



## Entrée

Tuna Sashimi   Chojang   Avocado   Native lime   Tempura Nori roll	16
Mooloolaba king prawn   Pumpkin   Corn   Pickled radish   Puffed wild rice	16
Tamarind glazed lamb belly   Miso eggplant   Thai herb cucumber salad	18
Charred swordfish   Brined citrus salad   Nam Jim	16

## Main

Jeyuk spicy BBQ pork   Kai lan   Watercress   Radish   Pear	29
Galbi-jjim [: Soy braised short rib ]   Charred carrot   Macadamia	29
Market Fish	29
Northern style aromatic pork curry   Cashews   Asian herb salad	29

## Side

Steamed jasmine rice	3
Chef's selection of House Kimchi	9
Green papaya   Fennel salad	9
Wok tossed greens   Honeysuckle oyster sauce	9
Prawn & vegetable fried rice	10

## To finish

Crème brûlée   Berries   Coconut foam   Native lime   Cacao toffee	10
Triple Ice Cream    Strawberry   Green tea   Mango    Cocoa soil   Grape   Meringue	10