



Signature Menu

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

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

Poached organic chicken salad, shredded cabbage,
carrot, mint, peanuts

Lemongrass pork belly braised in coconut caramel,
mustard greens, ginger, coriander

Ginger & lime leaf chicken thighs, pickled cucumber,
radish, fish sauce caramel, peanuts

Daily Asian greens, garlic, chilli, soy sesame seeds

Steamed jasmine rice

Verrine of white chocolate mousse, lychee and raspberry
jelly, lemongrass ginger & lime sorbet, raspberry meringue

Minimum 3 people. Whole table must participate.
\$75 per head

Please discuss any dietary requirements with your waiter