

TASTING MENU

Can't decide what to choose?
Then select one of our tasting menu options.

A sample of each of the below dishes will be served in portions accordingly.

If your group is 10 or more adults, we suggest you choose from one of the banquet options. Banquets are offered for the entire group only. All banquets are charged per person.

If you are selecting a Tasting Menu, it is a shared meal and will be provided to your entire group.
You can add additional dishes from the a la carte menu. (See a la carte menu for individual item costs).

For Reservation Please call: (03) 54 207499
Fully Licensed and NO B.Y.O.

TASTING 1

Three Courses \$39pp

First Course

Chicken, ginger & lemon grass dumplings with spicy coconut broth.

Ginger and prawn dumplings with house made Sichuan chilli oil and aged rice vinegar.

Pulled pork tacos
Thai style slow-cooked pork served on Chinese pancakes with papaya, coriander and Asian slaw.

Northern Chinese Style Cabbage Salad
Wombok, Carrot, Roasted Peanuts with Aged Vinegar Dressing.

Second Course

Wok seared seasonal greens

Green Mango Chicken Salad
Poached Chicken, pickle green mango, Fresh Mint, Thai basil, Vietnamese Mint, Bean Sprout, Crushed Peanuts, Cherry Tomatoes, and fried Shallots.

Thai Style Roasted Pork
Roasted 24-hour-Marinated Pork Belly,
Served with Black Rice Dipping Sauce.

Jasmine Rice

Third Course

Dessert

Lemongrass, maple syrup and five spice crème caramel.

TASTING 2

Four Courses \$49pp

First Course

Chicken, ginger & lemon grass dumplings with spicy coconut broth.

Ginger and prawn dumplings with house made Sichuan chilli oil and aged rice vinegar.

Pulled pork tacos
Thai style slow-cooked pork served on Chinese pancakes with papaya, coriander and Asian slaw.

Northern Chinese Style Cabbage Salad
Wombok, Carrot, Roasted Peanuts with Aged Vinegar Dressing.

Second Course

Wok seared seasonal greens

Green Mango Chicken Salad
Poached Chicken, pickle green mango, Fresh Mint, Thai basil, Vietnamese Mint, Bean Sprout, Crushed Peanuts, Cherry Tomatoes, and fried Shallots.

Thai Style Roasted Pork
Roasted 24-hour-Marinated Pork Belly,
Served with Black Rice Dipping Sauce.

Jasmine Rice

Third Course

Beef Curry

Chunky beef steak slow-cooked in ginger, garlic, onion, chilli, our curry spice mix, serve with toasted almonds and saffron raita.

Wok seared seasonal greens.

Jasmine Rice

Fourth Course

Dessert

Lemongrass, maple syrup and five spice crème caramel.