

FEED ME MAX - \$95 PER PERSON

Shared Banquet Style Chef's Menu

Available for Lunch & Dinner Events

wok charred edamame w green chilli & salt

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kingfish sashimi, nahm jim, coconut, chilli & lime

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soft shell crab steamed bao w sweet chilli, soy

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prawn Har Gow dumplings, sweet ginger soy, sesame

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barramundi grilled in banana leaves, coconut, turmeric & pickled chilli

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beef brisket massaman curry w coconut cream, coriander & peanuts

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crispy fried duck, sweet ginger soy, lup cheong

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*Asian coleslaw w peanuts & red nahm jim
steamed rice*

DESSERT

Served Alternately

white chocolate & pandan cheesecake nut granola, spiced rhubarb syrup

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tiramisu layered with espresso, yuzu, sake

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*spiced apple crumble
w miso butterscotch & vanilla ice cream (ve*) (df*)*

PLEASE NOTE, DUE TO SEASONAL CHANGES, SOME DISHES MAY NOT BE AVAILABLE OR PRESENTED EXACTLY AS DESCRIBED. ALL MENUS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

FEED ME MID - \$80 PER PERSON

Shared Banquet Style Chef's Menu

Available for Lunch & Dinner Events

wok charred edamame w green chilli & salt

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slow braised beef steamed bao w coriander

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prawn Har Gow dumplings, sweet ginger soy, sesame

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house made Thai red curry w roast pumpkin, snake beans,
wild ginger, apple eggplant & Thai basil

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warm drunken chicken w black bean sauce & crispy shallots

~

barramundi grilled in banana leaves, coconut, turmeric & pickled chilli

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*Asian coleslaw w peanuts & red nahm jim
steamed rice*

DESSERT

Served Alternately

*spiced apple crumble
w miso butterscotch & vanilla ice cream (ve*) (df*)*

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tiramisu layered with espresso, yuzu, sake

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FEED ME MINI - \$65 PER PERSON

Shared Banquet Style Chef's Menu

Available for Lunch & Dinner Events

wok charred edamame w green chilli & salt

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karaage cauliflower w house made vegan mayo

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slow braised beef steamed bao w coriander

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house made Thai red curry w roast pumpkin, snake beans,
wild ginger, apple eggplant & Thai basil

~

warm drunken chicken w black bean sauce & crispy shallots

~

barramundi grilled in banana leaves, coconut, turmeric & pickled chilli

~

Asian coleslaw w peanuts & red nahm jim
steamed rice

DESSERT

tiramisu layered with espresso, yuzu, sake

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