetables, organic soft tofu
- Cumin Lamb(GF\*)\$27.50** lamb cubes, lemongrass, string beans, thai chili, cilantro

## Vegetable *(Vegetarian menu on the page 4)*

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- Belachan KangKung (*Ong Choy*), Okra or Asparagus(GF)dried shrimp paste \$18.50
- Belachan Eggplant & String Beans(GF)dried shrimp paste \$17.95
- Utama Basil Organic Tofu(V) (GF) shiitake mushroom, selected veggie, sweet onion, thai basil \$17.50
- Melaka Eggplant or String Beans(V)(GF\*) lemon grass, pineapple puree, sweet onion \$17.50
- Melaka Asparagus or Okra(V)(GF\*) lemon grass, pineapple puree, sweet onion \$17.50
- Asam Eggplant or String Beans(V)(GF\*) tamarind, tomatos, kesom leaf, sweet onion \$17.50
- Asam Asparagus or Okra(V)(GF\*) tamarind, tomatos, kesom leaf, sweet onion \$17.50
- Sauteed Eggplant or String Beans(V)(GF\*) garlic \$16.50
- Sauteed Asparagus or KangKung (*Ong Choy*)(V)(GF\*) garlic \$17.50
- Red or Green Curry Vegetables(V)(GF)organic soft tofu \$16.95
- Ipoh Beans Sprout & Salted Fish(GF\*)\$17.50
- Kangkung & Calamari(GF) sesame & peanut sauce \$18.95
- Organic Cumin Tofu(V)(GF\*) lemongrass, string beans, thai chili, cilantro \$17.95
- Singaporean Black Pepper Eggplant & String Beans(V) \$17.25

## Seafoods

- Mango Prawns(GF\*)green & red bell pepper in mango shells \$21.50
- Penang Sizzling Scallops(GF)\$34.25 or Prawns(GF)\$21.95 U10 scallops or prawns, green & red bell pepper, sweet onion, creamy shrimp paste
- Singaporean Black Pepper Scallops \$34.25 U10 scallops, asparagus
- Sambal Malaysian Scallops(GF\*)\$34.50 or Prawns(GF\*)\$21.95 U10 scallops or prawns, belachan dried shrimp paste
- Malay Sizzling Scallops\$34.25 or Prawns(GF\*) \$21.95 U10 scallops or prawns, anaheim chili, red bell pepper, sweet onion
- Oatmeal Battered Tiger Jumbo Prawns(GF) crunchy oatmeal, coconut, curry leaf \$33.50
- Asam Prawns(GF\*) \$21.50 or Tiger Jumbo Prawns(GF\*) \$30.95 tamarind, kesom leaf, tomatos, sweet onion, okra
- Siam Prawns(GF) \$21.50 or Tiger Jumbo Prawns(GF) \$30.95 laksa flower, lime, dried shrimp minced, mango
- Singaporean Chili Prawns(GF\*)\$20.95 or Tiger Jumbo Prawns(GF\*)\$30.50 chili garlic tomato sauce, egg white
- Utama Basil Prawns(GF) selected veggie, red onion, thai basil \$20.95
- Singaporean Black Pepper Prawns \$20.95 or Tiger Jumbo Prawns \$30.95 eggplant, string beans
- Melaka Prawns(GF\*)lemon grass, pineapple puree, string beans, sweet onion \$20.95
- Red Curry Prawns varietal vegetables, organic soft tofu \$20.95
- Rempah Calamari \$16.95 or Prawns \$20.95 wok seared, wild caught, anaheim chili, red bell pepper, dry chili sauce
- Banana Leaf wrapped Grilled Chilean Seabass\*(GF) \$42.95 chopped herbs, spice, lemon grass, sambal chili, okra
- Singaporean Black Pepper Chilean Seabass\* \$42.50 or Assorted Seafood \$21.95 eggplant, string beans
- Indian Red Curry Salmon \$27.50 or Chilean Seabass\* \$42.95 varietal vegetables, organic soft tofu in clay pot
- Melaka Pomfret(Pompano)\$27.50, Salmon\$27.50 or Chilean Seabass(GF\*)\* \$42.50 lemon grass, pineapple puree, string beans
- Asam Fish Head in hot & sour tamarind sauce or Indian Red Curry Fish Head with vegetables \$27.95 \*allow 25 minutes
- Siam Salmon(GF) \$28.50 laksa flower, lime, dried shrimp minced, mango
- Asam Pomfret(Pompano)\$27.50,Salmon \$27.50 or Chilean Seabass(GF\*)\* \$42.50 tamarind, kesom leaf, okra,sweet onion, tomatos
- Whole Live Crab \$62.95 each .... choice of:
- Singaporean Black Pepper Sauce
  - Singaporean Chili Sauce(GF\*)egg white, chili garlic tomato sauce
  - Sambal Malaysian Sauce(GF\*)belachan dried shrimp paste, curry leaf

