

## LUNCH MENU

Served 12-3pm & Pre Theatre 5-6pm

|  |     |
|--|-----|
| Betel Leaf with Cured Salmon, Lemongrass, Coriander, Mint & Bonito Flakes (GF)                                     | 6.5 |
| Corn Cakes with Butter Lettuce, Pickled Ginger, Herbs, Sweet Chilli (V)  | 18  |
| Twice Cooked Lamb Ribs with Sticky Tamarind Sauce (GF)   | 18  |
| Prawn, Banana Blossom, Green Papaya, Chilli, Herb & Sesame Salad (GF)  | 33  |
| Chicken Pomelo, Peanut, Herb, Coconut Salad (N)  | 34  |
| Pad Cha Talay - Seafood Stir-Fried with Snake Beans, Green Peppercorns, Mushrooms, Wild Ginger, Basil, Red Peppers | 35  |
| Pork Belly with Chilli Caramel, Apple Slaw & Black Vinegar (GF)  | 36  |
| Slow Cooked Beef with Mushrooms, Spicy Star Anise Broth & Hot Mint Salad   | 33  |
| Tofu, Mushroom, Baby Corn, Sugar Pea, Chilli Bean Soy, Sichuan Pepper Hotpot (V)                                   | 30  |



This is a selection of our dinner a-la-carte menu

(V) Vegetarian, (N) Contains traces of nuts, (GF) Gluten Free

Please note all credit card payments will incur a 1.5% processing fee.  
Please note a 10% surcharge is added for all public holidays

## EXPRESS BANQUET

Lunch 12-3pm | 7 days a week

| Prices per person   | \$29.50   | \$36   | \$55   |
|---|---|--|--|
| <b>APPETISER</b>  |   |  |  |
| Shredded Chicken, Smoked Eggplant, Lemongrass, Coriander & Shallot served with Crispy Rice Cakes (GF)         | <input checked="" type="checkbox"/>             | <input checked="" type="checkbox"/>          | <input checked="" type="checkbox"/>          |
| <b>SMALL BITES</b>  |   |  |  |
| Prawn Spring Rolls with Sweet Chilli Dipping Sauce  |   |  | <input checked="" type="checkbox"/>          |
| Chicken Wings with Spicy Honey Mandarin Sauce   |   |  | <input checked="" type="checkbox"/>          |
| <b>SHARED MAINS</b>   |   |  |  |
| Spicy Aromatic Tom Yum Soup with Rockling, Ginger Flower, Mushrooms & Winter Melon (GF)                       |   |  |  |
| Pork Belly with Chilli Caramel, Apple Slaw & Black Vinegar (GF)   | Choose 3<br><input checked="" type="checkbox"/> | All 5<br><input checked="" type="checkbox"/> | All 5<br><input checked="" type="checkbox"/> |
| Crying Tiger Beef Salad with Cucumber, Coriander, Peanuts, Green Onion, Chilli & Roasted Rice Powder (GF) (N) |   |  |  |
| Burmese Smashed Samosa, Cabbage, Tomato, Green Onion, Chilli & Mint Salad                                     |   |  |  |
| Chicken Red Curry with Pineapple, Bamboo & Elephant Ear (GF)  |   |  |  |
| <b>DESSERT</b>  | Additional \$5                                  | Additional \$5                               |  |
| Coconut Water Tapioca, Pineapple Cream, Cashew Praline, Caramel Popcorn, Pandan Ice Cream (N)                 | <input checked="" type="checkbox"/>             | <input checked="" type="checkbox"/>          | <input checked="" type="checkbox"/>          |

Please note the entire table must choose either the banquet OR A La Carte.  
Tables of 12 must order the banquet menu. Tables must have the same banquet.