

5 course chef's tasting

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

braised spatchcock with sweet salted radish pickled ginger and betel leaves

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

clear broth of braised duck assorted mushrooms green onions and snow pea tendrils

relish of Gregory Island tiger prawns ginger and lemongrass - \$36

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

salted beef brisket with shallots long leaf coriander and lime

***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 available upon request*

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