Coeliac

spicy edamame, fermented chilli, garlic 11
freshly shucked oyster, green granita, avruga, sea blite 6 ea \ 34 \ 66
spanner crab tartlet, padang sauce, shallot, saltbush 9ea
lobster betel leaf, kerisik, finger lime, miang kum caramel, peanut 10ea
chilled silken tofu, Sichuan pickled cucumber, shitake 16

mushroom larb salad, mint, dried chilli 28
kaffir lime cured kingfish sashimi, red nahm jim, lime pearl 29
applewood smoked beef ribs, yuzu tamarind jaew, toasted rice powder 32
wok seared calamari salad, pickled green paw paw, tobiko, cashew 30

kari ayam chicken curry, roasted pumpkin, thai basil 40 sweet potato soto betawi, candlenut, heirloom tomato, coconut sambal 33

green leaves salad, cucumber 15
shitake fried rice, peas, spring onion 19
jasmine rice 7
coconut rice 8



spicy edamame, fermented chilli, garlic 11

freshly oyster, green granita, avruga, sea blite 6 ea \ 34 \ 66

spanner crab tartlet, padang sauce, shallot, saltbush 9ea

lobster betel leaf, kerisik, finger lime, miang kum caramel, peanut 10ea

yellowfin tuna kinilaw, toasted brioche, macadamia taojiew, calamansi 12ea

chilled silken tofu, Sichuan pickled cucumber, shitake 16

crispy chicken ribs, spiced salt 19

mushroom larb salad, mint, dried chilli, seaweed crisp 28
kaffir lime cured kingfish sashimi, red nahm jim, lime pearl 29
applewood smoked beef ribs, yuzu tamarind jaew, toasted rice powder 32
wok seared calamari salad, pickled green paw paw, tobiko, cashew 30

twice cooked pork belly, chilli palm caramel, pomelo mint salad 47
wagyu flank char kway teow, scallops, lup chong, garlic chive 48
etty bay barramundi, salted soybean, shitake, tofu skin 43
kari ayam chicken curry, roasted pumpkin, betel leaf, thai basil 40
wok-fried eggplant, umami mushroom, fermented chilli, black bean 31
braised bass strait beef cheek, coconut gravy, sambal mangga, three pak-chee 42
charred caulini soto Betawi, candlenut, fried potato, coconut sambal 32

Kekou

green leaves salad, cucumber, puffed turmeric rice 15 bbq pork fried rice, peas, spring onion 19 jasmine rice 7 coconut rice 8

Dairy Free

spicy edamame, fermented chilli, garlic 11
freshly oyster, green granita, avruga, sea blite 6 ea l 1/2 doz. 34 l doz.66
spanner crab tartlet, padang sauce, shallot, saltbush 9ea
lobster betel leaf, kerisik, finger lime, miang kum caramel, peanut 10ea
yellowfin tuna kinilaw, toasted brioche, macadamia taojiew, calamansi 12ea
chilled silken tofu, Sichuan pickled cucumber, shitake 16
crispy chicken ribs, spiced salt 19

mushroom larb salad, mint, dried chilli, seaweed crisp 28
kaffir lime cured kingfish sashimi, red nahm jim, lime pearl 29
applewood smoked beef ribs, yuzu tamarind jaew, toasted rice powder 32
wok seared calamari salad, pickled green paw paw, tobiko, cashew 30

twice cooked pork belly, chilli palm caramel, pomelo mint salad 47 wagyu flank char kway teow, scallops, lup chong, garlic chive 48 etty bay barramundi, salted soybean, shitake, tofu skin 43 kari ayam chicken curry, roasted pumpkin, betel leaf, thai basil 40 wok-fried eggplant, umami mushroom, fermented chilli, black bean 31 braised bass strait beef cheek, coconut gravy, sambal mangga, three pak chee 42 charred caulini soto Betawi, candlenut, fried potato, coconut sambal 32

Kekou

green leaves salad, cucumber, puffed turmeric rice 15 bbq pork fried rice, peas, spring onion 19 jasmine rice 7 coconut rice 8

