

THAT PAUSE.
BETWEEN BREATH AND BELONGING. BETWEEN
STILLNESS AND CONNECTION. THAT'S WHERE
WE BEGIN.

STILL & SOCIAL IS A SPACE TO FEEL SEEN,
TO SLOW DOWN, TO SAVOUR WHAT MATTERS.
NOT JUST A MEAL, BUT A MOMENT.

A RHYTHM. A RITUAL.
FOOD THAT REMEMBERS.
HOSPITALITY WITH HEART.
PRESENCE MADE TANGIBLE.

COME AS YOU ARE.
LEAVE A LITTLE MORE WHOLE.



STILL & SOCIAL

MODERN ASIAN-INSPIRED DINING SANCTUARY

SMALL MOMENTS

LIGHT BEGINNINGS TO AWAKEN THE SENSES

LETTUCE CUP SPRING ROLLS CRISP LETTUCE CUPS, VEGETABLE SPRING ROLLS, HERBS, HOUSE CUCUMBER SWEET CHILLI	17
GOLDEN HOUR CHICKEN DUMPLINGS CHICKEN, SHALLOT, DILL, DELICATE SOY	18
SLOW FLAME BEEF ROTI CHARRED ROTI, BBQ BEEF, GARLIC, CARAMELISED ONION, CAPSICUM	23
SOULFIRE CHICKEN SKEWERS TURMERIC, HOUSE SATAY SAUCE, CHILLI	20
PRAWN TOAST SESAME, PRAWN, HEBS, DELICATE SPICES, HOUSE CHILLI MAYO	23
THE GOLDEN FOLD CHICKEN, DELICATE PUFF PASTRY, WARMING SPICES, HOUSE CUCUMBER SWEET CHILLI	18

MAIN RITUALS

CRAFTED FOR BALANCE AND CONNECTION

CRISP WHOLE BARRAMUNDI (750G) TAMARIND GLAZE, CHILLI, CRISP GARLIC, LIME, FRESH CORIANDER	65
ROASTED CASHEW CHICKEN CHICKEN, ROASTED CASHEW, SEASONAL VEGETABLES, GARLIC, LIGHT SOY	30
CARAMELISED PORK RIBS (750G) CAMEL GLAZE, CRISP SHALLOTS, FRESH CORIANDER	65
STILL & SOCIAL PAD THAI CHICKEN, BEANSHOOT, CHIVE, TAMARIND, ROASTED PEANUTS, LIME	30
SLOW FLAME BBQ BEEF SMOKY SOY GLAZE, CARAMELISED ONION, BEANS, CAPSICUM	34
PAD SEE EW BRAISED BEEF, FLAT RICE NOODLES, CARROT, EGG, CHINESE BROCCOLI	32
HOLY BASIL CHICKEN, SEASONAL VEGETABLES, FRESH BASIL, LIGHT SOY	30
WOK FRIED RICE CHICKEN, EGG, SPRING ONION, CHINESE BROCCOLI, HOUSE SEASONING	30
CHILLI GARLIC PRAWNS PRAWN, BASIL, GARLIC, SEASONAL VEGETABLES, LIGHT SOY	36

CURRY COLLECTION

SLOW-SIMMERED, AROMATIC, DEEPLY COMFORTING

RED CURRY PRAWN, BASIL, SEASONAL VEGETABLES, ASIAN HERBS	36
GREEN CURRY CHICKEN, BASIL, SEASONAL VEGETABLES, ASIAN HERBS	30
MASSAMAN CURRY BRAISED BEEF, ROASTED CASHEW, POTATO, CARROT	32

ON THE SIDE OF STILLNESS

SIMPLE, GROUNDING ADDITIONS TO BRING BALANCE TO YOUR TABLE

CRISP LOTUS ROOT RICE SEASONING, SEA SALT, HOUSE CHILLI MAYO	15
JASMINE RICE	7
COCONUT RICE	8
CHARRED ROTI HOUSE PEANUT SATAY SAUCE	9

SWEET HARMONY

A SWEET PAUSE BEFORE THE NIGHT UNFOLDS

GOLDEN BANANA FRITTER VANILLA ICE CREAM, FRESH STRAWBERRIES	18
MANGO SUNSET MANGO ICE-CREAM, PASSIONFRUIT, MINT	15
NUTELLA SPRING ROLLS VANILLA ICE-CREAM, FRESH STRAWBERRIES	20
MANGO STICKY RICE STICKY RICE, FRESH MANGO, COCONUT CREAM	20
AFFOGATO VANILLA ICE CREAM, LINDT CHOCOLATE, ESPRESSO	17
AFFOGATO WITH BAILEYS FRANGELICO KAHLUA	23

OUR MENU IS CRAFTED BY OUR CHEF, SHOWCASING THE FINEST LOCAL PRODUCERS AND ORGANIC GROWERS COMMITTED TO SUSTAINABLE PRACTICES.

PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS, FOOD ALLERGIES, OR INTOLERANCES. SEPARATE VEGAN, VEGETARIAN, AND LOW-GLUTEN MENUS ARE AVAILABLE UPON REQUEST.

FOOD DISCLAIMER: WHILE ALL CARE IS TAKEN, OUR KITCHEN HANDLES INGREDIENTS INCLUDING GLUTEN, NUTS, DAIRY, SOY, SESAME, EGGS, AND SHELLFISH, AND CROSS-CONTAMINATION MAY OCCUR.

A 10% SURCHARGE WEEKENDS | 15% SURCHARGE ON PUBLIC HOLIDAYS | 1.5% SURCHARGE ON ALL CARD TRANSACTIONS.