



small bites (per piece)

Pan seared scallops with miso butter & perilla (GF, Vegan option)(i)	10
Betel leaf prawn with lemongrass, kafir lime and chilli (GF, Vegan option)(a)	11
Lao style tapioca and pork dumpling (GF)	7
Bao bun burger with crispy chicken, chilli mayo, yuzu slaw	11

small dishes (share)

Chicken & pork wontons with chilli and black vinegar dressing (5pc)	26
Crispy tea smoked tofu, black fungus, pickled green chilli and shallot oil (GF, Vegan)	22
Market fish crudo with green apple, pear and gochuchang (GF)(m)	mp
Sticky glazed pork ribs, betel leaves, Asian herbs, whisky tamarind sauce	34
Warm salad of fried fish with pomelo, sweet tamarind and chilli dressing(a)	34

from the Hibachi grill

Grilled wild caught King prawn with Singaporean chilli butter(2pc) (GF) (a)	32
Free range Gooralie pork skewer with spicy nam jim jaew, bitter greens (GF)	20
Wagyu skewers with spicy peanut sauce, pickle ginger (GF)	22
Dry aged Gooralie pork chop (300gm) with citrus and chilli caramel	48
Dry aged Sir Harry orange fed wagyu (MB 8/9), 3 different house sides and condiments	mp

large dishes (share)

Sweet and spicy Korean crunchy fried chicken with roasted peanuts (GF)	32
Crispy barramundi, yellow fragrant broth, lemongrass, galangal, Thai basil (GF)(a)	46
Massaman vegetable curry with pumpkin and cashews (GF, Vegan)	36
Duck leg braised with soy and coconut in red curry sauce with pineapple (GF)	48

sides and wok

Sweet and sour crispy eggplant with Sichuan pepper (GF vegan)	28
Dan Dan noodle with pork, sesame, chilli oil and seasonal greens	28
Smashed cucumber, tofu skin and sesame salad (Vegan)	18
Green papaya salad with crushed peanuts, nam jim dressing (GF)	22
Roti bread	9
Jasmine rice	7