

## D I N N E R

Freshly shucked oysters, red chilli nahm jim, crispy shallots	4.50 ea
<b>Betel leaf, smoked trout, green papaya, lime leaf &amp; salmon roe</b>	<b>6.50 ea</b>
<b>Betel leaf, pomelo, green papaya, peanuts &amp; coconut</b>	<b>5.50 ea</b>
Caramelised pork, prawn, peanuts & sour pineapple	6.00
<b>Raw black kingfish, sweet soy yuzu &amp; crisp wonton skins</b>	<b>21.00</b>
<b>Filled eggnet, pork, prawns, peanuts &amp; caramelised coconut</b>	<b>33.00</b>
<b>Chargrilled Assam king prawns, pineapple, cucumber &amp; mint</b>	<b>24.00</b>
<b>Crisp whole fish, chilli, tamarind &amp; lime</b>	<b>MP</b>
<b>Wok fried scallops, asparagus, wild ginger &amp; green peppercorns</b>	<b>36.00</b>
Coconut poached chicken, green papaya & Vietnamese mint	34.00
<b>Stir fried Angus beef, baby king mushrooms &amp; snake beans</b>	<b>34.00</b>
<b>Chargrilled banana leaf Ora King salmon, dry red curry</b>	<b>32.00</b>
<b>Caramelised pork hock, five spice &amp; chilli vinegar</b>	<b>34.00</b>
<b>Salt &amp; pepper silken tofu, crispy shallots &amp; sweet soy</b>	<b>20.00</b>
<b>Panang curry of lamb shank, peanuts, baby potatoes &amp; pea eggplant</b>	<b>38.00</b>
<b>Hapuka, seasonal mushrooms, aromatic lemongrass broth</b>	<b>36.00</b>
<b>Green curry, roasted pumpkin, heirloom carrots, apple &amp; pea eggplant</b>	<b>30.00</b>
<b>Stir fried Chinese broccoli, chilli, oyster sauce &amp; crispy garlic</b>	<b>16.00</b>
<b>Sweet corn, yam bean, tamarind &amp; sesame dressing</b>	<b>16.00</b>
<b>Green papaya salad, snake beans, peanuts &amp; dried shrimp</b>	<b>16.00</b>
<b>Thai jasmine white rice</b>	<b>4.00pp</b>
<b>Biodynamic brown rice</b>	<b>4.50pp</b>

DISHES ARE  
DESIGNED TO  
BE SHARED

PLEASE BE  
AWARE THAT  
WE ARE  
UNABLE  
TO  
GUARANTEE  
ANY DISH IS  
COMPLETELY  
FREE OF  
RESIDUAL  
NUT OILS OR  
SHELLFISH  
TRACES

GST inclusive. 10% surcharge applies on Sundays & Public Holidays