

TO SHARE \$45 PP

SATAY CHICKEN

Peanut sauce & pickled vegetables

PAPAYA SALAD

Cucumber, carrot, peanut, cherry tomato, snake bean, lychee & sweet & sour dressing

TEMPEH RED CABBAGE

Zucchini, cherry tomato, lettuce, Thai eggplant, peanut sesame dressing & chilli

FRIED RICE CHICKEN

With carrot, bean sprout, choy sum, salted fish, cherry tomato & pickled vegetables

CANAI (YELLOW)

With eggplant, sweet potato, pumpkin, coriander & spiced yoghurt

PAD THAI PRAWN

With egg crepe, rice noodles, chives, bean sprout, crushed peanuts & chilli tamarind sauce

STEAMED JASMINE RICE

ROTI PARATHA

TO SHARE DELUXE \$65PP

STEAMED BAO PORK BELLY

Asian slaw, fried garlic, chilli, coriander & roasted garlic aioli

POPCORN PORK BELLY

Lemongrass, garlic shoot, chilli & spicy dipping sauce

SCALLOP CEVICHE

Raw sambal, Thai basil & citrus dressing

SIGNATURE BEEF SHORT RIBS RENDANG

Braised kale, beef floss & rendang curry

RED CURRY PRAWN

With shitake mushroom, snake bean, red capsicum, dried red chilli & lemongrass

MIE GORENG CHICKEN

With egg noodles, choy sum, carrot, pineapple, chives & pickled vegetables

SPICY SOUR FISH

Snow pea, carrot, enoki mushroom, shitake mushroom, eschalot, ginger & cashew nut

STEAMED BOK CHOY

SAMBAL EGGPLANT

JASMINE RICE

Dishes can be made Gluten Free or Vegan upon Request