

## *Bites*

Pomelo betel leaf w caramelised coconut, chilli and mint · GF/DF/VEG ·

## *Small Plates*

Son-in-law eggs w yellow bean sauce, green mango and herb salad · DF/NF/V ·

Raw kingfish w green nahm jim, taro chips, salmon caviar and shiso · GF/DF/NF/SF ·

## *Large Plates*

Chilli salted soft shell crab w green mango, shiso leaf salad and mandarin dressing · GF/DF ·

Stir fried market greens w ginger, oyster sauce and crispy garlic tofu · GF/DF/NF ·

Caramelised brisket w sweet fish sauce and nahm prik pla · GF/DF/NF/SF ·

## *Rice & Sides*

Jasmine rice · GF/DF/NF/VEG ·

## *Desserts*

Coconut panna cotta w caramelised pineapple, honeycomb and mango passionfruit foam · SF ·

## *Bites*

Pacific oyster w red nahm jim, coriander and fried shallot · GF/DF/NF ·

Smoked duck betel leaf w jeaw, lemongrass, mint and coriander · NF/SF/GF ·

## *Small Plates*

Raw kingfish w green nahm jim, taro chips, salmon caviar and shiso · GF/DF/NF/SF ·

Prawn and ginger dumpling w Sichuan oil and prickly ash salt · DF/NF ·

## *Large Plates*

Pomelo and asparagus salads w roasted coconut, peanuts and shrimp floss · GF/DF ·

Stir fried slipper lobster w curry powder, Asian celery and oyster mushrooms · GF/DF/NF ·

Crispy pork w plum sauce, fried shallot, coriander and nahm prik pla · DF/NF/SF ·

## *Rice & Sides*

Jasmine rice · GF/DF/NF/VEG ·

## *Dessert*

Dark chocolate namelaka w caramelised cocoa crisps, raspberry gel, macadamia praline and Vietnamese coffee ice cream · GF/SF ·

Seasonal Asian fruit salad w passionfruit cream, Thai basil honeydew granita and sesame tuiles · V/SF/NF ·

## *Bites*

Pomelo betel leaf w caramelised coconut, chilli and mint · GF/DF/VEG ·

## *Small Plates*

Son-in-law eggs w yellow bean sauce, green mango and herb salad · DF/NF/V ·

Raw kingfish w green nahm jim, taro chips, salmon caviar and shiso · GF/DF/NF/SF ·

## *Large Plates*

Chilli salted soft shell crab w green mango, shiso leaf salad and mandarin dressing · GF/DF ·

Stir fried market greens w ginger, mushroom sauce and crispy garlic tofu · DF/NF/VEG ·

Green curry of apple eggplant, fuzzy melon, asparagus and baby corn · NF/DF/SF/VEG ·

## *Rice & Sides*

Jasmine rice · GF/DF/NF/VEG ·

## *Desserts*

Seasonal Asian fruit salad w passionfruit cream, Thai basil honeydew granita and sesame tuiles · V/SF/NF ·

## *Bites*

Pacific oyster w red nahm jim, coriander and fried shallot · GF/DF/NF·

Pomelo betel leaf w caramelised coconut, chilli and mint · GF/DF/VEG·

## *Small Plates*

Raw kingfish w green nahm jim, taro chips, salmon caviar and shiso · GF/DF/NF/SF·

Prawn and ginger dumpling w Sichuan oil and prickly ash salt · DF/NF·

## *Large Plates*

Pomelo and asparagus salad w roasted coconut, peanuts and shrimp floss · GF/DF·

Stir fried slipper lobster w curry powder, Asian celery and oyster mushrooms · GF/DF/NF·

BBQ king prawns w mint, sawtooth coriander, fried shallots and chilli jam dressing · GF/DF/NF·

## *Rice & Sides*

Jasmine rice · GF/DF/NF/VEG·

## *Desserts*

Seasonal Asian fruit salad w passionfruit cream, Thai basil honeydew granita and sesame tuiles · V/SF/NF·

Thai sticky rice w coconut custard and young coconut sorbet · GF/NF/V/SF·