



## Lunch Signature Menu

Raw kingfish w lemongrass, palm sugar & Thai basil oil

**OR**

Tiger prawn cutlets coated in young green rice w  
house chilli sauce

Lemongrass pork skewers w butterhead lettuce, rice  
noodles, fresh herbs & coconut chilli sauce

Spicy salad of master stock poached chicken  
w green papaya, garlic, chilli & crushed peanuts

Wok seared chicken thigh w kaffir lime, lemongrass, ginger,  
chilli, okra & green beans

Seared lemongrass beef w pickled vegetables,  
rice noodles & peanuts

Wok fried Asian greens w chilli, garlic & sesame

Marou dark chocolate delicè w black cocoa biscuit,  
coconut crumbs & sour cherry sorbet

**OR**

Citrus & spice crème brulee

Minimum 4 people

\$45 per head or \$50 per head with dessert

Please discuss any dietary requirements w your waiter



## Dinner Signature Menu

Raw kingfish w lemongrass, palm sugar & Thai basil oil

**OR**

Tiger prawn cutlets coated in young green rice  
w house chilli sauce

Lemongrass pork skewers w butterhead lettuce, rice noodles, fresh  
herbs & coconut chilli sauce

Beef shortrib braised w cinnamon & star anise w  
pickled bean sprouts, watercress & a toasted *bánh mì* roll

Garlic roast duck salad w red cabbage, pickled radish & lotus stem,  
Thai basil & fried lotus root w ginger, lime & chilli dressing

Wok seared chicken thigh w kaffir lime, lemongrass, ginger, chilli,  
okra & green beans

Wok fried Asian greens w chilli, garlic & sesame

Marou chocolate delicè w black cocoa biscuit, coconut crumbs &  
sour cherry sorbet

**OR**

Citrus & spice crème brulee

Minimum 4 people

\$60 per head

Please discuss any dietary requirements w your waiter