

SUSHI

CHEF'S MORIAWASE SUSHI (6 pieces)

TORO SUSHI tuna belly (4 pieces)

SABA SUSHI mackerel (4 pieces)

KINMEDAI SUSHI alfonsino (4 pieces)

AMAEBI SUSHI deep sea shrimp (4 pieces)

APPETIZERS

MUSHROOM GYOZA spicy dipping sauce (vg, g)

FRESH SPRING ROLL carrot, cucumber, tomato, coriander, napa cabbage, sweet chili sauce (vg)

CHAR SIU BUN bbq pork bun (g)

WAGYU BEEF TSUKUNE yakitori sauce, pasteurized egg yolk, togarashi (g)

CRAB CAKE spring onion, sweet chili sauce (g)

KATSUO TATAKI bonito tuna, yuzu ponzu, shiso leaf, katsuobushi, chives (g)

BLACK COD GYOZA ginger, cabbage, spicy dipping sauce (g)

SOUP & SALADS

MISO SOUP tofu, wakame, spring onions (g)

TOM KHA GAI chicken, coconut milk, galangal, mushrooms (g)

SHRIMP WONTON SOUP wonton wrap, mushrooms

SOM TAM green papaya salad, cherry tomato, tamarind chili sauce (vg,n)

CHICKEN LARB shallot, spring onion, kaffir lime, mint, chili, lime dressing

THAI BEEF SALAD cucumber, mint, cilantro, shallot

CURRIES

GREEN (v) or RED THAI CURRY thai eggplant, green beans, lotus root, chayote, jasmine rice
with: tofu chicken

YELLOW CURRY thai eggplant, cherry tomato, pumpkin, kaffir lime, jasmine rice
with: local fish prawns lobster

YELLOW CRAB CURRY kaffir lime leaf, garlic rice noodles (n)

BEEF RENDANG coconut milk, tamarind, jasmine rice, sambal (n)

WOK FIRED

PHAD THAI rice noodles, bean sprouts, carrots, egg, peanuts (n, g)
with: tofu chicken prawns

STIR FRIED RICE green beans, carrots, egg, chili (g)
with: chicken beef prawns

VEGETABLE STIR FRY mixed seasonal vegetables, sweet soy sauce, chili (g)

STIR FRIED CHINESE BROCCOLI garlic, chili, oyster sauce
with: pork chicken beef

MAINS

MAPO TOFU mushrooms, fermented black bean, spring onion (vg)

STEAMED BARRAMUNDI shitake, sesame oil, ginger & soy sauce

KIMCHI JJIGAE kimchi & chicken stew, tofu, mushroom, spring onion

WHOLE FISH IN BANANA LEAF FOR TWO jasmine rice, chili & lime sauce, sesame oil

9 oz. BLACK COD saikyo miso, bok choy (g)

4 oz. A4 JAPANESE WAGYU SIRLOIN braised daikon (g)

SIDES

MARINATED CUCUMBER soy, sesame oil (vg, g)

CHINESE BROCCOLI garlic, soy (vg, g)

JASMINE RICE (vg)

KIMCHI homemade fermented cabbage

DESSERTS

MANGO CRÈME BRULÉE passion fruit sorbet (v,d)

CHOCOLATE FONDANT orange coulant center, caramel ice cream (v, d, g)

RICE PUDDING sesame ice cream, sesame (v, d, g)

COCONUT CHEESECAKE ginger, coconut sable (v, g, n, d)

HOMEMADE SORBET coconut, mango, lime-mint, strawberry (vg, n)

HOMEMADE ICE CREAM vanilla, chocolate, caramel, pistachio (v, d, n)

(V) Vegetarian (VG) Vegan (G) Gluten (N) Nuts (D) Dairy

Please let us know if you have any allergies or special dietary requirements, or if you require any further information

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.