

## Dinner Banquets

### 69 Set

Betel leaf, smashed prawn, coconut, chilli, lime leaf  
Twice cooked crispy lamb ribs, chilli jam  
Sticky chicken rib, cumin, fennel, coriander

Local squid, Malaysian sambal, pickled ginger  
Pickled tea leaf salad, sesame, peanuts, tomato, wombok

Pork belly, apple slaw, chilli caramel, black vinegar  
Local fried sea bream, yellow curry, capsicum, gailan

Coconut water tapioca, pineapple cream, peanut praline,  
caramel popcorn, pandan ice cream

### 79 Showcase

Betel leaf, smashed prawn, coconut, chilli, lime leaf  
Duck relish, watermelon  
Twice cooked crispy lamb ribs, chilli jam  
Sticky chicken rib, cumin, fennel, coriander

Pickled tea leaf salad, sesame, peanuts, tomato, wombok  
Local squid, Malaysian sambal, pickled ginger

Pork belly, apple slaw, chilli caramel, black vinegar  
Local fried sea bream, yellow curry, capsicum, gailan  
Tamarind braised beef rib, broccoli, roast shallots

Coconut water tapioca, pineapple cream, peanut praline,  
caramel popcorn, pandan ice cream

### 99 Premier

*(min 4 people)*

Scampi wrapped in river noodle, shitake broth  
Banh mi, chicken pate, mayo, pickled vegies  
Duck relish, watermelon  
Twice cooked crispy lamb ribs, chilli jam

Tiger beer battered soft shell crab, steamed buns, sriracha mayo, pickled veg  
Lemongrass kangaroo salad, crispy noodles, cherry tomato, green onion

Braised ox cheek, southern Thai curry, sweet potato, carrot  
Pork belly, apple slaw, chilli caramel, black vinegar  
Steamed morton bay bugs, lime dressing

Crispy rice dumplings, palm sugar caramel, fried banana ice cream  
Coconut water tapioca, pineapple cream, peanut praline,  
caramel popcorn, pandan ice cream

\*A la carte is only available to tables of 11 or less. If the number of people on  
your table is 12 or more, a banquet needs to be ordered. Banquets are charged per person.

*Please note all credit card payments will incur a 1.5% processing fee*

*Please not a 10% surcharge will be added for all public holidays.*