

ENTRÉES

CHEESY TRUFFLE GARLIC BREAD \$21

Truffle butter, mozzarella cheese, fresh parsley

BURRATA & HEIRLOOM TOMATO \$28

Toasted sourdough, basil oil

KOREAN FRIED CAULIFLOWER \$27

Gochujang glaze, sesame seeds, spring onion

CRISPY DUCK SPRING ROLLS \$28

Hoisin sauce, cucumber ribbons

CRISPY KARAAGE CHICKEN \$29

Japanese mayo, lemon wedge, sesame seeds

TEMPURA PRAWN (I) \$32

Asian slaw, mango cream

MAINS

LEMONGRASS CHARGRILLED CHICKEN \$44

Served with coconut rice, papaya & herb salad, vietnamese dressing

SUMAC MARINATED LAMB CUTLETS \$57

Potato gratin, prosciutto wrapped vegetable parcel, mint jus

PRIME RIB EYE STEAK \$66

300g grass-fed ribeye msa 3 grade, garlic butter, roasted potatoes, seasonal greens

SLOW COOKED BEEF RENDANG \$58

Creamy potato mash, pickled cucumber ribbons

CRISPY SKIN SALMON (I) \$50

Summer quinoa salad, green bean, orange miso ribbons

GRILLED LEMON PEPPER SNAPPER (I) \$52

Herbed cous cous, grilled zucchini, mango salsa

KING OYSTER MUSHROOMS STEAKS \$43

5 spiced braised cabbage, crispy kale, coriander and pistachio dressing

GRILLED PORK CHOPS \$46

Five spice marinade, roasted kumara, sesame soy glaze

SIDES

ROASTED KUMARA WEDGES \$14
With Garlic Aioli

STEAMED JASMINE RICE \$12
Fragrant & fluffy

SAUTEÈD ASIAN GREENS \$14
With Garlic and Sesame oil

GREEN PAPAYA SALAD \$16
Fresh herbs, chili, lime dressing

TRUFFLE FRIES \$17
Parmesan, garlic aioli

ROASTED BABY POTATOES \$14
Rosemary and sea salt

SIDES

JUS \$4

PANDAN CREME BRULEE \$22
Rich coconut custard infused with pandan leaf,
caramelized sugar crust

VIETNAMESE COFFEE PANNA COTTA \$22
Smooth coffee flavored panna cotta with
a hint of condensed milk, served with espresso gel

CHOCOLATE CARAMEL BOMBE \$22
Salted caramel sauce, salted caramel ice cream

MANGO SAGO WITH CRISPY COCONUT \$22
Creamy coconut, sago, mango, golden crispy coconut

DESSERTS

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance
Seafood Origin (A) Australian (I) Imported (M) Mixed

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