

# SET MENU



## ALTERNATE DROP TABLE SERVICE

**\$52 PER HEAD:** Three course service, choice of three entrées (shared), two mains and two desserts (alternate drop)

**\$45 PER HEAD:** Two course service, choice of two mains (alternate drop) and either three entrées (shared) or two desserts (alternate drop)

## ENTRÉES

Beetroot cured kingfish, radish, fried lotus root,  
black garlic (GF)  
Steamed BBQ pork bun  
Karaage fried chicken wingettes, pickled daikon,  
gochujang mayo (GF)  
Paneer cauliflower & spinach fritters,  
chilli & ginger jam (V)  
Sweet potato & tofu dumpling (V)  
Prawn hargow dumpling  
Vietnamese fried squid, bun noodle, baby cos (GF)

## MAINS

Chermoula baked whole snapper green beans, pickled red onion,  
roasted pine nuts, aromatic herbs, toasted sesame (GF)  
Dongpo rou - braised pork belly, steamed gai lan,  
crispy beanshoot salad, aromatic herbs, shredded fried pork  
Miso glazed eggplant, roasted dutch carrots, green beans,  
steamed gai lan, black vinegar dressing (GF) (Vegan)  
Malaysian barbecue chicken, kerabu rice salad,  
bajak chilli sauce (GF)  
Coconut braised beef short rib, mushrooms, pickled cucumber,  
steamed gai lan, fragrant herb salad, coconut rice (GF)

## DESSERTS

Spiced apple & almond pudding, maple caramel,  
cinnamon cream (GF) (V)  
Lemongrass & lime parfait, pineapple salsa,  
tuille wafer (GF avail) (V)  
Banana roti, condensed milk, toasted coconut,  
vanilla bean ice cream (V)

