

## Dinner A la Carte

### Small Plates

Duck relish, watermelon	6
Crab & pork filled wonton, red <u>nam jim</u> <b>S</b>	7
Betel leaf, smashed prawn, coconut, chilli, lime leaf <b>S</b>	7
Local squid, Malaysian sambal, pickled ginger <b>S</b>	19
Sticky chicken rib, cumin, fennel, coriander <b>G</b>	3
Citrus-cured snapper, pomelo, coconut, crispy wontons <b>G</b>	21
Twice cooked crispy lamb ribs, chilli jam <b>GS</b>	19
Sweet corn & green onion fritters, iceberg, herb salad, sweet chilli <b>VG</b>	18

### Salads and Stir Fry

Stir fried Asian vegetables, oyster sauce <b>GS</b>	20
Roast corn salad, peanuts, puffed corn, shallots, cucumber, coriander <b>VN</b>	30
Fried barramundi salad, watermelon, mint, shallots, red <u>nam jim</u>	36
Lemongrass kangaroo salad, crispy noodles, cucumber, green onion <b>G</b>	36
Pickled tea leaf salad, sesame, peanuts, tomato, <u>wombok</u> <b>VN</b>	34
Organic quinoa salad, marinated beef rump, bean shoots, mint, pomegranate	36
Eggplant ma <u>po</u> , tofu, <u>szechuan</u> , spring onion <b>VG</b>	30
Stir fried <u>wagyu</u> beef, <u>hor</u> fun noodles, apple eggplant, mushrooms, sugar snaps <b>GS</b>	36
Scallop & <u>lup cheong</u> stir-fry, baby corn, capsicum, XO sauce <b>GSN</b>	38
Local fried sea bream, <u>gailan</u> , water chestnuts, <u>thaj</u> basil, chilli <b>GS</b>	35


### Large Plates

Braised lamb shoulder, Burmese curry, green beans, okra, tomato <b>S</b>	36
Local fried sea bream, yellow curry, capsicum, <u>gailan</u> <b>S</b>	36
Braised ox cheek, southern Thai curry, sweet potato, carrot	36
Pork belly, apple slaw, chilli caramel, black vinegar	37
Green chicken curry, pea eggplant, winter bamboo, lotus root, steamed greens <b>S</b>	36
Tiger beer battered soft shell crab, steamed buns, <u>sriracha</u> mayo, pickled veg <b>GS</b>	37
Local organic mussels, curry paste, wild ginger, Thai basil <b>S</b>	36
Duck red curry, pineapple, lychee <b>S</b>	38
Tamarind braised beef rib, broccoli, roast shallots <b>G</b>	39
Sri Lankan beetroot curry <b>V</b>	34
Steamed jasmine rice	3 pp

**V** Vegetarian, **N** Contains Nuts, **G** Contains Gluten, **S** Contains Shellfish

\*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

Please not a 10% surcharge will be added for all public holidays.  (Ctrl) ▾