

Two course \$69pp · Three course \$79pp

SMALL

Slow braised and charred octopus, miso and eggplant puree, shaved Brussels sprouts, lup cheong & walnuts

Hakka style prawn stuffed eggplant, ma la dressing, tofu and Chinese olive, dried chicken, shallot oil

Issan style mushroom salad, grilled Noosa oyster mushrooms, Asian herbs, lemongrass & tamarind

Koji marinated beef tataki, crisp oyster, daikon, wasabi, miso mustard, black beer ponzu

Cured ocean trout, yuzu kosho crème fraiche, furikake, wakame, caviar

Cambodian style barramundi salad, spiced palm sugar caramel, green mango, bean sprouts, Thai basil

LARGE

Jungle Curry with quail, bamboo, wild ginger, pickled papaya, Thai basil

Sate Ayam, charcoal roasted spatchcock, peanut hoi sin, braised peanuts, charred greens

Red curry of braised duck leg, local lychee, snake bean, Thai eggplant, basil

Whole crispy fried fish, chilli, tamarind, finger ginger, three flavour sauce, pickled garlic, crisp basil & roasted rice +15 supplement

Southern style fish curry, Mooloolaba swordfish, betel leaves, chilli, Fraser Isle spanner crab & rice vermicelli

Black pepper stir fry of venison and Mooloolaba prawns, Thai eggplant, Asian celery & nam adjard

TO FINISH

Apple, rhubarb, parsnip

Soft coconut pudding, sticky black rice, apricot and Thai basil sorbet, gingerbread, peanut, finger lime

Koji crème caramel, carrot & yuzu sorbet

Cheese selection of local & imported, with lavosh and condiments +20 supplement

EXTRAS

Chinese steam buns, whipped roe, roasted bonito (TWO PIECES) 12

General Tso's cauliflower, deep fried, ginger & hoi sin sauce (SIX PIECES) 10

Wok tossed greens with oyster sauce and fried garlic 15

Steamed jasmine rice for the table 5

CHEF'S SELECTION

\$105pp · Matching wines +\$65pp

Designed for the whole table to enjoy

Cured ocean trout, yuzu kosho crème fraiche, furikake, wakame, caviar

Koji marinated beef tataki, crisp oyster, daikon, wasabi, miso mustard, black beer ponzu

Sa cha, chicken, Moreton Bay bug, bamboo, bok choy stir fry, Taiwanese barbecue sauce

Pan seared duck, fried Sichuan style long beans, lychee, scallop braised cabbage, tamarind & hoi sin sauce

Apple, rhubarb, parsnip

