

Chef's Selection

CRAB BETEL LEAF BITES (I)

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 (I)

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

79 PP

SALMON SASHIMI (I)

PONZU YUZU, CHILLI OIL, SHALLOT

LOBSTER SLIDERS (I)

TEMPURA LOBSTER, CORIANDER, SPICY MAYO

CRAB BETEL LEAF BITES (I)

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

CHICKEN SATAY

CHICKEN THIGH, PEANUT SATAY SAUCE

CRAB FRIED RICE (I)

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