

### Small Plates

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| Natural oyster SG  | 4   |
| w/ white soy, yuzu, shiso, cucumber S  | 4.5 |
| w/ green chilli, lup cheong, roe SG  | 4.5 |
| Betel leaf, chopped prawn, peanut, pomelo, herbs SGN                         | 6.5 |
| Korean beef tartare, kohlrabi, sesame, pine nuts, quail egg, crispy potato N | 7   |
| Cured salmon, dashi, black roe, shiso, pickled fennel, nori cracker G        | 7   |
| Steamed bao w/ crispy fish, dill, turmeric mayo, green onion                 | 8   |
| Corn fritter, tomato kasundi, coriander, lettuce V                           | 6.5 |
| Silken tofu, shimiji, cucumber, black fungus, miso, red ginger YG            | 7   |

### Medium Plates

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|--|------|
| Oxtail, fermented cabbage, Sichuan pepper dumplings<br>w/ peanut, chilli black vinegar N | 17.5 |
| Crispy smoked chicken wings, Thai style barbeque sauce, coriander                        | 19   |
| Sticky sweet & sour cumin lamb ribs G  | 20   |
| Kingfish, green nam jim, Chinese celery, red radish, sawtooth G                          | 24   |
| Drunken chicken, mandarin, pickled daikon, green onion oil, ginger                       | 24   |
| Paneer, tikka spices, mint yoghurt, cauliflower puree, cucumber salad VG                 | 22   |
| Smashed green papaya, tomato, snake bean, chilli, peanut, herb salad YGN                 | 23   |
| - add chicken GN   | 28   |
| - add squid GN   | 30   |

### Large Plates

|  |    |
|--|----|
| Garlic squid, black pepper, basil, oyster sauce S                                | 33 |
| Duck, hor fun noodles, snake beans, red pepper, gailan, chilli bean sauce        | 32 |
| Ma po style mushroom, smashed cashew, green onion,<br>steamed soy milk custard V | 30 |
| Fried eggplant, fragrant hot & sour sauce, sesame, Sichuan pepper YG             | 29 |
| Flinders Island lamb shank rendang, potato, cucumber, coconut pickle             | 34 |
| Five-spice pork belly, chilli caramel, apple slaw, black vinegar G               | 37 |
| Crispy skin chicken, green curry, apple eggplant, baby corn SG                   | 33 |
| Barramundi, pomelo, coconut, chilli jam dressing, herb salad S                   | 34 |
| Beef cheek red curry, pumpkin, snake beans, basil SG                             | 33 |

|                         |     |
|-------------------------|-----|
| Steamed jasmine rice YG | 3pp |
|-------------------------|-----|

In the spirit of Asian dining culture, our dishes are designed to share.

Your waiter is happy to recommend the right number of small, medium & large plates from the menu on the left.

Alternatively take a journey through our menu with our Feed Me option below.

We are happy to cater for most dietary requirements, let your waiter know and we will accommodate.

### Feed Me \$68pp (minimum 2 people)

Betel leaf, hot smoked ocean trout, lime leaf, lemongrass, chilli, roe

Corn fritter, tomato kasundi, coriander, lettuce

Sticky sweet & sour cumin lamb ribs

Chicken kung pao dumplings, green onion, soy-black vinegar, peanuts

Smashed green papaya, tomato, snake bean, chilli, peanut, herb salad

Wagyu beef stir-fried noodles, snow peas, rice paddy herb, Thai basil

Five-spice pork belly, chilli caramel, apple slaw, black vinegar

*Steamed jasmine rice*

Coconut water tapioca, passionfruit cream, cashew praline, caramel popcorn, pandan ice-cream



Please note that a la carte is only suitable for tables of 11 and below.

If your group is 12 or more adults, we suggest the Feed Me menu.

You are welcome to add additional items to the Feed Me menu

### Wine flight \$45pp

Start with a glass of Duval Leroy Champagne & then matching wines with each course

V Vegetarian Y Vegan N Contains Nuts G Gluten Free S Contains Shellfish

Please note all card payments will incur a 1.6% processing fee & a 10% surcharge applies on all public holidays.