## Noodles (Vegetarian menu on the page 4)

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**Chicken Curry Laksa Mee** *chicken served with bones & skin, wheat noodle & vermicelli, red curry soup, lemon grass, organic soft tofu, bean sprouts, okra* **\$17.95** (boneless & skinless are available for additional costs upon request)

**Seafood Curry Laksa Mee** *wheat noodle & vermicelli, red curry soup, lemon grass, organic soft tofu, bean sprouts, okra* **\$18.50**

**Pahd Thai (GF\*)** *thai rice noodles, prawns, calamari, chicken, eggs, organic tofu, ground peanuts, bean sprouts* **\$17.95**

**Chow Kueh Teow or Chow Bee Hoon** *rice noodles or vermicelli, prawns, calamari, eggs, asian chives, bean sprouts* **\$17.95**

**Pahd See Ew (GF\*)** *flat rice noodles, thai basil, garlic, eggs, prawns, calamari, sweet onion, yoy choy, bean sprouts* **\$17.95**

**Indian Mee Goreng** *wheat noodles, prawns, calamari, chicken, organic tofu, eggs, ground peanuts, yoy choy, bean sprouts* **\$17.75**

**Hokkein Char Mee** *thick wheat noodles, caramel soy sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

**Ying Yong Noodles (GF\*)** *flat rice noodles & crispy vermicelli, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

**Huat Dan Ho (GF\*)** *flat rice noodles, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

**Huat Dan Bee Hoon (GF\*)** *vermicelli, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

## Rice

**Banana Leaf Rice- Nasi Lemak** (add \$2.00 to change to Rendang Beef) **\$16.95**  
*coconut rice, rendang chicken, boiled egg, peanuts, cucumber, sambal anchovy*

**Hainan Chicken with Rice (GF\*)** *free range, hainan style poached chicken, soy sauce & hainan turmeric rice* **\$17.95**  
*\*(chicken is served room temperature with bones and skin, boneless & skinless are available for additional costs upon request)*

**Pineapple Fried Rice (V\*)(GF\*)** *cashew nuts, prawns, raisins, peas & carrots* **\$18.25**

**Indian Nasi Goreng (V\*)(GF\*)** *fried rice, prawns, calamari, chicken, organic tofu, eggs, you choy* **\$17.50**

**Basil Fried Rice (V\*)(GF\*)** *prawns, calamari, chicken, organic tofu, thai chili* **\$17.75**

**Malay Coconut Rice**    **Hainan Turmeric Rice**    **Steam Rice**    **Brown Rice**    **\$3.25 each**

## Side Products

<b>Curry Sauce</b>	<b>\$6</b> (16 oz)	<b>\$12</b> (32 oz)
<b>Satay Sauce (GF)</b>	<b>\$7</b> (16 oz)	<b>\$13</b> (32 oz)
<b>Sambal Belachan (GF)</b>	<b>\$28</b> (16 oz)	<b>\$56</b> (32 oz)

## Executive Chef: Kay Yim

*\*Chilean seabass, scallops and calamari are sustainable wild caught*

*Serving wo chong organic tofu, san francisco*

*Prices subject to change without notice*

*A 18.5% gratuity plus sales tax may be added to parties of 4 or more*

*Consuming raw or under-cooked eggs, meat, poultry, seafood may increase your risk of food borne illness.*

