

S O U P S

M I S O S O U P tofu, wakame, spring onions (g)

T O M Y U M chicken, lemongrass, mushrooms, galangal

S A L A D S

M A N G O S A L A D carrots, cucumbers, coriander, tomatoes, mint, peanuts (vg, n)

B U R R A T A S A L A D heirloom tomato, croutons, basil (v, d, g)

T H A I B E E F S A L A D cucumber, mint, cilantro, shallot

A P P E T I Z E R S

Y A S A I G Y O Z A vegetarian filling and spicy dipping sauce (vg, g)

R I C E P A P E R R O L L carrots, cabbage, mango, peanuts (vg, g, n)

B L A C K C O D G Y O Z A ginger, cabbage and spicy dipping sauce (g)

T U N A C R U D O lemon, cucumber, tomato, pine nuts

B E E F T A R T A R E cured egg yolk, arugula, parmigiano, sourdough (g, d)

S U S H I

C H E F ' S M O R I A W A S E S U S H I

C H E F ' S M O R I A W A S E S A S H I M I

Y A S A I M A K I fried asparagus, cucumber, shiso (vg, g)

P R A W N M A K I tempura, avocado, spicy mayo (g)

C A L I F O R N I A M A K I crab meat, mayo, avocado

S A L M O N M A K I spicy mayo, spring onions

T U N A M A K I spicy mayo, spring onions

C U R R Y

G R E E N (v) o r R E D T H A I C U R R Y eggplant, green beans, jasmine rice

with prawns with chicken with tofu

Y E L L O W C R A B C U R R Y green beans, served with glass noodles

B E E F R E N D A N G coconut milk, tamarind, jasmine rice, sambal (n)

MAINS

PHAD THAI rice noodles, beans sprouts, carrots, egg, peanuts (n)

add prawns add chicken add tofu (vg)

FISH IN BANANA LEAF barramundi, tomato sambal

9 oz. BLACK COD marinated in saikyo miso, bok choi

4 oz. A4 JAPANESE WAGYU SIRLOIN BEEF bok choi, shitake (g)

FROM THE GRILL *(choose one side & one sauce)*

8 oz. ORGANIC HALF CHICKEN

8 oz. LAMB CUTLETS

9 oz. DRY AGED BEEF STRIPLOIN

7 oz. RED SNAPPER

8 oz. BEEF TENDERLOIN

WHOLE SEA BASS
(to share for 2)

SIDES

FRIES (vg) | BROCCOLINI (vg) | BAKED SWEET POTATO (vg)

KIMCHI homemade fermented cabbage | JASMINE RICE (vg)

STIR FRIED RICE eggs, carrots, cabbage, soy, sambal (v, g)

MARINATED CUCUMBER soy, sesame oil (vg, g) | TRUFFLE FRIES (v, d)

SAUCES

RED WINE JUS | BEARNAISE (d)

CHIMICHURRI (vg) | HERB GARLIC BUTTER (v,d)

DESSERTS

MANGO STICKY RICE coconut sorbet, coconut tuile (v, d)

CHOCOLATE FONDANT orange coulant center, miso – caramel ice cream (v, d, g)

BANOFFEE PIE chocolate crumble, pecans, banana compote, dulce de leche foam (v, g, d, n)

TIRAMISU lady fingers, coffee, mascarpone cream (v, g, d)

COCONUT CHEESE CAKE ginger, coconut sable (v, g, n, d)

HOMEMADE SORBET coconut, mango-mandarin, lime basil, strawberry (vg, n)

HOMEMADE ICE CREAM vanilla, chocolate, miso – caramel, pistachio (v, d, n)