

S N A C K S

Fried mantou (2) and Ogni smoked butter 8
Other flavours of in-house smoked butters (*vegan versions available*) 3ea
Additional bread 3ea

Fuchka with chickpea and potato filling, smoked yoghurt & tamarind sauces 14
(*vegan version available*)

OGNI ceviche, finger lime, green sauce 28

 Housemade sai ua (spicy Lao-style pork and herb sausage) 29

S E A F O O D

 Charred octopus, tamarind mole and dabu dabu (Indonesian tomato salsa) 33
(*vegan version available*)

Maltagliati with king prawn Malai curry and sage burnt butter 36
Extra prawns 5ea

Charcoal grilled calamari and green mango salad 40

OGNI grilled whole fish with assam pedas butter M.P

M E A T

Wagyu beef and 'breakfast eggs' with coriander seed butter 34

Porchetta with Thai basil peanut pesto 43

Smokey goat rezala (Bengali curry) served with rice 40

Most of our food contains spices and chilli.  Indicates the dishes that are generally considered to be our spiciest. We recommend giving it a go and chasing it with our incredibly delicious and refreshing beverages.

VEGETABLES & SIDES

	Smokey egg noodles with seaweed butter, cucumber and pickled mustard <i>(vegan version available)</i>	28
	Roasted cauliflower with sambal hijau, smoked moong dal <i>(vegan)</i>	33
	Charred seasonal greens with lime and chilli oil <i>(vegan)</i>	16
	Watermelon and feta salad with nuoc mam <i>(vegetarian version available)</i>	18
	Triple cooked crispy potatoes with parsley and mustard oil <i>(vegan)</i>	18
	Panggang sticky coconut rice wrapped and charred in banana leaf <i>(vegan)</i>	8
	Achar achar (Malaysian pickle) and assorted fried crackers <i>(vegan)</i>	12
	Plain rice	5

DESSERT

	Crystal Dumplings with passion fruit and coconut snow <i>(vegan)</i>	22
	Smoked chocolate mousse, jaam and honeycomb <i>(vegetarian)</i>	24
	OGNI Sorbet <i>(vegetarian, vegan version available)</i>	16