

## Lunch A la Carte

### Small Bites

Duck relish, watermelon	6
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

### Large Plates

Fried barramundi salad, watermelon, mint, shallots, red <u>nam jim</u>	36
Pickled tea leaf salad, sesame, peanuts, tomato, <u>wombok</u> <b>VN</b>	34
Eggplant ma <u>po</u> , tofu, <u>szechuan</u> , spring onion <b>VG</b>	30
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
Sri Lankan beetroot curry <b>V</b>	34
Steamed jasmine rice	2

CHARGE PER PERSON

This is a limited selection of our normal dinner a-la-carte menu  
*Please note all credit card payments will incur a 1.5% processing fee*  
*Please note a 10% surcharge will be added for all public holidays*  
**V** Vegetarian **N** Contains Nuts **G** Contains Gluten **S** Contains Shellfish