

Set Menu | 65pp

SMALL PLATES

Prawn Betel Leaf

Tom Kha coconut, pickled fennel, salmon pearls • GF/DF/NF (A) •

Crispy Eggplant

Tempura batter, ginger caramel, spring onion • DF/NF/SF/V/VEG •

Grilled Lemongrass Chicken Skewers

Pickled cucumber, turmeric sauce • GF/DF/NF/SF •

LARGE PLATES

Green Chicken Curry

Coconut, coriander • GF/DF/NF •

Sweet Sour Pork Belly

Tamarind jaew, hot and sour salad, mixed herbs • GF/DF •

SIDES

Jasmine Rice • GF/DF/NF/VEG •

Roti Bread • DF/NF/VEG •

DESSERT

Fried Custard Bao

Seafood Key Australian (A) International (I) Mixed Origin (M)

GF/Gluten free DF/Dairy free NF/Nut free SF/Shellfish free V/Vegetarian VEG/Vegan
GFO/Gluten free option

Allow us to fulfill your needs. Please let one of our Team Members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