## Vegetarian Appetizers & Soup (V)

- Veggie Gado-Gado(V)(GF)** *jicama, lettuce, organic tofu, fried cake, cucumber, peanut sauce* **\$16.50**
- Veggie Green Papaya & Mango Salad(V)(GF)** *roasted almond, kesom leaf* **\$16.50**
- Roti Prata(V)** *multi-layered hand craft indian bread, curry sauce* **\$5.25**      *\*\*extra curry sauce* \$3.95
- Roti Telur** *multi-layered hand craft indian bread with egg, curry sauce* **\$8.50**
- Organic Tofu Salad(V)(GF)** *seared organic tofu, jicama, lettuce, cucumber, peanut sauce* **\$16.50**
- Vegetarian Fresh Hand Roll(V)(GF)** *rice paper, fresh roll, basil, bean sprouts, organic soft tofu, peanut sauce* **\$12.50**
- Grilled Pineapple Salad(V)(GF)** *arugula, grilled red bell pepper, anaheim chili & sweet onion, roasted almond, crispy taro* **\$16.95**
- Vegetarian Spring Roll(V)** *deep fried with celery, carrots, spicy sweet sauce* **\$11.95**
- Organic Rempah Tofu or Cauliflower (V)** *anaheim chili, red pepper, sweet onion, dried chili sauce* **\$16.95**
- Veggie Penang Poh Piah (V)** *steamed rolls, wheat wrapper, jicama, eggs, beans sprout, lettuce, cucumber* **\$12.50**
- Veggie Tom Yam Soup (V)(GF)** *hot & sour soup, cauliflower, mushroom, kaffer lime leaf, lemon grass* **\$16.95 (S) \$18.95 (L)**
- Veggie Galangal & Kaffir Lime Soup (V)(GF)** *vegetables, mushroom, galangal, coconut milk, cilantro* **\$16.95 (S) \$18.95 (L)**

## Vegetarian Entree

- Mango Delight (V)(GF\*)** *vegetables, mushroom in mango shells* **\$17.95**
- Sizzling Veggie Delight(V)(GF\*)** *anaheim chili, sweet onion, red pepper, baby corn, organic tofu, black pepper sauce* **\$18.25**
- Penang Sizzling Vegetables(V)(GF)** *eggplant, string beans, sweet onion, bell pepper, cream, curry leaf* **\$18.25**
- Green(GF)(V) or Red Curry Vegetables(V)** *organic soft tofu* **\$16.95**
- Organic Rempah Tofu(V)** *anaheim chili, red pepper, sweet onion, dried chili* **\$16.95**
- Melaka Eggplant or String Beans(V)(GF\*)** *lemon grass, pineapple puree, sweet onion* **\$17.50**
- Melaka Asparagus or Okra(V)(GF\*)** *lemon grass, pineapple puree, sweet onion* **\$17.50**
- Asam Eggplant or String Beans(V)(GF\*)** *tamarind, tomatos, kesom leaf, sweet onion* **\$17.50**
- Asam Asparagus or Okra(V)(GF\*)** *tamarind, tomatos, kesom leaf, sweet onion* **\$17.50**
- Sauteed Eggplant or String Beans(V)(GF\*)** *garlic* **\$16.50**
- Sauteed Asparagus or KangKung(V)(Ong Choy)(GF\*)** *garlic* **\$17.50**
- Singaporean Black Pepper Eggplant & String Beans(V)** **\$17.50**
- Ipoh Bean Sprouts(V)(GF\*)** *shallot, garlic, soy sauce* **\$12.95**
- Organic Cumin Tofu(V)(GF\*)** *lemongrass, string beans, thai chili, cilantro* **\$17.95**

