

Feed Me 1
\$95 per person

Freshly shucked oysters, wasabi mignonette

Smashed ginger and garlic pickled cucumber

Fried scallion flatbread, fermented chilli

Chinese steamed custard, prawn, chiu chow chilli oil

Crab and scallop spring roll with crème fraiche and togarashi

Charcoal grilled cuttlefish wrapped in lettuce leaf, typhoon shelter style

Beef and Szechuan dumpling, chiu chow, black vinegar

Kingfish, coconut milk, lime, green nahm jim, coriander, thai basil

Prawns, XO noodles

Dry aged duck breast, honey glazed, Szechuan pepper, coriander seeds, pickled shiitake mushrooms, wasabi apple puree

Rangers Valley 9+ Wagyu rump, charred broccolini, sesame sauce

Feed Me 2
\$75 per person

Smashed ginger, garlic pickled cucumber

Fried scallion flatbread, fermented chilli

Beef and Szechuan dumpling, chiu chow,
black vinegar

Kingfish, coconut milk, lime, green nahm jim,
Thai basil

Market fish, dashi potato fondant, smoked
mussel cream, wilted baby spinach, Nori dust

Prawns, XO noodles

Rangers Valley 9+ Wagyu rump , charred
broccolini, sesame sauce

Feed Me 3
\$65 per person

Prawns, XO noodles

Market fish, dashi potato fondant, smoked
mussel cream, wilted baby spinach, Nori dust

Duck Maryland red curry, lychee, coconut
cream, kaffir lime

Koji miso pork neck, black garlic, roast
pickled onions, snow peas

Appetizers

Freshly shucked oyster, wasabi mignonette	\$5ea
Smashed ginger and garlic pickled cucumbers	\$5
Fried scallion flatbread with fermented chilli	\$6
Crab and scallop spring roll with crème fraiche and togarashi (1pcs).	\$10.50
Beef and Szechuan dumpling, chiu chow, black vinegar (6pcs)	\$21
Charcoal grilled cuttlefish wrapped in lettuce leaf, typhoon shelter Style (1pc)	\$4

add \$12 for dessert

Minimum two people to have feed me option
15% surcharge on total bill applies on public holidays
All credit card transactions incur a 1% surcharge