

SOUP

MISO tofu, wakame, spring onions (g)

TOMYUM shrimp, lemongrass, mushrooms, galangal

HOT AND SOUR chicken, mushrooms, egg, spring onion (g)

SALAD

MANGO carrots, cucumbers, coriander, tomatoes, mint, peanuts (vg, n)

RAW TUNA LARB crispy shallot, crispy garlic, mint, lemon grass, kaffir lime leaf

THAI BEEF cucumber, mint, cilantro, shallot

APPETISER

YASAI GYOZA vegetarian filling and spicy dipping sauce (vg, g)

RICE PAPER ROLL carrots, cucumber, tomato, coriander, peanut sauce (vg, g, n)

PORK BAO BUN braised pork, pickles, coriander (g, d)

YAKITORI TERIYAKI chicken thigh skewers glazed in teriyaki sauce

SHRIMP XIAO LONG BAO black rice vinegar, ginger (g)

YELLOWTAIL USUZUKURI yuzu ponzu, crispy garlic, spring onions (g)

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

SUSHI

CHEF'S MORIAWASE SUSHI (6 pieces)

CHEF'S MORIAWASE SASHIMI (6 pieces)

YASAI MAKI fried asparagus, cucumber, shiso (vg, g)

PRAWN MAKI tempura, avocado, spicy mayo (g)

CALIFORNIA MAKI crab meat, mayo, avocado

SALMON MAKI spicy mayo, spring onions

TUNA MAKI spicy mayo, spring onions

CURRY

GREEN (v) or RED THAI CURRY Thai eggplant, green beans, lotus root, chayote, jasmine rice

with lobster

with chicken

with tofu

YELLOW CRAB CURRY green beans, served with glass noodles

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

WOK

PHAD THAI rice noodles, beans sprouts, carrots, egg, peanuts (n, g)

add prawns add chicken add tofu (vg)

STIR FRIED RICE green beans, carrots, egg, chili (g)

add prawns add chicken add beef

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

BLACK PEPPER BEEF onion, garlic, fermented beans, ginger (g)

SWEET AND SOUR CHICKEN cashew, bell peppers, onion, pineapple (n)

MAIN

TEMPEH teriyaki sauce, bok choy, sesame seeds (vg)

TEMPURA MORIAWASE vegetables, prawn, tentsuyu dipping sauce (g)

FISH IN BANANA LEAF barramundi, tomato sambal

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

WHOLE FISH nam prik sauce, steamed rice, tenderstem, to share for 2

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

SIDE

MARINATED CUCUMBER soy, sesame oil (vg, g)

TENDERSTEM BROCCOLI chilli, ginger, soy (vg, g)

JASMINE RICE (vg)

KIMCHI homemade fermented cabbage

DESSERT

MANGO STICKY RICE coconut sorbet, coconut tuile (v, d)

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

SESAME & PASSIONFRUIT CUSTARD black tahini, sesame tuile (v, d, g)

MATCHA TIRAMISU sake soaked sponge, matcha mascarpone cream, chestnuts cremeux (v, g, d)

COCONUT CHEESE CAKE ginger, coconut sable (v, g, n, d)

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

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