

## **\$69 SET MENU**

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### **Spicy Edamame**

Fermented chilli, garlic

### **Lobster Betel Leaf**

Toasted coconut, finger lime, chilli caramel

### **Fried Silken Tofu**

Spiced Sichuan powder, chilli vinegar soy sauce

### **Cured Hiramasa Kingfish Sashimi**

Red nam jim, coconut gel, lime pearl, toasted rice powder

### **Otak Otak**

Spanish mackerel wrapped in banana leaf with coconut, chilli sambal

### **Slow Cooked Lamb Rump**

Master stock, kohlrabi salad, nuoc cham dressing

### **Kari Ayam**

Chicken yellow curry, kipfler potato, cucumber ajard

### **Mixed Mushroom Stir-Fry**

Soy and garlic butter, coriander, shiitake powder

### **Stir-Fried Mixed Asian Greens**

Soybean, crispy shallot

### **Jasmine Rice**



## **\$79 SET MENU**

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### **Lobster Betel Leaf**

toasted coconut, finger lime, chilli caramel

### **Pork and Prawn Wonton**

Water chestnut, spring onion, Sichuan chilli oil

### **Crispy Turmeric Chicken Ribs**

Chilli salt, spiced yoghurt dipping sauce

### **Cured Hiramasa Kingfish Sashimi**

Red nam jim, coconut gel, lime pearl, toasted rice powder

### **Spicy Tuna Tartare**

Pickled mustard green, black caviar, seaweed rice cracker

### **Pandan Smoked Duck Leg**

Mandarin hoisin, ginger spring onion salsa, DIY seasonal herbs

### **Pad-Thai "Chaiya"**

Chargrilled king prawn, tamarind, coconut glaze, peanuts

### **Veal Shank Green Curry**

Apple eggplant, wild ginger, young coconut, Thai basil

### **Stir-Fried Morton Bay Bugs**

Bonito cured yolk, sugar snap peas, house made chilli jam

### **Stir-Fried Mixed Asian Greens**

Soybean, crispy shallot

### **Jasmine Rice**