



3 Course banquet menu (8 savoury dishes) \$58pp

5 Course banquet menu (10 dishes plus dessert) \$80pp

Eat with your fingers

- Freshly shucked oyster with ponzu dressing or natural (gf) \$4
- Prawn & peanut betel leaf (gf) \$6
- Satay chicken skewers (4 per serve) (gf) \$10
- Shiitake & cabbage spring rolls (2 per serve) \$7
- Spiced fried chicken wings (1 chap) \$10
- Cheese & garlic roti prata (v) \$8
- Fried lamb & cumin pastry \$8
- Handmade dumplings** (2 per serve) \$6

- Steamed prawn & chive with light soy
- Steamed pork & cabbage with black vinegar
- Fried chicken & ginger wonton with light soy

Baked char siu pork bun (2 per serve) \$10

Soup, salads, small dishes

- Beef pho \$15
- Vegetarian rice paper rolls (2 per serve) (v, gf) \$12
- DIY BBQ Duck pancakes (4 per serve) \$24
- Green papaya salad, dried shrimp & peanut (gf) (1 chap) \$16
- Vermicelli noodle salad (v, gf) \$14

Main dishes

- Jungle curry with pork & eggplant (3 chap) \$28
- Stir fry hokkien noodles with Asian greens & shitake (v) \$25
- Char siu pork belly with wombok slaw \$32
- BBQ chicken with red curry (gf)(1 chap) \$28
- Lamb korma curry with rice & pappadams (gf) \$30
- Glazed beef short rib for 2 600g (gf) \$70
- Local fish with fragrant ginger, chilli & soy dressing (gf) (1 chap) \$32

Sides

- Steamed rice (v, gf) \$4
- Stir fry Asian greens with soy, chilli, sesame (v,gf) \$12
- Char grilled corn with fried shallots, coriander & chilli (gf) \$12
- Wombok salad (v,gf) \$8

(V) Vegetarian
(GF) Gluten Free

To finish

- Slow roasted pineapple with coconut yoghurt sorbet \$14
- Banana & peanut cake with caramel \$14
- Lemongrass panna cotta, lychee & tapioca \$14



Note:

All food is served to share & will come out as it's prepared. Not all dishes can be adjusted to suit dietary requirements.

1 chilli = no sweat for chap, 2 chilli = hot chap, 3 chilli = chap down

