

Bites

Pomelo betel leaf w cucumber, peanuts, roasted coconut and palm caramel
· DF/GF/VEG ·

Small Plates

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

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

Large Plates

Kao Soi curry w chicken chop, roasted chilli oil and pickled mustard greens · DF/NF/SF ·

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

Twice cooked pork belly w fried shallot, coriander and plum tamarind sauce · DF/NF/SF ·

Sides

Jasmine rice · GF/DF/NF/VEG ·

Roti bread · DF/NF/VEG ·

Dessert

Seasonal Asian fruits w chilled lemongrass broth, mint, kaffir lime leaf and young coconut sorbet · V/SF/NF ·

Bites

Chilli salted coconut and sesame rice crackers · GF/DF/NF/VEG ·

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 shiso leaf, lemongrass, green nahm jim and taro chips · GF/DF/NF/SF ·

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

Grilled Tao chicken skewers w golek dipping sauce · NF/DF/SF/GF ·

Large Plates

Stir fried soft shell crab w curry powder, Asian celery and oyster mushrooms · GF/DF/NF ·

Hung Lae curry of roast duck w young ginger, pickled garlic and peanuts · DF/SF ·

Grilled king prawns w mint, sawtooth coriander, lemongrass and chilli jam dressing · GF/DF/NF ·

Sides

Jasmine rice · GF/DF/NF/VEG ·

Desserts

Baked taro cake w turmeric coconut syrup and palm caramel ice cream · SF/NF/GF ·

Dark chocolate mousse w caramelised cocoa crisps, mandarin gel and Vietnamese coffee ice cream · GF/SF ·

Jasmine rice panna cotta w white chocolate crumble, puff rice, honeycomb and passionfruit foam · SF ·