

THE SLOW KITCHEN

SNACKS

CANDIED CHILLI NUTS Nuts in our own special spice mix	30.
MARINATED OLIVES Onion, carrot, fennel, radish	45.
BREAD Grilled sourdough from Starter Lab, cultured butter	35.
ZUCCHINI FLOWER Zucchini, ricotta, lemon	35.

SMALL PLATES

RAW TUNA PUFFED RICE CRACKERS Spicy mayo, mountain pepper	80.
SMOKEY AUBERGINE DIP Smoked brown butter, chive, seed cracker	60.
TOKYO HUMMUS Soy bean-sesame dip, puffed rice, seaweed cracker	85.
SMOKED FISH DIP Radish, fennel, olive oil cracker	55.
POPCORN CHICKEN NUGGETS Barbecue sauce, mayonnaise, shichimi togarashi	65.
KFB Korean fried broccoli, barbecue sauce, parmesan cheese	65.
GRILLED ZUCCHINI Smoked tofu, spring onion, mint dressing	80.
BURRATA Vine ripe tomatoes, pomegranate, dried black olives	95.
LITTLE COLONEL SANDERS Buttermilk fried chicken, cucumber pickle, spicy mayo, seeded bun	80.
SATE Chicken sticks, peanut sauce, cucumber, pineapple relish	80.

* These dishes are small sharing plates.
We suggest a minimum of 2 per person.

BIGGER PLATES

CHEESE BURGER Aged angus beef patty, American cheese, tomato ketchup, mustard, pickles	135.
PAD THAI Chicken, rice noodles, bean sprouts, tamarind, tofu, peanuts	90.
POKE BOWL Raw tuna, seaweed, cucumber, edamame, sesame, ponzu, green tea noodles	100.
OCTOPUS BOLOGNESE Ink noodles, tomatoes, ginger flower, basil	135.
TACOS Mahi-mahi fish, avocado, sweetcorn & mango salsa, spicy cream, mojo verde	125.
TIGER PRAWN Yellow mung dahl, moringa leaf, coconut	185.
PAN FRIED SNAPPER Green beans, crispy shallot, sambal bongkot	190.
LAMB PIDE Lamb kofta, pine nuts, harissa, tabbouleh	195.
BEEF Angus short rib, pickled seaweed, Tokyo butter, shiitake mushroom	280.
<u>SIDES</u>	
ORGANIC MUSTARD LEAF Shaved heirloom radish, lemon vinaigrette	40.
CRISPY POTATO Truffle & vegemite mayo, celery salt	55.
NAPA CABBAGE WEDGE Tahini dressing, seeds and nuts	55.
WARM KALE Sunflower seed tahini, chili jam almonds, linseeds	75.
CHARRED BROCCOLI SALAD Almond, mint, parmesan	70.



THE SLOW BAR

INFUSION

40.

- I-01 Ginger, lime, honey
- I-02 Young coconut, jasmine scent
- I-03 Hibiscus, black tea, lime, strawberry, sugar cane, basil seeds
- I-04 Lemon leaf, earl grey tea, lemongrass, vanilla

EXTRACTION

40.

- E-01 Strawberry, pineapple, watermelon, tangerine, coconut water, lemongrass
- E-02 Fennel, cucumber, celery, kale, starfruit, moringa leaf
- E-03 Starfruit, tangerine, carrot, passion, ginger
- E-04 Beetroot, carrot, apple, ginger
- E-05 Tomato, bell pepper, carrot, pineapple, coriander
- E-06 Watercress, cucumber, ginger, spinach, asian pear, apple, lemon

BLEND

45.

- B-01 Strawberry, banana, mangosteen, tangerine
- B-02 Soursop, snake fruit, white pear, rambutan
- B-03 Banana, coconut, palm flower, nectar, cocoa
- B-04 Avocado, pineapple, lime, coconut, spinach, ginger

FERMENT

40.

- F-01 Pineapple kombucha, avocado leaf, sugar cane
- F-02 Coffee kombucha, Expat coffee, maple syrup
- F-03 Green tea kombucha, butterfly pea flower, sugar cane

TONIC

35.

- T-01 Jamu turmeric, tangerine, roots
- T-02 Activated coconut charcoal, nectar, sweet lime
- T-03 Apple, white turmeric, pineapple vinegar

JING TEA SELECTION

40.

- English breakfast
- Darjeeling
- Earl grey
- Green tea
- Jasmine
- Chamomile
- Peppermint

EXPAT ROASTERS COFFEE

40.

- Espresso
- Macchiato
- Americano
- Long Black
- Cappuccino
- Latte
- Flat White
- Piccolo Latte
- Cold brew

- Extra shot 10.
- Soy milk 15.
- Coconut milk 15.
- Almond milk 15.

WATER

30.

- Equil still
- Equil sparkling

