

CHEF'S SPECIALS

Wok fried Wagyu beef w XO sauce, bell pepper , spring onion & cashews	40
Slow cooked lamb shoulder Panang curry, potato, kaffir lime & Thai basil	43

STARTERS

Sydney rock oyster w red chilli nahm jim	7 ea
Moreton bay bug betel leaf w peanuts, lime, chilli, toasted coconut & fish roe	9 ea
Prawn, mud crab & scallop toast w plum sauce	21
Grilled chicken skewers, pickled cucumber & peanut sauce 3skewers	21
Crispy crab & prawns rice paper spring rolls w plum sauce 6pc (Veg Available 5pc 18)	24
Fried silky tofu & eggplant with sweet chilli sauce	23
Steamed scallop & prawn dumplings with ginger and soy sauce 5pc	25
Salt & pepper calamari, crispy garlic & sriracha dipping sauce	28
Green papaya & tiger prawn salad, cucumber, crushed peanuts, chilli & lime (Veg Available 25)	27

MAINS

Roasted duck salad, mint, coriander, red onion, lychee with chili jam dressing	38
Crispy skin chicken, lime , homemade hoisin & plum sauce	29
Crispy pork belly & green beans, wok tossed Prik Khing chilli paste	35
Barramundi fillet & green apple salad, cashew, lemongrass, coriander, chilli & lime	36
Australian king prawns, asparagus, chilli Sambal & Thai basil	48
Crispy pork belly, Chinese broccoli & oyster sauce	33
Twice cooked Angus beef short rib with tamarind glaze, smoked chilli & ground roasted rice	59
Wok fried chicken breast fillet, chilli jam, cashews, spring onion	29
Whole fried snapper with sweet and sour sauce, chilli & cashew nuts	58
Sen Jan Pad Thai noodle, prawns, egg, radish, tofu, chilli, peanuts & beansprout (Veg Available 26)	32
Blue swimmer crab fried rice , egg, spring onion, coriander & crispy shallot (Veg Available 26)	34

CURRIES

Jungle curry of barramundi, baby corn, chilli, basil & wild ginger	37
Massaman coconut curry of wagyu beef, sweet potato (Add Roti for 5)	42
Green curry of pumpkin, tofu, green bean & sweet basil	28
Yellow curry of chicken fillet, green bean, sweet potato & Ajad	35

VEGETABLES

Roasted cauliflower with turmeric & coconut curry, crispy basil	28
Asian greens, shitake mushroom, tofu, garlic & oyster sauce	25
Mixed mushrooms stir fry with snow pea, black fungus & chilli basil	27

Steamed jasmine rice	per person 5
Plain Roti	per serve 5

Please inform our staff if you have any allergies or an intolerance at any ingredients that could be in your dish
 All credit and debit card payments incur a 1.5% process fee, Maximum 3 cards split payment, No split bill.
 Group of 10 people or more are subject to an additional 10% service charge,
 5% surcharge on Sunday and 15% surcharge on Public holiday