

## Small Plates

Natural oyster <b>SG</b>	4
w/ white soy, yuzu, shiso, cucumber <b>S</b>	4.5
w/ green chilli, lup cheong, roe <b>SG</b>	4.5
Betel leaf, chopped prawn, peanut, pomelo, herbs <b>SGN</b>	6.5
Korean beef tartare, kohlrabi, sesame seeds, quail egg, crispy potato	7
Cured salmon, dashi, black roe, shiso, pickled fennel, nori cracker <b>G</b>	7
Steamed bao w/ crispy fish, dill, turmeric mayo, green onion	8
Corn fritter, tomato kasundi, coriander, lettuce <b>V</b>	6.5
Silken tofu, shimiji, cucumber, black fungus, miso, red ginger <b>YG</b>	7

## Medium Plates

Oxtail, fermented cabbage, Sichuan pepper dumplings w/ peanut, chilli black vinegar <b>N</b>	17.5
Crispy smoked chicken wings, Thai style barbeque sauce, coriander	19
Sticky sweet & sour cumin lamb ribs	20
Kingfish, green nam jim, Chinese celery, red radish, sawtooth <b>G</b>	24
Drunken chicken, mandarin, pickled daikon, green onion oil, ginger	24
Paneer, tikka spices, mint yoghurt, cauliflower puree, cucumber salad <b>VG</b>	22
Smashed green papaya, tomato, snake bean, chilli, peanut, herb salad <b>YGN</b>	23
- add chicken <b>GN</b>	28
- add squid <b>GN</b>	30

## Large Plates

Garlic squid, black pepper, basil, oyster sauce <b>S</b>	33
Duck, hor fun noodles, snake beans, red pepper, gailan, chilli bean sauce	32
Ma po style mushroom, smashed cashew, green onion, steamed soy milk custard <b>V</b>	30
Fried eggplant, fragrant hot & sour sauce, sesame, Sichuan pepper <b>Y</b>	29
Flinders Island lamb shank rendang, potato, cucumber, coconut pickle	34
Five-spice pork belly, chilli caramel, apple-ginger vinegar, coriander <b>G</b>	37
Crispy skin chicken, green curry, apple eggplant, baby corn <b>SG</b>	33
Barramundi, pomelo, coconut, chilli jam, herb salad <b>S</b>	34
Beef cheek red curry, pumpkin, snake beans, basil <b>SG</b>	33
Steamed jasmine rice <b>YG</b>	3pp

**V** Vegetarian **Y** Vegan **N** Contains Nuts **G** Gluten Free **S** Contains Shellfish

In the spirit of Asian dining culture, our dishes are designed to share. Our staff will happily, recommend the right mix & number of dishes for your table from the menu on the left or alternatively choose one of our set menus below.

We are happy to cater for most dietary requirements, let your waiter know and we will accommodate.

### **Vegetarian? Ask your waiter for details of our \$69 Vegetarian Set Menu!**

*All set menus are served with steamed jasmine rice*

#### **\$69pp Set**

Betel leaf, chopped prawn, peanut, pomelo, herbs

Corn fritter, tomato kasundi, coriander, lettuce

Crispy smoked chicken wings, Thai style barbeque sauce, coriander

Smashed green papaya, squid, tomato, snake bean, chilli, peanut, herb salad

Duck, hor fun noodles, snake beans, red pepper, gailan, chilli bean sauce

Lamb shoulder rendang, potato, cucumber, coconut pickle

Coconut water tapioca, passionfruit cream, cashew praline, caramel popcorn, pandan ice-cream

*Beverage match; cocktail, 4 wines, coffee/tea*

*\$50pp*

#### **\$79pp Showcase**

Betel leaf, chopped prawn, peanut, pomelo, herbs

Cured salmon, dashi, black roe, shiso, pickled fennel, nori cracker

Sticky sweet & sour lamb ribs, cumin

Drunken chicken, mandarin, pickled daikon, green onion oil, ginger

Garlic squid, black pepper, basil, oyster sauce

Beef cheek red curry, pumpkin, snake beans, basil

Five-spice pork belly, chilli caramel, apple-ginger vinegar, coriander

Coconut water tapioca, passionfruit cream, cashew praline, caramel popcorn, pandan ice-cream

*Beverage match; cocktail, 4 wines, coffee/tea*

*\$50pp*

#### **\$99pp Premier**

Natural oyster

w/ white soy, yuzu, shiso, cucumber

w/ green chilli, lup cheong, roe

Korean beef tartare, kohlrabi, sesame seeds, quail egg, crispy potato

Cured salmon, dashi, black roe, shiso, pickled fennel, nori cracker

Oxtail, fermented cabbage, Sichuan pepper dumplings w/ peanut, chilli black vinegar

Kingfish, green nam jim, Chinese celery, red radish, sawtooth

Crispy skin chicken, green curry, apple, eggplant, baby corn

Barramundi, pomelo, coconut, chilli jam, herb salad

Five-spice pork belly, chilli caramel, apple-ginger vinegar, coriander

Sesame fried sticky rice & banana fritter, palm sugar caramel

Coconut water tapioca, passionfruit cream, cashew praline, caramel popcorn, pandan ice-cream

*Beverage match; cocktail, 4 wines, coffee/tea*

*\$50pp*

Please note that a la carte is only suitable for tables of 11 and below. If your group is 12 or more adults, we suggest you choose from one of the above set menu options. Set menus are offered for the entire group only, mixing of a la carte and set menus on the same table is not possible. All set menus are charged per person, with an optional beverage match as listed.

*Please note all card payments will incur a 1.6% processing fee & a 10% surcharge applies on all public holidays.*