## Vegetarian Noodles & Rice

- Veggie Malay Curry Laksa Mee (V)** *wheat noodle & rice noodle, lemon grass, okra, eggplant, organic soft tofu* **\$17.95**
- Veggie Pahd Thai (V)(GF\*)** *thai rice noodles, vegetables, organic tofu, bean sprouts, ground peanut* **\$17.50**
- Veggie Chow Kueh Teow or Chow Bee Hoon(V)** *rice noodles or vermicelli, bean sprouts, asian chives* **\$17.50**
- Veggie Indian Mee Goreng(V)** *wheat noodles, vegetables, organic tofu, bean sprouts, ground peanut* **\$17.50**
- Veggie Hokkein Char Mee(V)** *thick wheat noodles, caramel soy sauce, you choy* **\$17.50**
- Veggie Pahd See Ew(V)(GF\*)** *flat rice noodles, thai basil, garlic, you choy, vegetables, bean sprouts* **\$17.95**
- Veggie Pineapple Fried Rice(V)(GF\*)** *cashew nuts, pineapple, peas & carrots, cauliflower, raisins* **\$17.95**
- Veggie Indian Nasi Goreng(V)(GF\*)** *fried rice, vegetable, peas, carrots, organic tofu* **\$17.50**
- Veggie Basil Fried Rice(V)(GF\*)** *peas & carrots, organic tofu, cilantro, vegetables, thai chili* **\$17.95**
- Malay Coconut Rice      Hainan Turmeric Rice      Steam Rice      Brown Rice      \$3.25 each**

# Wine / Beer / Beverage / Desserts

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## Bottled Beers

SingHa, Thailand (5% Alc)	7
Corona Extra, Mexico (4.6% Alc) <b>NEW!</b>	7
Stella Artois, Belgium (5% Alc)	7
COORS Light, USA (4.2% Alc)	7
Trappistes Rochefort 8, Belgium (9.2% Alc)	14

## Beers on Tap

Space Dust IPA, Seattle WA (8.2% Alc) <b>NEW!</b>	8.5
Drakes, hefeweizen, San Leandro, CA (4.6% Alc)	8.5

## Coffee

House Coffee	5.5
Espresso/Americano (Single/Double)	5.5/6.5
Latte/Cappuccino/Mocha (Single/Double)	6.5/7.5

## Malaysian Drinks

Ice Chendol <b>NEW!</b>	8.5
Mango Juice	5.5
Malay Ice/Hot Tea or Coffee	6
Hot Malay Black or Green Milk Tea	6
Ginger with Lime	5.5
Fresh Lemonade or Key Lime Juice	5.5
Fresh Cut Turmeric & Lemongrass	7.25
Ice or Hot Coconut Latte	6
Hot or Ice Key Lime	5.5
Coconut Water	5.5

## Sodas & Others

Red Bull Energy Drink	6.5
Pellergrino Sparkling Water or Evian Still Water <b>NEW!</b>	5.5
Shirley Temple, Pink Lemonade or Arnold Palmer	5.5
Cherry Coke	5.5
Coke, Diet Coke, Coke Zero, Sprite, Fanta, Root Beer or Ice Tea (Refillable) <b>NEW!</b>	5
Root Bear Float	6
Mango, Pineapple or Lychee Ice Tea etc	5.5
Fresh Passion Fruit Juice	8
Cranberry, Orange or Pineapple Juice	5.5
Strawberry, Passion Fruit, Lychee or Mango Soda	5.5
Milk	5
Organic Whole Leaf Tea	5.5
Jasmine, Oolong, Green or Chamomile (caffeine free)	

## Dessert Wine *by the glass*

- Robert Mondavi, Muscato, Napa Valley 8
- Cockburn, LBV, Porto, Portugal 8
- Sandeman, Tawny Porto, 10-Years Old, Portugal 8.5

## Desserts

<b>Deep-fried Banana ala mode</b> <i>deep fried banana with ice cream, whipped cream &amp; chocolate</i>	10
<b>Deep-fried Mango Ice Cream</b> <i>ice cream wrapped in taro cake, deep-fried banana with whipped cream &amp; chocolate</i>	16.5
<b>Banana Granite(GF)</b> <i>banana caramelized coconut sauce topped with ice cream and sprinkled with almonds</i>	12.5
<b>Malay Crepe</b> <i>grounded peanuts OR banana crepe (Both add \$1), sweet corn &amp; chocolate syrup</i>	12
<b>Black Sticky Rice with Mango (GF)</b>	12
<b>Pandan Leaf Panna Cotta (GF)</b> <i>coconut milk, cream</i>	11
<b>Kuih Seri Muka (GF)</b> <i>pandan leaf pannna cotta, black sticky rice</i>	10.5
<b>Chocolate Mousse cake</b>	10
<b>Ice Cream</b> <i>with whipped cream &amp; chocolate syrup (choice of vanilla beans or mango )</i>	8

