

A La Carte

SMALL PLATES

Prawn Betel Leaf

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

Son-in-law Eggs

Tamarind chilli jam, shallot, herbs • GF/DF/NF/V •

Shark Bay Scallops

Soy butter, fermented chilli, fennel • GF/NF (A) •

Spiced Chicken Skewers

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

Crab and Prawn Spring Roll

Sweet chilli dipping sauce • GF (I) •

Grilled Squid Skewers

Jeow glaze, roasted rice, mixed herbs • GF/DF/NF (I) •

Vegetable Spring Rolls

Radish, carrot, lettuce, mint, nuoc cham • GF/DF/NF/VEG •

Soy Cured Salmon

Turmeric caramel, spring onion, crispy won ton • DF/NF/SF/GFO (A) •

Chicken Wings

Spiced batter, chilli caramel, mixed herbs • DF/NF •

Duck Salad

Chilli jam dressing, mixed herbs, sugarloaf cabbage • GF/DF •

SIDES

Smashed Cucumber Salad

Sichuan chilli oil, garlic, peanuts • GF/DF •

Asian Greens

Confit garlic, mushroom sauce • GF/NF/VEG/DF •

Coconut Rice

Coconut cream, lime leaf, spring onion • GF/DF/NF/VEG •

Jasmine Rice • GF/DF/NF/VEG •

Roti Bread • NF/VEG •

20/2pc

18/3pc

32/4pc

22/4pc

24/6pc

18/2pc

22/6pc

24

18

32

18

20

11

7

11

LARGE PLATES

Pork Belly

Plum sauce, hot and sour cucumber, mixed herbs • GF/DF/NF/SF •

Wagyu Porterhouse 250g

Sweet vinegar glaze, garlic jam, taro fries, salted egg • DF/NF/SF •

Duck Panang Curry

Crispy duck leg, burnt lychee, Thai basil • GF/DF •

Pad Cha Squid

Thai basil, baby corn, green pepper • GF/DF/NF (I) •

Beef Short Rib

Sweet vinegar glaze, hot n sour papaya, peanuts, lime leaf • GF/DF/SF •

Green Chicken Curry

Coconut, coriander • GF/DF/NF •

Vegetable Curry

Betel leaf, coconut • GF/DF/NF/VEG •

Crispy Skin Barramundi

Charred wombok, Sichuan soy, mixed herbs • GF/DF/NF/SF (A) •

Curry Stir Fry Noodle

Egg noodles, carrots, onion, snake beans • DF/NF/SF/V •

King Prawn Fried Rice

Chilli jam, spring onion, prawn oil • GF/DF/NF (A) •

DESSERTS

Young Coconut Mandarin Parfait

Almond crumb, coconut jelly • GF/SF/V •

Lemongrass Crème Brûlée • GF/NF/SF/V •

Shaved Ice

Seasonal fruits, pandan coconut jelly, condensed milk • GF/V/NF •

Fried Custard Bao

15/3pc

Set Menu | 65pp

SMALL PLATES

Spiced Chicken Skewers

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

Crab and Prawn Spring Roll

Sweet chilli dipping sauce • GF (I) •

Son-in-law Eggs

Tamarind chilli jam, shallot, herbs • GF/DF/NF/V •

LARGE PLATES

Green Chicken Curry

Coconut, coriander • GF/DF/NF •

Duck Salad

Chilli jam dressing, mixed herbs, sugarloaf cabbage • GF/DF •

SIDES

Jasmine Rice • GF/DF/NF/VEG •

Roti Bread • DF/NF/VEG •

DESSERT

Fried Custard Bao

Set Menu | 85pp

SMALL PLATES

Prawn Betel Leaf

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

Chicken Wings

Spiced batter, chilli caramel, mixed herbs • DF/NF •

Soy Cured Salmon

Turmeric caramel, spring onion, crispy won ton • DF/NF/SF/GFO (A) •

LARGE PLATES

Duck Panang Curry

Crispy duck leg, burnt lychee, Thai basil, lime leaf • GF/DF •

Pad Cha Squid

Thai basil, baby corn, green pepper • GF/DF/NF •

SIDES

Jasmine Rice • GF/DF/NF/VEG •

Smashed Cucumber Salad

Sichuan chilli oil, garlic, peanuts • GF/DF •

Roti Bread • NF/VEG •

DESSERT

Young Coconut Mandarin Parfait

Almond crumb, coconut jelly • GF/SF/V •

Fried Custard Bao