

# MENUE

(v)..... vegetarian  
 (gf)..... gluten free  
 (v\*)..... vegetarian on request  
 (gf\*)... gluten free on request

BITES.....	
pambula rock oyster, green kosho mignonette, tobiko (gf).....	6ea
coconut prawn betel leaf, carrot, daikon, red nahm jim (gf).....	10ea
prawn donut, prawn head kewpie, prawn salt.....	9ea
half shell scallop, salted black bean, chilli, vermicilli.....	11ea
.....	24
SMALL.....	24
salmon sashimi, white soy, green oil, sea grapes.....	21
kingfish sashimi, ponzu, jalapeno, coriander.....	18
lobster & scallop dumpling, lobster consommé (4pcs).....	19
tofu and mushroom gyoza, green kosho vinegar (4pcs) (v)(gf*).....	20
pork gyoza, ginger soy (4pcs) (gf*).....	21
lamb curry puff, mint yoghurt (4pcs).....	22
karaage chicken, black garlic kewpie, lemon (gf).....	20
s&p baby squid, roasted sambal, lemon (gf).....	28
tempura eggplant, tamarind caramel, coriander, chilli (v)(gf).....	
jumbo king prawn, curry butter, curry leaf (2pcs) (gf).....	
LARGE.....	
🍴 duck jungle curry, thai eggplant, snake bean, scud chilli, basil (gf).....	45
beef short rib massaman curry, potato, peanut (gf).....	42
red pumpkin curry, thai eggplant, lychee, snake bean, basil (v)(gf).....	34
baby barra, chilli tamarind sauce, herb salad.....	48
🍴 habachi chicken, sweet potato ginger cream, chilli crisp oil, peanut (gf).....	39
🍴 singapore chilli prawn, roti (gf*).....	44
cattleman cutlet, vietnamese chimichurri (gf).....	49
ADD.....	
pork belly salad, shallot, fish sauce, chilli, lime (gf).....	23
mixed mushroom, coriander pesto, crispy shallot (v)(gf).....	18
gai lan, oyster sauce (v*)(gf).....	17
watermelon salad, jalapeno, shiso, ginger (v)(gf).....	17
steamed jasmine rice (v)(gf).....	7
roti (v).....	7ea
DESSERT.....	14
spiced chocolate mousse, strawberry, matcha (v).....	14
pandan & coconut brulee, cardamom toffee (v)(gf).....	