

\$69 SET MENU

Spicy Edamame

Fermented chilli, garlic

Lobster Betel Leaf

Toasted coconut, finger lime, chilli caramel

Fried Silken Tofu

Spiced Sichuan powder, chilli vinegar soy sauce

Cured Hiramasa Kingfish Sashimi

Red nam jim, coconut gel, lime pearl, toasted rice powder

Otak Otak

Spanish mackerel wrapped in banana leaf with coconut, chilli sambal

Slow Cooked Lamb Rump

Master stock, kohlrabi salad, nuoc cham dressing

Kari Ayam

Chicken yellow curry, kipfler potato, cucumber ajard

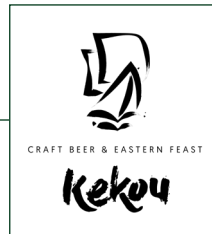
Mixed Mushroom Stir-Fry

Soy and garlic butter, coriander, shiitake powder

Stir-Fried Mixed Asian Greens

Soybean, crispy shallot

Jasmine Rice



\$79 SET MENU

Lobster Betel Leaf

toasted coconut, finger lime, chilli caramel

Pork and Prawn Wonton

Water chestnut, spring onion, Sichuan chilli oil

Crispy Turmeric Chicken Ribs

Chilli salt, spiced yoghurt dipping sauce

Cured Hiramasa Kingfish Sashimi

Red nam jim, coconut gel, lime pearl, toasted rice powder

Spicy Tuna Tartare

Pickled mustard green, black caviar, seaweed rice cracker

Pandan Smoked Duck Leg

Mandarin hoisin, ginger spring onion salsa, DIY seasonal herbs

Pad-Thai "Chaiya"

Chargrilled king prawn, tamarind, coconut glaze, peanuts

Veal Shank Green Curry

Apple eggplant, wild ginger, young coconut, Thai basil

Stir-Fried Morton Bay Bugs

Bonito cured yolk, sugar snap peas, house made chilli jam

Stir-Fried Mixed Asian Greens

Soybean, crispy shallot

Jasmine Rice