

FOOD

CHEF SELECTION BANQUET

NOT SURE WHAT TO TRY? 65
ENJOY VARIETY?
LET OUR CHEF SELECT A DELICIOUS RANGE
FROM OUR MENU.
PLEASE ADVISE OF ANY DIETARY
REQUIREMENTS OR PREFERENCES.
MINIMUM 2 PEOPLE
BEST SOLUTION FOR LARGER GROUPS

SNACKS

EDAMAME W BROWN BUTTER & WHITE SOY	12
LOTUS CHIPS W CONFIT SHALLOT & MISO AIOLI	10
PEKING DUCK & DAVIDSON PLUM SPRING ROLLS	18
LOBSTER MILK BUN W SRIRACHA & COS	18
COCONUT CRUSTED SKULL	12
ISLAND PRAWN SANDO WITH KIMCHI AND KEWPIE MAYO	
MORETON BAY BUG AND BRIOCHE TOAST	22
BURNT LIME AND LIME	
WAGYU BEEF RENDANG CURRY PUFF	10
WITH MASSAMAN CURRY SAUCE	

THE CHARCOAL HABACHI

MB9 KING RIVER WAGYU BEEF SKEWERS	14
CHICKEN SKEWERS	12
URBAN VALLEY WILD	10
MUSHROOM SKEWERS	

DUMPLINGS

NOOSA BLACK GARLIC PRAWN	22
LEMONGRASS PORK SHUMAI	20
MORETON BAY BUG SHUMAI	22
TRUFFLE AND MUSHROOM	20

SIDES

RICE	6
ROTI BREAD	8
CHARCOAL GRILLED GREENS WITH FERMENTED CHILLI & LIME BUTTER	16
GREEN PAPAYA SALAD WITH SPICED PEANUTS AND NAM JIM DRESSING	18
FRIES WITH FURIKAKE SEASONING MISO AIOLI	12

SMALL PLATES

DUCK & HEIRLOOM TOMATO TOMSUM SALAD	28
SPANNER CRAB MIANG – SPICED CASHEW NAM PRIK – CRISPY RICE – SHAVED APPLE & KAFFIR LIME LEAF	32
WAGYU BEEF TARTARE – PICKLED DIAKON – GOCHUCHANG DRESSING – CURRY LEAF & TARO CHIPS	27
SASHIMI KING FISH – RED NAM JIM – YOUNG COCONUT CRISPY ESCHALLOT	28

LARGE PLATES

BANNOCKBURN CHICKEN WITH THAI BASIL & GINGER – COCONUT – RED CURRY	42
SHORT RIB MASSAMAN	79
400G MB5 OCCONER DRY AGED SIRLOIN ON THE BONE	82
AROMATIC GREEN CURRY – BUTTERNUT SQUASH – CHICKPEAS – TOFU & THAI BASIL	34

DESSERTS

MANGO STICKY RICE WITH BURNT HONEY	16
PANDAN PANACOTTA – GRILLED LYCHEE & COCONUT GRANITTA	16

