

Bites

Chilli salted coconut and sesame rice crackers · GF/DF/NF/VEG ·	9
Pacific oyster <u>w</u> red nahm jim, coriander and fried shallot · GF/DF/NF ·	8/pc
Pomelo betel leaf <u>w</u> cucumber, peanuts, roasted coconut and palm caramel · DF/GF/VEG ·	9/pc
Smoked duck betel leaf <u>w</u> jeaw, lemongrass, mint and coriander · NF/SF/GF/DF ·	10.5/pc

Small Plates

Son-in-law egg <u>w</u> yellow bean sauce, green mango and herb salad · DF/NF/V ·	18/2pc
Vegetable spring rolls <u>w</u> pickled daikon, carrot, lettuce, and nuoc cham · GF/DF/NF/VEG ·	22/6pc
Silkin tofu lon <u>w</u> lemongrass, heirloom carrots, cucumber and rice crackers · DF/NF/GF/VEG ·	22
Shiitake mushroom dumplings <u>w</u> Chinese black vinegar and chilli oil · DF/NF/VEG ·	22/3pc
Prawn and spinach dumplings <u>w</u> ginger, spring onion, coriander and Sichuan oil · NF/DF ·	24/3pc
Raw kingfish <u>w</u> shiso leaf, lemongrass, green nahm jim and taro chips · GF/DF/NF/SF ·	29
Salmon fish cakes <u>w</u> cucumber, Thai basil, mint and ard jard dressing · DF/GF ·	28/4pc
Grilled Tao chicken skewers <u>w</u> golek dipping sauce · NF/DF/SF/GF ·	22/4pc
Lamb and cumin filled roti bread <u>w</u> cucumber and chilli relish · DF/SF ·	18

Stir Fries

Stir fried chicken <u>w</u> yellow bean gravy, crispy egg noodle, and pickled chilli · DF/NF ·	34
Stir fried soft shell crab <u>w</u> curry powder, Asian celery and oyster mushrooms · GF/DF/NF ·	46
Stir fried tuna and cashew nut <u>w</u> chilli jam, snake bean, garlic chive and Thai basil · DF/GF ·	48

Curries

Khao soi curry of chicken cutlet <u>w</u> roasted chilli oil and pickled mustard greens · DF/NF/SF/GFO ·	34
Panang curry of braised beef brisket <u>w</u> chilli, peanuts, Thai basil and kaffir lime leaf · DF/GF ·	42
Hung lay curry of roast duck <u>w</u> young ginger, pickled garlic and peanuts · DF/GF/SF ·	46
Aromatic tom yum <u>w</u> minced prawn, heirloom tomatoes and sawtooth coriander · DF/GF/NF ·	46
Green curry <u>w</u> fuzzy melon, apple eggplant, baby corn and Thai basil · NF/DF/GF/VEG ·	34

Large Plates

Roasted lion's mane mushroom <u>w</u> herbs, peanuts and lemongrass nouc cham · GF/DF/VEG ·	34
Steamed snapper fillet <u>w</u> seafood sauce, sugar loaf cabbage and herbs · GF/DF/NF/SF ·	42
Coconut braised beef brisket <u>w</u> aromatic sweet fish sauce and nahm prik pla · GF/DF/NF/SF ·	50
Twice-cooked pork belly <u>w</u> fried shallot, coriander and plum tamarind sauce · DF/NF/SF ·	36

Salads & Sides

Two rice fried rice <u>w</u> sweet corn, snake bean, tomatoes, Thai basil and fried egg · GF/DF/NF ·	24
Pomelo and asparagus salad <u>w</u> roasted coconut, peanuts and mint · GF/DF/VEG ·	25
Stir fried sugar snap pea <u>w</u> tofu, ginger and mushroom sauce · NF/DF/GF/VEG ·	22
Coconut, lime leaf and lemongrass rice · GF/DF/NF/VEG ·	9
Jasmine rice · GF/DF/NF/VEG ·	6
Roti bread · DF/NF/VEG ·	10

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

Allow us to fulfil 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.



\$69 per person

Bites

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

Small Plates

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

Silkin tofu lon w lemongrass, heirloom carrots, cucumber and rice crackers · DF/NF/GF/VEG ·

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

Large Plates

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

Khao soi curry of chicken cutlet w roasted chilli oil and pickled mustard greens · DF/NF/SF/GFO ·

Sides

Jasmine rice · GF/DF/NF/VEG ·

Roti bread · DF/NF/VEG ·

Dessert

Mango mousse w spiced rum white peach, almond dacquoise, lemongrass and hibiscus gel, feuilletine and coconut white chocolate · GFO/SF ·

\$79 per person

Bites

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

Small Plates

Prawn and spinach dumplings w ginger, spring onion, coriander and Sichuan oil · NF/DF ·

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

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

Large Plates

Stir fried tuna and cashew nut w chilli jam, snake bean, garlic chive and Thai basil · DF/GF ·

Panang curry of braised beef brisket w chilli, peanuts, Thai basil and kaffir lime leaf · DF/GF ·

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

Sides

Roti bread · DF/NF/VEG ·

Jasmine rice · GF/DF/NF/VEG ·

Dessert

Galangal coconut panna cotta w hazelnut soil, calamansi gel and blood orange · GF/SF ·