

\$59 SET

Betel Leaf with Cured Salmon, Lemongrass,
Coriander, Mint & Bonito Flakes

Twice Cooked Lamb Ribs with Sticky Tamarind Sauce

Chargrilled Chicken Issan Style

Turmeric & Coriander Marinated Chicken w/ Peanut Nam
Jim, Chilli Coconut Vinegar & Sweet Chilli
Dipping sauces

Malay Lamb Rendang Curry - Lamb Shoulder
Coconut Curry with Potato & Cucumber Relish

Mushroom, Coriander, Mint,
Roasted Rice Powder, Chilli & Cashew Salad

Coconut Water Tapioca, Pineapple Cream,
Pandan Ice Cream, Caramel Popcorn,
Cashew Praline

AVAILABLE AS AN OPTIONAL ADD ON TO THIS SET

Pork Belly with Chilli Caramel, Apple
Slaw and Black Vinegar

\$8 PER PIECE

If you are selecting a banquet this is a share meal and will be provided to your entire group and charged per person. You are not able to mix a-la-carte and banquet on a table nor can you mix different banquets on a table. For groups of 12 or more please select a banquet for your group. Vegetarian tasting menu available upon request.

\$69 SET

Betel Leaf with Cured Salmon, Lemongrass,
Coriander, Mint & Bonito Flakes

Twice Cooked Lamb Ribs with Sticky Tamarind Sauce

Prawn, Green Onion & Sweet Potato Fritters
with Vegetable Pickle

Prawn, Banana Blossom, Green Papaya, Pickled Carrot,
Chilli, Herb & Sesame Salad

Chicken, Pomelo, Peanut, Herb, Coconut Salad

Goat Massaman Curry with Sweet Potato,
Baby Onions & Peanuts

Pork Belly with Chilli Caramel,
Apple Slaw & Black Vinegar

includes Steamed Jasmine Rice

Coconut Water Tapioca, Pineapple Cream,
Pandan Ice Cream, Caramel Popcorn,
Cashew Praline

ALL SETS ARE SERVED WITH STEAMED JASMINE RICE

All credit card payments will incur a 1.5% processing fee
A 10% surcharge is added for all public holidays
Menus are indicative only and subject to change

\$79 SET

Betel Leaf with Cured Salmon, Lemongrass,
Coriander, Mint & Bonito Flakes

Fried Chicken Wings with Spicy Honey, Mandarin Sauce

Oyster with Kim Chi, Sesame & Lup Cheong

Prawn, Banana Blossom, Green Papaya,
Pickled Carrot, Chilli, Herb & Sesame Salad

Twice Cooked Lamb Ribs with Sticky Tamarind Sauce

Pork Belly with Chilli Caramel,
Apple Slaw & Black Vinegar

Malay Lamb Rendang Curry - Lamb Shoulder
Coconut Curry with Potato & Cucumber Relish

Pad Cha Talay - Seafood Stir-Fried with Snake Beans,
Green Peppercorns, Mushrooms, Wild Ginger,
Basil, Red Peppers

includes Steamed Jasmine Rice

Coconut Water Tapioca, Pineapple Cream,
Pandan Ice Cream, Caramel Popcorn,
Cashew Praline

don't forget to share your experience...

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