

BITES

VEGAN **GF** **FRESH SUMMER ROLL | 50**

Rice paper rolls of cucumber, crisp pickled vegetables, avocado, yellow spiced coconut, fresh herbs & shallot relish, served with sweet chili sauce and spicy tamari dipping sauce.

V **DIMSUM (4 pcs) | 60**

CHOICE OF: Pork & Chives, Chicken & Prawn or Spinach & Mushrooms with fresh leek, soy sesame dressing.

V **STEAMED BUNS (2 pcs) | 65**

CHOICE OF: Pork Belly or Crispy Chicken with spicy mayo, Beef Rendang or Jack fruit with a fresh herb salad.

GF **FRESH BETEL LEAF (4 pcs) | 85**

Fresh betel leaf topped with raw salmon & tuna, avocado, chives, soy, ginger, black tobiko (fish roe) and a squeeze of lime juice.

BUTTERFISH SASHIMI | 85

Chilled butterfish served on a bed of cabbage, daicon & salted soy edamame beans, with micro herbs, edamame purée, pickled ginger & soy ginger dressing.

MANDARIN PANCAKES (3pcs) | 60

V **PEKING HOISIN DUCK | 60**

BBQ TOFU | 50

Homemade mandarin pancakes with duck/tofu, thai basil, red cabbage, cucumber, red chili, leek, and hoisin dipping sauce.

KETUT'S WICKED WINGS | 65

Chicken wings marinated in Ketut's secret sauce, garnished with sesame seeds on a bed of mixed salad.

SATAY (5 pcs) | 65

GF Grilled chicken satay skewers with a side of fresh salad, sambal matah, house made peanut sauce and tamarind butter.

MAINS

V **THAI VEGETARIAN GREEN CURRY | 75**

Home made green curry with tofu, baby corn, shimeji mushroom, long bean, apple eggplant, kaffir lime, green chilli, cherry tomato, Thai basil and homemade coconut milk.

CRISPY LEMONGRASS CHICKEN | 95

Crispy chicken thigh marinated in mixed Asian spices served with papaya salad and house made sweet chilli sauce.

GF **SMOKED BARRAMUNDI |125**

Smoked barramundi in a red paste & coconut milk sauce served with tomato, ginger torch & blimbing wuluh (sour starfruit).

STIR FRY

WHOLE GOURAMI | 110

SOFTSHELL CRAB |125

Wok- tossed lightly battered whole gourami / softshell crab with house made stir fry sauce, cashew nuts, kaffir lime, lemon basil and mixed vegetables.

GF **BEEF RENDANG | 125**

Australian beef slow cooked for 6 hours with coconut, tamarind, chilli and garnished with spicy green bean & shredded coconut salad, melinjo crackers & pickled vegetables.

GF **RED CURRY OF DUCK | 125**

Sliced duck in a red curry sauce with lychee, basil, apple eggplant, baby corn, kaffir lime & coriander.

GF **ROAST PORK BELLY | 125**

OPTION (hoisin sauce? Gluten free?)

Slow roasted pork belly served with a sliced apple & coconut salad, spiced apple compote, hoisin sauce & fresh herbs.

SIDES

WHITE RICE | 12

ONION RING | 25

FRENCH FRIES | 25

CRISPY SMASHED POTATOES | 30

SALADS & GREENS

VEGAN **GF** **THAI PAPAYA AND POMELO SALAD | 65**

Hand cut papaya, long bean, cherry tomato, Fresh pomelo, with spicy Thai dressing and crushed peanuts.

VEGAN **GF** **BALINESE WATER SPINACH W/ SWEET CHILLI TEMPEH | 55**

A classic local dish of Balinese water spinach (kangkung) with crunchy sweet chili tempeh, simple yet delicious.

SOFTSHELL CRAB & GREEN MANGO SALAD | 85

Crispy softshell crab tossed with hand cut green mango, thai basil, mint, cucumber, cherry tomato, lemongrass & nouccham dressing.

VEGAN **GF** **CHA SOBA SALAD | 85**

Tossed Japanese green tea noodles, shitake mushroom, inari ajitsuke (Japanese tofu) & crispy salad with homemade sesame dressing.

BURGERS

SOUTHERN FRIED CHICKEN BURGER | 95

Crispy Southern fried chicken with cabbage, jalapeno, coriander, chipotle mayo, served in a milk bun with a side of french fries.

CHEESE AND BACON BURGER | 115

150gr beef patty, bacon, cheddar cheese, crispy onion rings, onion coffee jam and pickle mayo on a milk bun, served with a side of french fries.

SOFTSHELL CRAB BURGER | 125

Tempura softshell crab on a milk bun with iceberg lettuce, pickled cucumber, wild rucola, avocado, tomato and a coleslaw salad served with a side of french fries & wasabi mayo.

FISH BURGER | 110

Lightly battered cod fillet with cheddar cheese, coleslaw, pickled cucumber, tomato, served in a milk bun with french fries and wasabi mayo.

DESSERTS

BITTER CHOCOLATE BRÛLÉE | 65

Baked chocolate custard crème with torched sugar top served with vanilla ice cream & candied orange zest.

BANANA, COCONUT & PANDAN CREPE | 55

Caramelized banana & coconut filled pandan crepe, served with a mango puree & passionfruit.

GREEN TEA CHEESE CAKE | 70

Creamy green tea matcha cheesecake with buttery biscuit base.