
LUNCH MENU

green papaya and prawn salad with long bean and tamarind

heirloom tomato salad with crispy beef strands,
watercress and sesame

iberico pork belly with local cucumber, chilli and garlic

crispy pork belly with spiced quinoa, cashew nut, pineapple puree

pancake wrap with spiced waygu short rib and puff rice

caramelized mackerel with lychee and spring onion

soursop milk with chia seed, yogurt ice cream and milk meringue

salted caramel , brownie and natto

cheng teng with dried longan

2 courses - \$28++ per person

3 courses - \$35++ per person

additional \$10++ for a glass of wine or beer

