

冷
麵



乾
類

SMOKED SNOWY MOUNTAINS RAINBOW TROUT (6PCE) \$38

sesame wafer, nahm pla prik, green mango,
mint, chilli jam, tobiko

LOCAL YELLOWFIN TUNA SASHIMI \$36

red chilli nahm jim, lychee, coconut, chilli oil,
fried eschalot, thai basil, kaffir lime

SEARED HOKKAIDO SCALLOPS (1/2 DOZ) \$42

green chilli nahm jim, coconut, curry oil,
puffed rice, herbs, kaffir lime

GRILLED KING PRAWNS (3PCE) \$36

XO butter, herbs, charred lime, chilli oil

HIBACHI GRILLED SATAY PORK SKEWERS (3PCE) \$34

satay sauce, peanuts, herbs, fried garlic, lime

PANI PURI \$30

spiced chickpeas, potato, tomatillo mint salsa,
tomato, fried curry leaves, 9spice

冷
麵



乾
類

STEAMED LOCAL FLAMETAILED SNAPPER \$50

aromatic soy broth, ginger shallot relish,
herbs, chilli oil, sesame

CHAR HO FUN \$42

house made flat rice noodles, fried tofu, asian greens,
basil, mushrooms, peanuts, chilli, ginger soy dressing

YELLOW CURRY OF COCONUT BRAISED CHICKEN \$48

potato, coconut, basil, pickled mustard greens,
fried eschalot, fried garlic, kaffir lime

36 HOUR SLOW COOKED WAGYU BEEF CHEEK \$56

local green papaya salad, mango chilli caramel,
red chilli naahm jim, kaffir lime, lemongrass

WHOLE FRIED LOCAL NANNIGAI (1.5KG) \$95

fish sauce tamarind caramel, kaffir lime, lemongrass

冷
麵



乾
麵

WOK TOSSED ASIAN GREENS \$16

oyster sauce, toasted sesame, fried garlic

AROMATIC BASMATI RICE \$10

PARATHA ROTI (3PCE) \$16

SOMETHING SWEET

COCONUT PANDAN MOUSSE \$18

grilled banana, palm sugar caramel, passionfruit,
milk crumb, raspberry

HOUSE MADE SORBETS (GF/DF)

CARAMELISED BANANA & HONEYCOMB SORBET \$12

RASPBERRY & KAFFIR LIME SORBET \$12