

VEGETARIAN MENU

Smashed ginger and garlic pickled cucumbers	\$5
Fried scallion flatbread with fermented chilli	\$6
Mushroom and pumpkin dumplings, chiu chow, black vinegar (6pcs)	\$27
Tofu, coconut milk, lime, green nahm jim, Thai basil, peanuts	\$27
Roasted pumpkin, black garlic, roast pickled onions, Snow peas	\$27
Sweet potato, red curry, lychee, coconut cream, kaffir lime	\$27
Charred broccolini, sesame sauce, pickled kohlrabi	\$27

15% surcharge on total bill applies on public holidays
All credit card transactions incur a 1% surcharge

SIDES

Beans, cashews, ginger, soy, butter \$9

Garden salad, palm sugar vinaigrette \$9

DESSERT

Coconut and lemongrass crème caramel \$14

Peanut parfait, soft chocolate, salted butterscotch
caramel, whiskey snap, caramel corn \$16

Pandan panna cotta, mango tapioca, lime jellies,
guava granita \$14

Frozen yuzu curd, mascarpone, thyme oil,
hazelnut crumb \$16

Affogato \$8

Affogato with Frangelico \$16

