

3 course chefs tasting

Thursday only

*palm sugar peppered shallots with crispy soft shell crab lemongrass and
infant coriander - \$12 ea*

*salad of lemongrass and baby squid with toasted coconut and betel
leaves*

*southern turmeric curry of market fish wild ginger mandarin and
betel leaves*

salted braised beef with shallots coriander and chillies

stir-fry of Hokkaido scallops oyster mushrooms and garlic shoots - \$34

*seasonal fruit with pandanus ice kaffir lime syrup and golden shallots -
\$12*

*changes to this menu may incur additional costs
vegan and pescatarian menus only available upon request*

All our food is freshly prepared and cooked to order, and all items are subject to availability.