



## **\$ 45 Banquette Menu || Entire Table**

Tuna Sashimi | Chojang | Avocado | Native lime | Tempura Nori roll

Mooloolaba king prawn | Pumpkin | Corn | Pickled radish | Puffed wild rice

Tamarind glazed lamb belly | Miso eggplant | Thai herb cucumber salad



Jeyuk spicy BBQ pork | Kai lan | Watercress | Radish | Pear

Galbi-jjim [: Soy braised short rib ] | Charred carrot | Macadamia

Steamed jasmine rice

Green papaya | Fennel salad



Triple Ice Cream || Strawberry | Green tea | Mango || Cocoa soil | Grape | Meringue