

COLD

Oysters | GF / NF | 6 ea / Half Dozen 30

Watermelon Granita, Thai Basil

Fresh Catch Taco | NF | 18

Avocado Puree | Tobiko | Jalapeno

Hiramasa Kingfish | GF | 27

Nam Jim | Citrus | Tumeric Coconut

SMALLS

Popcorn Cauliflower | 19

Togarashi | Yuzu Mayo | Curry Leaves

Beef Rendang Donut | 18

Coconut Cream | Peanut

Grilled Wagyu | GF | 19

Nuoc Cham | Betel Leaf | Garlic

Prawn Dumplings | 22

Ginger | Red Vinegar | Chilli Oil

Kaffir Lime Chicken | GF / NF | 19

Coconut Satay | Pickled Chilli | Herbs

Roast Duck Salad | 25

Lychee | Ginger | Cashew | Sour Hoisin Wok

Tossed Greens | 14

Oyster Sauce | Garlic | Almond

Grilled Stem Broccoli | 16

Gochujang Butter | XP Shallots

BIGS

Whole Burrata | 28

Heirloom Tomato | Chilli Oil | Viet Mint | Roti

Twice Cooked Pork Belly | GF | 32

Ginger Caramel | Sour Mango | Smoked Chilli

Crispy 1/2 Duck | GF | 44

Orange | Ginger | Spiced Vinegar | Viet Mint

WOK

Pork n Prawn Pad Thai | GF | 36

Chilli Jam | Peanuts | Coriander | Calamari | Tofu

Eggplant Pad Seuw | GF | 33

Black Bean | Thai Basil | Buok Choy | Snow Pea

Shaking Beef | GF | 44

Kailan | Banana Chilli | Ginger

CURRIES

Crispy Fish Dry Red Curry | GF | 44

Pickled Chilli | Herbs | Cashew

Vegan Curry | GF | 36

Smoked Cabbage | Pumpkin | Bamboo Heart

Slow Roast Lamb Curry | GF | 42

Green Peas | Viet Mint | 3 Garlics

SIDES

Green Papaya Slaw | GF | 22

Chilli Jam | Crispy Anchovy

Rice | 5

Roti | 8

SWEETS

Pandan Tapioca | GF | 18

Mango | Chilli Hokey Pokey | Mango Sorbet

Popcorn Cheesecake | 19

Caramel | Papaya | Gingerbread

\$100 PER PERSON

CHEFS TASTING MENU

10 COURSE DEGUSTATION

*10% SUNDAY SURCHARGE | 15% PUBLIC HOLIDAY

OUR MENU IS DESIGNED TO BE SHARED – DISHES WILL BE SENT OUT AS READY
WE CATER FOR DIETARIES – PLEASE BE AWARE THERE MAY BE TRACES