Fructose Free (Onion & Garlic)

spicy edamame, fermented chilli 11
freshly shucked oyster, avruga, sea blite, lime 6 ea \ 34 \ 66
lobster betel leaf, kerisik, finger lime, miang kum caramel, peanut 10ea chilled silken tofu, Sichuan pickled cucumber, shitake 16

mushroom larb salad, mint, dried chilli, seaweed crisp 28

wagyu flank char kway teow, scallops, lup chong, garlic chive 48 etty bay barramundi, salted soybean, shitake, tofu skin 43

shitake fried rice, peas 19
roti canai 14
jasmine rice 7
coconut rice 8

Kekou

Seafood Free

spicy edamame, fermented chilli, garlic 11
smoked balloon bread, black garlic honey butter 15
grilled tofu betel leaf, kerisik, finger lime, miang kum caramel, peanut 10ea
chilled silken tofu, Sichuan pickled cucumber, shitake 16
crispy chicken ribs, spiced salt, cumin yoghurt 19

mushroom larb salad, mint, dried chilli, seaweed crisp 28

twice cooked pork belly, chilli palm caramel, pomelo mint salad 47
wok-fried eggplant, umami mushroom, fermented chilli, black bean 31
sweet potato soto betawi, candlenut, heirloom tomato, coconut sambal 33



spicy edamame, fermented chilli, garlic 11
smoked balloon bread, black garlic honey butter 15
grilled tofu betel leaf, kerisik, finger lime, miang kum caramel, peanut 10ea
chilled silken tofu, Sichuan pickled cucumber, shitake 16
crispy chicken ribs, spiced salt, cumin yoghurt 19

mushroom larb salad, mint, dried chilli, seaweed crisp 28
applewood smoked beef ribs, yuzu tamarind jaew, toasted rice powder 32

twice cooked pork belly, chilli palm caramel, pomelo mint salad 47
wagyu flank char kway teow, lup chong, garlic chive 48
kari ayam chicken curry, roasted pumpkin, betel leaf, thai basil 40
wok-fried eggplant, umami mushroom, fermented chilli, black bean 31
braised bass strait beef cheek, coconut gravy, sambal mangga, three pak chee 42
sweet potato soto betawi, candlenut, heirloom tomato, coconut sambal 33



Shellfish Free (Crustacean & Mollusks)

spicy edamame, fermented chilli, garlic 11
smoked balloon bread, black garlic honey butter 15
grilled tofu betel leaf, kerisik, finger lime, miang kum caramel, peanut 10ea
yellowfin tuna kinilaw, toasted brioche, macadamia taojiew, calamansi 12ea
chilled silken tofu, Sichuan pickled cucumber, shitake 16
crispy chicken ribs, spiced salt, cumin yoghurt 19

mushroom larb salad, mint, dried chilli, seaweed crisp 28
kaffir lime cured kingfish sashimi, red nahm jim, lime pearl 29
applewood smoked beef ribs, yuzu tamarind jaew, toasted rice powder 32

twice cooked pork belly, chilli palm caramel, pomelo mint salad 47
wok-fried eggplant, umami mushroom, fermented chilli, black bean 31
braised bass strait beef cheek, coconut gravy, sambal mangga, three pak chee 42
sweet potato soto betawi, candlenut, heirloom tomato, coconut sambal 33



spicy edamame, fermented chilli, garlic 11
smoked balloon bread, black garlic honey butter 15
grilled tofu betel leaf, kerisik, finger lime, miang kum caramel, peanut 10ea
yellowfin tuna kinilaw, toasted brioche, macadamia taojiew, calamansi 12ea
chilled silken tofu, Sichuan pickled cucumber, shitake 16
crispy chicken ribs, spiced salt, cumin yoghurt 19

mushroom larb salad, mint, dried chilli, seaweed crisp 28
kaffir lime cured kingfish sashimi, red nahm jim, lime pearl 29
applewood smoked beef ribs, yuzu tamarind jaew, toasted rice powder 32
wok seared calamari salad, pickled green paw paw, tobiko, cashew 30

twice cooked pork belly, chilli palm caramel, pomelo mint salad 47
wagyu flank char kway teow, scallops, lup chong, garlic chive 48
etty bay barramundi, salted soybean, shitake, tofu skin 43
kari ayam chicken curry, roasted pumpkin, betel leaf, thai basil 40
wok-fried eggplant, umami mushroom, fermented chilli, black bean 31
braised bass strait beef cheek, coconut gravy, sambal mangga, three pak chee 42
sweet potato soto betawi, candlenut, heirloom tomato, coconut sambal 33

Kekou