*Beloved, I pray that in all respects you may  
prosper and be in good health, just as your soul prospers.*

*3 John 2*



*Banana Leaf*  
RESTAURANT

**Executive Chef: Kay Yim**

*Plan a gift for a friend or family? What about Banana Leaf Gift Cards!*

**LIBATIONS**

*NEW!*

SOJU AND SAKE CRAFTED COCKTAILS or MOCKTAILS (*Non-Alcoholic*) available

<b>GINGER DROP</b> ginger, orange, soju with a float of mascato	<b>11.25</b>	<b>LYCHEE MARTINI</b> soju & lychee	<b>11.25</b>
<b>LEMON GRASS TINI</b> lemon Grass, orange, pineapple & lemon juice	<b>11.25</b>	<b>SAKE MOJITO</b> mint leaf, soda water & lime juice	<b>11.25</b>
<b>SUNSET IN LANGKAWI</b> mango infused gekkeikan sake, grenadine & lime juice served up	<b>11.25</b>	<b>MANGO RITA</b> mango juice, soju, triple sec & lime juice, served on-the-rocks	<b>11</b>
<b>DAIQUIRI</b> soju with a choice of mango, lychee, pineapple or strawberry	<b>11.25</b>	<b>CUCUMBER COOLER</b> cucumber, fresh lime & soju	<b>11.25</b>
<b>GENTING HIGHLANDS</b> soju, gekkeikan sake, lychee, pineapple & cranberry juice	<b>11.25</b>	<b>PINA COLADA</b> soju, mild coconut & pineapple	<b>11</b>
<b>MAI TAI</b> peach, pineapple, grenadine & gula melaka coconut	<b>11</b>	<b>LYCHEE BLUE</b> soju, rambutan & lemon	<b>11</b>
<b>LAVA FLOW</b> pina colada with strawberry pulp	<b>11.25</b>	<b>SPICY TYPHOON</b> thai chili, thai basil, soju & fresh lime	<b>11.5</b>
<b>COCONUT MARTINI</b> soju, homemade coconut milk & coconut syrup	<b>11.25</b>	<b>PINEAPPLE RAYA</b> pineapple gekkeikan sake, triple sec & lime	<b>11</b>
<b>HOT SAKE</b> by the karafe	<b>9</b>	<b>KU SOJU</b> hot or by the karafe	<b>9 16</b>
		<b>PASSION HURRICANE</b> <i>NEW!</i> fresh Passion Fruit, soju, triple sec & lime juice, served on-the-rocks	<b>11.5</b>

**BANANA LEAF WHITE SANGRIA 11 Glass / 44 Pitcher**  
a wonderful, refreshing mix of fresh asian fruits; diced rambutan, mango, pineapple, and maraschino cherries, sauvignon blanc, lychee juice & a splash of peach flavored simple syrup.

**BANANA LEAF RED SANGRIA 11 Glass / 44 Pitcher**  
a mix of diced fresh asian fruits; mandarin oranges, lychee, limes, mangos, and maraschino cherries, merlot, a touch of peach flavored simple syrup & orange juice.

**BEERS**

	<b>BOTTLE</b>		
<b>TRAPPISTES ROCHEFORT-8, BELGIUM</b> (9.2% Alc)	<b>14</b>		
<b>SINGHA, THAILAND</b> (5% Alc)	<b>7</b>	<b>STELLA ARTOIS, BELGIUM</b> (5% Alc)	<b>7</b>
<b>CORONA EXTRA, MEXICO</b> (4.6% Alc)	<b>7</b>	<b>COORS LIGHT, USA</b> (4.2% Alc)	<b>7</b>
		<b>DRAFT</b>	
<b>SPACE DUST IPA, SEATTLE, WA</b> (8.2% Alc) <i>NEW!</i>	<b>8.5</b>	<b>DRAKES, HEFEWEIZEN, SAN LEANDRO CA</b> (4.6% Alc)	<b>8.5</b>

