

SMALL PLATES

- House pickles GF, V, VG
- Kingfish sashimi, lime, coconut, chilli and kaffir lime GF
- Betel leaf, scallop, caramelised coconut, chilli and roasted peanuts
- Grilled lemongrass pork betel leaf skewers, peanuts, shallot relish (2pcs)
- Prawn, mud crab & scallop toast, mayo and herbs
- Salt and pepper calamari, crispy garlic and lime GF
- Coconut prawn, wasabi mayo (2pcs) GF
- Roast duck larb, roasted rice, rice crackers GF
- Compressed watermelon salad, pistachio, watercress and nuoc cham GF, V, VG
 - Prawn
- Green Papaya & grilled pineapple salad, medley tomatoes and roasted peanuts GF, V, VG
- Chicken & leek wonton with sweet Sichuan chilli dressing
- Seafood spring rolls (4pcs)
- Vegetarian spring rolls (4pcs) V

LARGE PLATES

Crispy barramundi laksa curry GF

Sweet and sour crispy master stock pork belly, pickled pineapple and mint

Grilled eggplant, sambal tomatoes and fresh herbs V, VG

Pan fried sword fish, white soy, ginger and shallot

Wagyu black pepper beef, mushroom and snow pea

Crispy pork belly with chilli, Thai basil stir fry with Chinese broccoli

Grilled king prawns with garlic butter GF

Korean fried chicken, spicy gochujang, pickles and kimchi

Coconut tamarind curry with seasonal vegetables and tofu GF V, VG

Crispy pork hock pancakes with sweet chilli caramel, apple & mint salad (12pcs)

Chargrilled lamb, butter lettuce, vermicelli, roasted rice and nam pla prik GF

Grilled calamari with nam jim and fresh herbs GF

Wagya beef rendang with coconut cream, served with crispy roti GF

Lemon and yuzu chicken katsu

Singapore chilli soft shell crab GF

NOODLES, RICE AND SIDES

6 / 7.5	Tom yum seafood fried rice, Kaffir lime and lemon grass	24 / 27.5
24 / 27.5	Fried rice, chorizo, pickled mustard greens, prawns and crispy garlic GF	24 / 27.5
6 / 7.5	Vegetarian fried rice GF	18 / 21
18 / 21	Pad see ew (rice noodle)*	18 / 21
10 / 11.5	– Chicken GF	+ 6 / 7.5
	– Prawn GF	+ 8 / 9.5
19 / 22	– Beef	+ 8 / 9.5
18 / 21	Stir fry seafood hokkien noodles with house made XO sauce	26 / 30
18 / 21	Mi goreng noodles served with grilled chicken and sunny side egg	24 / 27.5
18 / 21	Stir fry baby bok choy with garlic and shao xing GF, V, VG	14 / 16
+ 8 / 9.5	Steamed season greens with oyster sauce* V, VG	14 / 16
18 / 21	Steamed rice	3.5 / 5
16 / 18.5	Roti (1pc)	6 / 7.5
16 / 18.5	Pancakes (6pcs)	6 / 7.5
14 / 16		

KIDS MEALS

27 / 31	Chicken and chips	10
26 / 30	Fish and chips	10
18 / 21	Steamed fish fillet with vegetables	10
29 / 33.5	Chicken and leek wonton soup	10

DESSERTS

25 / 29	Strawberries & cream with strawberry granita GF, V	14 / 16
36 / 41.5	Mango sticky rice GF, V, VG	14 / 16
27 / 31	Fried ice cream	14 / 16
24 / 27.5	– Chocolate	
	– Caramel	
48 / 55	– Strawberry	
30 / 34.5	– Banana	
25 / 29	Kids waffle and ice cream	7
30 / 34.5	Kids ice cream cone	5
	– Vanilla	
24 / 27.5	– Strawberry	
32 / 37		

BANQUET MENU

OPTION 1

\$45 per person / minimum 2 people

COMPRESSED WATERMELON SALAD, PISTACHIO,
WATERCRES, NOUCH CHAM

SALT AND PEPPER CALAMARI, CRISPY GARLIC, LIME

CRISPY BARRAMUNDI LAKSA CURRY

SWEET AND SOUR CRISPY MASTERSTOCK PORK BELLY,
PICKLED PINEAPPLE, MINT

KOREAN FRIED CHICKEN, SPICY GOCHUJANG, PICKLES

STEAMED SEASONAL GREENS WITH OYSTER SAUCE

FRIED RICE

OPTION 2

\$59 per person / minimum 2 people

BETEL LEAF, SCALLOP, CARAMELISED COCONUT, CHILLI
AND ROASTED PEANUTS

COMPRESSED WATERMELON SALAD, PISTACHIO,
WATERCRES, NOUC CHAM

SALT AND PEPPER CALAMARI, CRISPY GARLIC, LIME

CRISPY BARRAMUNDI LAKSA CURRY

SWEET AND SOUR CRISPY MASTERSTOCK PORK BELLY,
PICKLED PINEAPPLE, MINT

KOREAN FRIED CHICKEN, SPICY GOCHUJANG, PICKLES

STEAMED SEASONAL GREENS WITH OYSTER SAUCE

FRIED RICE

DESSERTS TO SHARE – CHEFS SELECTION