



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

Coconut braised Pork belly, pickled mustard
greens, ginger, coriander

Angus eye fillet 'Shaking Beef', watercress, red
onion, soy, black pepper, fried shallots

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

Steamed jasmine rice

Verrine of pandan & coconut pannacotta,
palm sugar sago, mung bean ice cream, toasted
coconut

Minimum 3 people. Whole table must participate.
\$83 per head

Please discuss any dietary requirements with your waiter