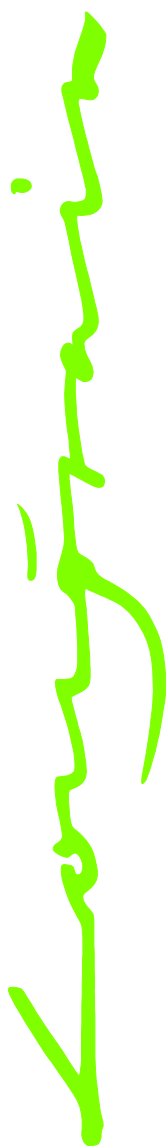


DINNER



Freshly shucked oysters, finger lime & lime sorbet	4.50 ea
Betel leaf, poached prawn, coconut, snow peas & chilli jam	6.50 ea
Betel leaf, pomelo, green papaya, peanuts & coconut	5.50 ea
Raw black kingfish, sweet soy yuzu & crisp wonton skins	21.00
Filled eggnet, pork, prawns, peanuts & caramelised coconut	33.00
Chargrilled assam king prawns, pineapple, cucumber & mint	24.00
Chargrilled banana leaf Ora King salmon, aromatic red curry	32.00
Crispy soft shell crab, duck egg curry, asparagus, Asian celery	38.00
Crisp whole fish, chilli, tamarind & lime	MP
Coconut poached chicken, green papaya & Vietnamese mint	34.00
Stir fried Angus beef, baby king mushrooms & snake beans	34.00
Caramelised pork hock, five spice & chilli vinegar	34.00
Salt & pepper silken tofu, crispy shallots & sweet soy	20.00
Khao Soi lamb neck curry, mustard greens & cocktail potatoes	38.00
Thai bouillabaisse of Skull Island Tiger prawns & storm shell clams	38.00
Aromatic red curry, roasted pumpkin, broccolini & baby corn	30.00
Stir fried Chinese broccoli, chilli, oyster sauce & crispy garlic	16.00
Sweet corn, green mango, tamarind & sesame dressing	16.00
Green papaya salad, snake beans, peanuts & dried shrimp	16.00
Thai jasmine white rice	4.00pp
Biodynamic brown rice	4.50pp

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