**MALAYSIAN DRINKS**

<b>MALAY ICE/HOT TEA OR COFFEE</b>	<b>6</b>	<b>ICE OR HOT COCONUT LATTE</b>	<b>6</b>
<b>ICE CHENDOL</b> <i>NEW!</i> malay shaved ice with pandan jello, gula melaka coconut syrup, coconut milk	<b>8.5</b>	<b>HOT OR ICE KEY LIME JUICE COCONUT WATER</b>	<b>5.5</b>
<b>MANGO JUICE</b>	<b>5.5</b>	<b>HOT MALAY OR GREEN MILK TEA</b>	<b>6</b>
<b>FRESH LEMONADE OR KEY LIME JUICE</b>	<b>5.5</b>	<b>GINGER WITH LIME</b>	<b>5.5</b>
<b>FRESH CUT TURMERIC &amp; LEMONGRASS</b>	<b>7.25</b>		

**SODA & OTHERS**

<b>RED BULL ENERGY DRINK</b>	<b>6.5</b>	<b>COKE, DIET COKE, COKE ZERO, FANTA, SPRITE, ROOTBEER, ICE TEA (REFILLABLE)</b> <i>NEW!</i>	<b>5</b>
<b>PELLEGRINO SPARKLING WATER, EVIAN STILL WATER</b> <i>NEW!</i>	<b>5.5</b>	<b>MANGO, PINEAPPLE, LYCHEE ICE TEA, ETC.</b>	<b>5.5</b>
<b>SHIRLEY TEMPLE, ARNOLD PALMER, PINK LEMONADE</b>	<b>5.5</b>	<b>ROOT BEER FLOAT</b>	<b>6</b>
<b>CHERRY COKE</b>	<b>5.5</b>	<b>STRAWBERRY, PASSION FRUIT, LYCHEE OR MANGO SODA</b>	<b>5.5</b>
<b>CRANBERRY, ORANGE, PINEAPPLE JUICE</b>	<b>5.5</b>	<b>ORGANIC WHOLE LEAF TEA</b>	<b>5.5</b>
<b>MILK</b>	<b>5</b>		
<b>FRESH PASSION FRUIT JUICE</b>	<b>8</b>	<b>* Jasmine, Oolong, Green, and Chamomile (caffeine free)</b>	

**BANANA LEAF RESTAURANT**

**SPARKLING WINES**

**GLASS BOTTLE\***

<b>MUMM NAPA BRUT, NAPA</b>	-	<b>52</b>
An exuberant sparkling wine that makes any occasions a celebration.		
<b>PROSECCO MIONETTO, ITALY 187ML</b>	-	<b>12</b>
Very refreshing & crisp. A fruity, medium dry sparkling wine.		

**WHITE & BLUSH WINES**

<b>ROSE, BANSHEE, SONOMA</b>	<b>11</b>	<b>40</b>
Mouth watering flavors of juicy watermelon with a hint of minerality and soft yet crisp finish		
<b>PINOT GRIGIO, FOURTEEN-HANDS, WASHINGTON</b>	<b>12</b>	<b>44</b>
Complex and layered with ripe peach, apricot, and pear		
<b>SAUVIGNON BLANC, FOURTEEN-HANDS WASHINGTON</b>	<b>11</b>	<b>40</b>
Bright citrus paves the way for luscious notes of gooseberry and guava.		
<b>SAUVIGNON BLANC, BLINDFOLD, SONOMA</b> <b>NEW!</b>	<b>13</b>	<b>48</b>
Full of locally farmed ripe honeydew melon, white nectarine, warmed pink grapefruit and meyer lemon aromas and flavors		
<b>SANCERRE, COMTE LA FOND, FRANCE</b> <b>NEW!</b>	-	<b>70</b>
Flavors of citrus fruits, white peach and pear with notes of honey.		
<b>GEWURTZTRAMINER, PIERRE SPAR, ALSACE FRANCE</b>	<b>12</b>	<b>43</b>
Floral sweet & fruity aromas of acacia and lychee		
<b>RIESLING, ST MICHELLE EROICA, COLUMBIA VALLEY</b>	<b>13</b>	<b>48</b>
Sweet lime and mandarin orange aromas with subtle mineral notes		
<b>MOSCATO, JACOB'S CREEK, AUSTRALIA</b>	<b>11</b>	<b>39</b>
Attractive tropical & subtle pear fruit flavors with a great balance		
<b>CHARDONNAY, CASTLE ROCK, CENTRAL COAST</b>	<b>11</b>	<b>39</b>
Rich, ripe & fruity with a delicious blending of vanilla, pear & melon		
<b>CHARDONNAY, WENTE ( RIVA RANCH ), ARROYO SECO - MONTEREY</b>	<b>13</b>	<b>48</b>
Delicate & delicious supported by rich, complex flavors of tropical fruits with vanilla, honey & pear.		
<b>CHARDONNAY, FLOWERS, SONOMA</b>	<b>18</b>	<b>68</b>
Aromas of white flower and coastal minerality, hint of kaffir lime leaf, fresh herbs and citrus		

