FOOD MENU.

SMALL PLATES

TOMATO - San Marzano, burrata, fried shallots, chinchalok, black vinegar sesame dressing [VO] | +$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 [VO] $16

BAO (2PCS) - Soft shell crab, aioli, seaweed cabbage slaw $24
Fried chicken tenders karaage, mala mayo, lime dill pickles [S] $16

BRUSSELINI - Brussel sprouts, broccolini, sambal romesco, king oyster mushroom, toasted peanuts [VO] $18

CAULIFLOWER - gochujang sauce, chicharron, toasted sesame [VO] $13

POTATO - mala mayo, beef lardons, parmesan [VO] [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

[VO] 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