

FOOD MENU .

SMALL PLATES

TOMATO - San Marzano, burrata, fried shallots, chinchalok, black vinegar sesame dressing [V0] +\$4 sourdough rye (2pcs)	\$24
EGGPLANT - Smoked eggplant and peppers, lemon sour cream, Shanghai red bean curd, focaccia [V]	\$16
SIRIHOUSE SALAD - Lemongrass prawns, mixed lettuce, Belinjo crackers, Ikan bilis, ginger sesame dressing [V0]	\$16
BAO (2PCS) - Soft shell crab, aioli, seaweed cabbage slaw Fried chicken tenders karaage, mala mayo, lime dill pickles [S]	\$24 \$16
BRUSSELINI - Brussel sprouts, broccolini, sambal romesco, king oyster mushroom, toasted peanuts [V0]	\$18
CAULIFLOWER - gochujang sauce, chicharron, toasted sesame [V0]	\$13
POTATO - mala mayo, beef lardons, parmesan [V0] [S]	\$16
BISCUIT - chicken fat cookie, ginger spiced cream, crispy chicken skin	\$12
BIKINI - cured meat, trio cheese, truffle oil, toasted milk bread	\$16
CHICKEN - Szechuan spice chicken oysters, egg yolk tare sauce [S]	\$17
SCALLOP - Hokkaido scallops, yuzu truffle vin, Ikura, sea grapes	\$29
CLAM - cherry stone clams, sakamushi, burnt scallion oil	\$20
TUNA - soy cured yellowfin tuna, Vietnamese rice net, lumpfish roe	\$26
SQUID - assam squid ink orecchiette, cured egg yolk, prawn oil	\$24

[V0] Vegetarian option available

[V] Vegetarian friendly

[S] Spicy

BIG PLATES

PAPPARDELLE - handmade pasta, crustacean cream, tiger prawns, blue mussels	\$38
CHILEAN SEA BASS - burnt onion dashi, shiitake, wild Chinese yam	\$36
PORK TENDERLOIN - Iberico pork tenderloin, oyster mushroom, sunchoke, bean curd soubis	\$35
DUCK - Maple leaf farm duck breast, Szechuan preserved veg, five spice mandarin sauce	\$33
PORK CHEEK - Soy braised Iberico pork cheek, pickled savoy cabbage and black fungus	\$32
BEEF STEAK - Thai marinated flame grilled ribeye, 'Jaew' dip, kombu butter potatoes	\$58

DESSERTS

STRAWBERRIES & CREAM - Fresh strawberries, rehydrated strawberries in red wine vinegar reduction, whipped vanilla cream, strawberry sake sorbet	\$15
TROPICAL "TAU HUAY" - Macerated mango with chilli, coconut cream, passionfruit granita, calamansi	\$15
JAM & TOAST - Kaya cremeux, brown butter crumbs, cured egg yolk, toasted milk ice cream	\$16
CHOCOLATE & BANANAS - Coffee and 64% Manjari chocolate mousse, cocoa crumbs, brûlée banana, roasted banana ice cream	\$17