



Good Luck

RESTAURANT LOUNGE



SNACKS

1. Bread12
2. Spicy cucumber, white fungus9
3. Fried shishito peppers, yuzu mayo18
4. Peanuts6
5. Seaweed & potato stick, cream cheese, sambal...15

COLD ENTREE

6. Oyster, cucumber, finger lime7ea
7. Tuna, green tomato26
8. Kingfish, miso onion, yuzu24
9. Snapper, melon, perilla25
10. Scallop sashimi, crispy kombu, betel leaf27
11. Stracciatella, edamame, herbs18
12. Beef tartare, horseradish, seaweed29

HOT ENTREE

13. Fried eggs, tofu, crispy chilli26
14. Mussels in sardine XO30
15. Prawn croquette, tonkatsu mayo9ea
16. Smoked pork spring roll12ea
17. Tofu, sweet potato leaf spring roll8ea
18. Red prawn dumplings, chilli dressing8ea
19. Chicken wontons, crisp garlic dressing7ea

NOODLES

20. Ginger, shallot, sesame linguine36
21. Soy noodles, enoki, bean sprouts34
22. Tofu ravioli, smoked pork35
23. Crab, salt 'n' pepper noodles38
24. Chilli scallop, sake, black sesame rice cakes..42
25. Five spice beef shin, belt noodle, peanuts.....42
26. Half-lobster, chilli, garlic, noodles.....125

GRILL & WOK

27. Stir fried prawns, tomato sambal, cereal48
28. Kingfish collar, finger lime sambal29
29. Steamed hapuka, togarashi, chives48
30. Grilled ocean perch, green chilli jam65
31. Five spice duck sausage, black garlic29
32. Teriyaki lamb backstrap, lettuce, vermicelli ..43
33. Soy poached chicken with shiso broth38
34. Smoked grilled chicken legs28
35. BBQ pork belly, smoked pineapple, chilli45
36. Smoked beef short rib, pickles,
maple mustard sauce75
37. 800g Heritage Full Blood Wagyu Ribeye MB5+....260

SIDES & SALADS

38. Avocado, leek, kombu16
39. Baby cos, buttermilk, crispy seeds17
40. Cabbage salad, herbs & aromats17
41. Smoked carrots, ginger shallot18
42. Long beans, fermented chilli16
43. Smoked corn, green garlic, rice18
44. Stir fried spinach, sesame dressing16
45. Steamed rice6
46. Waffles8ea

LIVE TANK

Your choice of red, green or white sauce.
Add a croissant waffle to soak up the juice.

47. Mud crabMP
48. LobsterMP
49. Snow crabMP
50. King crabMP

“SAVE ROOM FOR DESSERT”

All cards incur a 1.05% surcharge. Groups of 8 or more will incur a 10% service charge (Monday-Saturday). Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

“TELL ME WHAT TO EAT”

\$115

BANQUET MENU

FOR GROUPS OF 4+

Peanuts
Cucumber, white fungus
Tuna crudo, green tomato
Smoked pork spring rolls
Stracciatella, edamame, herbs
Bread

Ginger, shallot & sesame linguine
Stir fried prawns, tomato sambal, cereal
Glazed BBQ beef short rib, maple miso & pickles
Baby cos, buttermilk, crispy seeds
Corn, green garlic, rice

Milk & chocolate soft serve with caramel
Almond, white chocolate & mango baked alaska

\$165

BANQUET MENU

FOR GROUPS OF 4+

Peanuts
Cucumber, white fungus
Avocado, yuzu, sesame
Beef tartare, horseradish, seaweed
Red prawn dumplings, chilli dressing
Fried eggs, whipped tofu, crispy chilli
Bread

Live lobster and lobster noodles

Glazed BBQ beef short rib, maple miso & pickles
Smoked carrot, ginger shallot relish
Spinach, sesame, chilli, pickled onion

Milk and chocolate soft serve with caramel
Milo layer cake with milo ice cream