

STARTER

Prawn spring rolls w kewpie mayo, togarashi (2)	18
Wagyu beef betel leaf, herbs, peanut dipping sauce (4) GFO	22
Spicy salmon crackers w wasabi lime mayo, lemongrass, chives (4) GF	28
Sweet and sticky chicken wings GF	24
Sizzling half shell scallop with nahm prik pao brown butter, lime leaf (2) GFO	26
Crispy duck pancakes w tamarind slaw, plum sauce (4)	34
Chilli salt spiced calamari GF	26
Satay chicken skewers w peanut sauce, chilli oil (2) GF	22
Crispy eggplant w palm sugar miso caramel (4) GF	24

MAIN

Crispy barramundi fillet, green apple, Vietnamese slaw, cashew GF	37
Braised Wagyu beef Pad sew, gailan, rice noodle, crispy shallot	36
Chef's special Market Fish	MP
Roasted half chicken with roast coconut black chilli sambal GF	38
Grilled Skull Island Prawns, XO butter sauce and burnt lemon (3) GF	52
BBQ 250gr MB4 Wagyu Flat Iron Steak, tamarind lime chimichurri GF	54
Steamed barramundi fillet, soy, ginger, shallot GFO	48
Twice cooked beef ribs, Panang curry sauce, lime leaf GF	58
Special fried rice with prawn, scallop, snow pea, shallot GF	32

All tables of 6 or more are on shared set menu | Please advise your waiter of any dietary requirements | All cards payment incur a fee | A surcharge of 10% applies on Sundays and 15% on public holidays

SIDES

Tomyum spiced corn ribs, coriander, lemon GF	16
Charred sugar loaf cabbage, miso nam prik pao dressing GF	17
Wok fried seasonal Asian green GF	19
Lotus root salad with carrot, herbs, crispy shallot, peanut GF	15
Roti basket (2)	10
Jasmine rice GF	5/10

SWEETS

Vietnamese cream caramel	14
Tiramisu mousse mochi	10

CHEF'S BANQUET (Min 2 Guests) 99 per person

Spicy salmon crackers w wasabi lime mayo, lemongrass, chives
Wagyu beef betel leaf, herbs, peanut dipping sauce
Sweet and sticky chicken wings
Braised Wagyu beef Pad sew, gailan, rice noodle, crispy shallot
Steamed barramundi fillet , soy, ginger, shallot
Wok fried seasonal Asian green
Jasmine rice
Tiramisu mousse mochi

ONICE FEAST (Min 2 Guests) 129 per person

Prawn spring rolls w kewpie mayo, togarashi
Spicy salmon crackers w wasabi lime mayo, lemongrass, chives
Chilli salt spiced calamari
Satay chicken skewers w peanut sauce, chilli oil
Grilled Skull Island prawns, XO butter sauce, burnt lemon
Twice cooked beef ribs, Panang curry sauce, lime leaf
Tomyum spiced corn ribs, coriander, lemon
Roti basket
Tiramisu mousse mochi