

BREAD AND DIPS a duo of homemade dips and extra virgin olive oil, balsamic reduction	11.9
SALT & PEPPER CALAMARI calamari dusted in our signature rice flour coating lightly cooked to retain its natural succulence and tenderness, served with garlic aioli	14.9
SPRING ROLLS (8) four pieces of hand crafted vegetarian spring rolls, served with sweet chilli sauce	9.9
HONEY PRAWNS four pieces of battered prawns, light honey, sesame seed, served in a shot glass	14.9
SAN CHOY BOW vegetarian style san choy bow of fresh vegetables wok tossed in our signature sauce, crispy onion, served with lettuce cup	13.9
JALAPENO POPPERS juicy jalapeno breaded and filled with cream cheese, mozzarella cheese and parmesan cheese	13.9
BEEF SKEWERS (GF) beef skewers marinated with rum and coconut served with pineapple salsa	16.9
CHICKEN SKEWERS oven baked chicken skewers marinated with ginger, garlic and Japanese teriyaki glaze, served with mayonnaise	13.9
KAKUNI PORK BELLY pork belly slow braised in a Japanese style broth with hot yellow mustard	13.9
SEARED TUNA sashimi grade yellow fin tuna marinated in ginger and soy lightly seared topped with Spanish onion	15.9
FISH CAKE Thai inspired hand crafted fish cake with hints of lemongrass, coriander and cumin served with sweet chilli sauce	14.9
PANKO BRIE CHEESE panko crumbed brie cheese served with tomato and kiwi comfiture	11.9
GRILLED SCALLOPS grilled scallops wrapped with prosciutto, cauliflower puree, chorizo and chilli jam	17.9

