

Small Plates

Steamed bao – roasted pork, hoisin, pickles, mustard	7 ea
Crunchy rice crackers, pineapple relish VG	5 ea
Lamb rib, sweet & sour sauce G	4 ea
Crispy tofu, smoked eggplant & peanut nam prik VNG	5 ea
Smoked trout, sesame, soy, black pepper, betel leaf	6 ea
Chiang Mai pork relish, herbs, cabbage NG	6 ea
Chilli salted oyster mushrooms, green chilli, tamarind VG	16
Garlic pepper chicken ribs, nam jim jaew	18
Corn fritters, sweet chilli, Asian herbs V	18
Crispy school prawns, dashi, lime SG	19

Salads

Warm chicken, coconut, lemongrass, peanuts, nuoc cham NG	31
Green papaya, crispy school prawn, tamarind, green chilli, peanuts S NG	30
Kingfish, pomelo, shallot, mint, red nam jim, crispy rice paper G	32
Larb Gai - spicy minced chicken, lemongrass, herbs, shallot, roasted rice G	29

Large Plates

Malaysian duck curry, tomato, curry leaves, coconut rice G	37
Tempeh Rendang – sweet potato, pickled pineapple, sweet coconut V	29
Soft shell crab, crispy garlic, dried chilli, green onion G S	34
Chiang Mai chicken curry, crispy noodles, cucumber, coconut	34
Salmon, coriander, black pepper, coconut, citrus, lychee G	35
Pumpkin & coconut curry, silken tofu, snake beans, Thai basil, tiger bread V	28
Xian lamb noodle, cumin, Sichuan pepper, hor fun noodle, coriander	30
Seafood stir-fry, cumin, green peppercorns, oyster sauce S	36
Kung Pao cauliflower, Sichuan pepper, green onion, cashews, fried chilli V N	29
Beef cheeks, spices, black pepper, shao xing, ginger, mushrooms	36
Pork belly, apple slaw, chilli caramel, black vinegar G	37
Prawn & pork omelette, peanuts, Asian herbs, bean shoots GSN	32
Wok-fried greens, garlic, oyster sauce S	15
Cucumber, black vinegar, Sichuan pepper, sesame V	12
Steamed jasmine rice	3 pp

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

Would you like to make our dishes at home? Buy our latest cookbook!
Ask our friendly wait staff for more information.

In the spirit of Asian dining culture, our dishes are designed to share. Our staff will happily, recommend the right mix & number of dishes for your table from the menu

on the left or alternatively choose one of our banquet menus below.
We are happy to cater for most dietary requirements,
let your waiter know and we will accommodate.

All banquets are served with steamed jasmine rice

\$69pp Set

Smoked trout, sesame, soy, black pepper, betel leaf
Lamb rib, sweet & sour sauce

Larb Gai - spicy minced chicken, lemongrass, herbs, shallot, roasted rice
Chiang Mai pork relish, herbs, cabbage

Beef cheeks, spices, black pepper, shao xing, ginger, mushrooms
Thai fried chicken, green curry, snake beans, Thai basil, kaffir lime

Coconut water tapioca, passionfruit cream, peanut praline,
caramel popcorn, lychee sorbet

Beverage match, cocktail, 4 wines, coffee/tea

\$50pp

\$79pp Showcase

Garlic pepper chicken ribs, nam jim jaew
Chiang Mai pork relish, herbs, cabbage

Warm chicken & coconut salad, lemongrass, peanuts, nuoc cham
Lamb rib, sweet & sour sauce

Pork belly, apple slaw, chilli caramel, black vinegar
Lamb shoulder rendang, potato, cucumber pickle
Stir-fried barramundi, peppers, chilli jam, Thai basil, kaffir lime

Coconut water tapioca, passionfruit cream, peanut praline,
caramel popcorn, lychee sorbet

Beverage match, cocktail, 4 wines, coffee/tea

\$50pp

\$99 Premier

Steamed bao – roasted pork, hoisin, pickles, mustard
Smoked trout, sesame, soy, black pepper, betel leaf

Kingfish, pomelo, shallot, mint, red nam jim, crispy rice paper
Chiang Mai chicken curry, crispy noodles, cucumber, coconut
Soft shell crab, crispy garlic, dried chilli, green onion

Pork belly, apple slaw, chilli caramel, black vinegar
Xian lamb noodle, cumin, Sichuan pepper, hor fun noodle, coriander
Salmon, coriander, black pepper, coconut, citrus

Mandarin cheesecake, coconut shard, passionfruit

Beverage match, cocktail, 4 wines, coffee/tea

\$50pp

Please note that a la carte is only suitable for tables of 11 and below. If your group is 12 or more adults, we suggest you choose from one of the above banquet options. Banquets are offered for the entire group only, mixing of a la carte and banquets on the same table is not possible. All banquets are charged per person, with an optional beverage match as listed.

Please note all card payments will incur a 1.65% processing fee

Please note a 10% surcharge will be added on all public holidays.