

# Chef's Selection

65 PP

## CRAB BETEL LEAF BITES

QUINOA, BETEL LEAF, LIME LEAF, LIME, CHILLI,  
VIETNAMESE MINT, CRAB CLAW, LEMONGRASS

## PEKING DUCK BAO

HOISIN, SRIRACHA, PICKLE, DAIKON,  
SPRING ONION, CUCUMBER

## CHICKEN SATAY

CHICKEN THIGH, PEANUT SATAY SAUCE

## STEAMED BARRAMUNDI

SOY, GINGER, SHIITAKE SAUCE,  
SPRING ONION, SESAME OIL

## GREEN CHICKEN CURRY

BAMBOO, CAPSICUM, ZUCCHINI, EGGPLANT,  
SNAKE BEANS, FRIED KALE

## PORK BELLY SALAD (CGF)

GREEN APPLE, CHINESE CELERY, PUFFED RICE,  
CORIANDER, SOY SALTED CARAMEL SAUCE

## SIDE

COCONUT RICE

SNAKE BEANS, TOM YUM, TOASTED COCONUT

# Chef's Table

75 PP

## SALMON SASHIMI

PONZU YUZU, CHILLI OIL, SHALLOT

## LOBSTER SLIDERS

TEMPURA LOBSTER, CORIANDER, SPICY MAYO

## CRAB BETEL LEAF BITES

QUINOA, BETEL LEAF, LIME LEAF, LIME, CHILLI,  
VIETNAMESE MINT, CRAB CLAW, LEMONGRASS

## CHICKEN SATAY

CHICKEN THIGH, PEANUT SATAY SAUCE

## CRAB FRIED RICE

CRAB PASTE, EGGS, CURRY SAUCE, ONION,  
CHINESE CELERY, CAPSICUM, CHILLI JAM

## DUCK CURRY

PANANG CURRY, DUCK BREAST, SNAKE BEANS,  
FRIED LIME LEAF

## SWEET & SOUR CHICKEN

CRISPY CHICKEN, SWEET & SOUR SAUCE, CAPSICUM,  
PINEAPPLE, LYCHEE, GRAPE TOMATOES, FRIED SHALLOTS

## **SIDE**

JASMINE RICE

COCONUT RICE

SNAKE BEANS, TOM YUM, TOASTED COCONUT