**RED WINES**

<b>PINOT NOIR, ANGEL'S INK, CENTRAL COAST, CALIFORNIA</b>	<b>13</b>	<b>48</b>
Fruit-forward rich, round and supple, the wine delights the palate with a crush of berry and a vanilla-backed juiciness.		
<b>PINOT NOIR, DAVIS BYNUM RUSSIAN RIVER VALLEY</b>	<b>16</b>	<b>60</b>
Warm, bright & full of flavor is a wonderful combination of fruit, spice & earth.		
<b>PINOT NOIR, FLOWERS, SONOMA</b>	<b>21</b>	<b>82</b>
Aromas of cherry, flavors of plum, raspberry and spice. Tannins are supple creating a long, soft finish.		
<b>MERLOT, KENWOOD, SONOMA AND MENDOCINO</b>	<b>12</b>	<b>44</b>
A velvety texture & aromas of herbs, cherries & plums.		
<b>MERLOT, CHARLES KRUG, NAPA VALLEY</b>	<b>15</b>	<b>55</b>
Napa Valley's Oldest Winery. Rich fruity flavors of cherries, raspberries & currants.		
<b>CABERNET, UNSHACKLED, NAPA</b> <b>NEW!</b>	<b>12</b>	<b>44</b>
Aroma of raspberry, blueberry and crushed violets, flavors of spiced dried cherries with a hint of white pepper.		
<b>CABERNET, CHARLES KRUG, NAPA VALLEY</b>	<b>22</b>	<b>78</b>
Lots of depth & complexity. Nicely structured, rich & full.		
<b>CABERNET, CAYMUS, NAPA VALLEY (Also Available 1-Liter Bottle \$210)</b>	-	<b>165</b>
Deep, rich, concentrated & balanced.		
<b>MERITAGE, JUSTIN ISOSCELES, PASO ROBLES</b>	-	<b>105</b>
Full bodied & complex. Rich mix of ripe black currants & berries aroma.		
<b>ZINFANDEL, SALDO, NAPA</b> <b>NEW!</b>	<b>12</b>	<b>44</b>
Bold aromas, mouth watering, vibrant fruit, spice with a hint of chocolate		
<b>SYRAH, GUST, PETALUMA GAP, SONOMA</b> <b>NEW!</b>	<b>14</b>	<b>51</b>
Intricate flavors of black pepper and savoriness intermingled with black and blue fruit.		
<b>MALBEC, LAYER-CAKE, MENDOZA ARGENTINA</b>	<b>12</b>	<b>44</b>
Incredible color Black-fruit aromas, mocha and coriander open to lush Blackberry, cassis and dark plum flavors.		

CORKAGE FEE \$25 PER 750ML BOTTLE

**COFFEE**

<b>HOUSE COFFEE</b>	<b>5.5</b>
<b>ESPRESSO/AMERICANO (Single/Double)</b>	<b>5.5/ 6.5</b>
<b>LATTE/CAPPUCINO/MOCHA (Single/Double)</b>	<b>6.5/ 7.5</b>

CORKAGE FEE \$ 25 PER 7 5 0 M L BOTTLE