



Signature Menu

Dry aged raw kingfish, lemongrass, palm sugar,
Thai basil oil, toasted rice powder

Tiger prawn cutlets coated in young green rice, chilli salt,
house chilli sauce

Jackfruit salad, caramelized oyster mushroom, carrot,
soy lime dressing, sesame rice cracker

Peppered soy shaking beef eye fillet, red onion, watercress,
crispy shallots, fish sauce, soy

Southern style organic chicken thigh curry, kumara, coconut,
Makrut lime, Thai basil

Stir-fried Asian greens, red chilli, soy, garlic sesame

Steamed jasmine rice

French patisserie platter – waiter to advise on today's selection

Minimum 4 people. Whole table must participate.

\$80 per head

Please discuss any dietary requirements with your waiter