

LUNCH

Freshly shucked oysters, red chilli nahm jim	\$20 ½ doz \$38 1doz
Betel leaf, prawn, peanut, watermelon, mint	\$6.00ea
Betel leaf, pomelo, coconut, cashew, chilli, mint	\$5.00ea
Filled eggnet, pork, prawns, peanuts, cucumber relish	\$23.00/\$34.00
Salt and pepper cuttlefish, sweet soy, lime	\$17.00
Hot and sour pork salad, snakebeans, betel leaves	\$18.00
Stir fried firm tofu, zucchini, black fungus, yellow bean	\$22.00
Thai fried chicken, lemon, spiced blood plum and nahm jim sauces	\$35.00
Stir fried squid, curry powder, snow peas, Asian celery, ginger, lemon	\$34.00
Whole crispy fried snapper, tamarind, chilli, lime	MP
Grilled black pepper pork, smoky eggplant relish, shrimp floss	\$32.00
Char grilled wagyu beef flank, crying tiger	\$35.00
Caramelised pork hock, five spice, chilli vinegar	\$23.00/\$34.00
Dry red curry duck, Thai eggplant, wild ginger, green peppercorn, holy basil	\$25.00/\$38.00
Aromatic spiced yellow curry, pumpkin, cauliflower, sweetcorn	\$22.00/\$32.00
Green curry beef, Thai eggplant, baby corn, basil	\$25.00/\$38.00
Red curry salmon, fennel, pickled mustard greens, radish	\$38.00
Salt & pepper silken tofu, sweet soy, mirin	\$11.00/\$16.00
Chilled egg noodle salad, pickled bamboo, roast chilli and black vinegar dressing	\$18.00
Green mango and nashi pear salad, chilli jam, coconut, lime	\$16.00
Stir fried Asian greens, garlic, oyster sauce	\$16.00
Thai jasmine OR brown rice	\$3.00pp
	Inc GST

DISHES ARE
DESIGNED TO
BE SHARED

PLEASE BE
AWARE THAT
WE ARE UNABLE
TO GUARANTEE
ANY DISH IS
COMPLETELY
FREE OF
RESIDUAL
NUT OILS OR
SHELLFISH
TRACES

10% SURCHARGE APPLIES TO SUNDAYS & PUBLIC HOLIDAYS