



DIM SUM & ASIAN BITES

- Chicken & foie gras siew mai with mushroom chili sauce
- Steamed snapper dumpling wrapped in rice dough served with warm garlic oil and homemade spicy sauce
- Thai style curry puffs with curry powder sweet potato pumpkin coriander and sweet chili sauce (v)
- Pork & prawn spring rolls with sweet chili sauce
- Javanese fish cakes with pickled cucumber carrot (gf)
- Dutch Indonesian chicken and mushroom croquettes with homemade sambal
- Selection of char sui pork and five spice duck steamed buns served with sriracha sauce
- Smoked chicken wings with Malay style Worcestershire dipping sauce and sambal belacan
- Salt and pepper squid served with a Thai style dipping sauce
- Popcorn shrimp with togarashi & smoked chili mayo
- Tempura fish rolled with shiso leaf umeboshi and ponzu dressing
- Stir fried caramelized pork belly with chili padi black vinegar and sesame seeds

SALAD & BAHN MI

- Som Tum salad with papaya carrot eggplant long bean tomato and tamarind dressing (v)
- Indian style paneer salad with charred cauliflower broccoli dukkah zucchini ribbons avocado and sesame and yoghurt dressing (v) (gf)
- Japanese bowl iceberg red cabbage cucumber nori wakame carrot sesame seeds and wafu dressing (v)
- Raw tuna marinated in ponzu with wasabi avocado bonito flakes togarashi chips
- Vietnamese style beef salad with lemongrass peanut papaya shredded carrot Vietnamese mint coriander Asian pennywort sesame and nouc cham dressing
- Pork Bahn Mi - Vietnamese baguette with char sui pork chicken liver pate carrot and daikon pickle chilli fresh coriander and pork crackling
- Chicken Bahn Mi - Vietnamese baguette with shredded chicken liver pate carrot and daikon pickle chilli fresh coriander and crispy chicken skin
- Vietnamese Bun Cha with hand chopped pork patties rice noodles nuoc cham dressing
- Prawn pomelo salad with palm heart cucumber shallot mint and coriander nam jim dressing

NOODLES SOUPS CURRIES & STIR FRIES

- Hainanese chicken rice with yellow bean dressing cucumber pickled ginger & chicken soup (gf)
- Chicken pad thai with tofu dried shrimp rice noodle beansprouts crushed peanuts and tamarind thai sauce
- Pad see ew of beef with garlic chili kale and holy basil
- Pho bo noodle soup - Vietnamese beef soup served with rice noodles sliced beef tenderloin sriracha sauce & fresh herbs
- Massaman curry with chicken shallot potato peanuts & tamarind (gf)
- Steamed fish with shitake ginger shallot soya sesame oil
- Stir fry chicken with chili jam wing beans baby corn cashew nuts and Thai basil
- Char kway teow of prawn and garlic chive beansprout and sambal belacan
- Thai yellow chicken curry with potato & pickled pineapple (gf)
- Turmeric snapper with green mango salad (gf)
- Mumbai lamb keema with slow cooked egg and potato masala brioche buns
- Red curry duck with baby corn eggplant tomato cherry lychee and Thai basil
- Roasted Peking duck with steamed choy sum red bean sauce & mandarin pancake
- Kung pao prawn with cashew nuts capsicum green shallot Szechuan pepper
- Kandar beef rendang simmered in coconut milk Indian spice and curry leaf
- 8hour slow braised shredded beef with kluwek bean sprout & salted duck egg

SIDES

- Steamed jasmine rice (v) (gf)
- Grilled corn with Andaliman aioli and pork floss
- Gai lan stir fried with garlic and chicken stock (gf)
- Stir fried Asian greens (v)
- Wok fried mushrooms and baby corn (v) (gf)

(gf) = gluten free & (v) = vegetarian

Prices are subject to 10% Govt Tax with 7.5% Service Charge & are in thousands Rupiahs