

# DINNER

3pm-late daily

## TO START



Schezuan spiced walnuts 6

Sweet potato fries

w/ sriracha mayo 10

Dumplings

Chive & garlic crystal dumplings w/ black vinegar dressing 15

Spring Rolls

Lemongrass chicken spring rolls w/ sweet chilli sauce 16

OR Mixed mushroom spring rolls w/ ginger & chilli sauce 16

Wontons

Wild prawn wontons, tamari schezuan dressing 16

Crispy Tofu

Crispy salt & pepper tofu w/ schezuan sauce 16

## FROM THE GARDEN



Sauteed green veg

w/ pepitas, almonds, sesame sauce & herbs 15

Asian slaw

w/ schezuan spiced walnuts, fresh herbs, puffed rice 14

Green papaya

w/ asian herbs, peanuts, noc chum & rice cracker 16

Miso mushrooms

w/ brown rice, spring onions & crunchy shallots 20

## OMAKASE DINING

*Selected by the Chef*

The perfect way to enjoy the very best of our seasonal menu. Allow the chef to choose a selection of starters, mains, sides and dessert to share between two or more guests.

55 per person

## LAND & SEA



Fish of the day

Please see specials board for details M/P

Calamari Salad

Crispy salt & pepper calamari salad, fresh herbs & ink cracker 23

Twice cooked lamb ribs

w/ noc chum, iceberg lettuce & puffed rice 22

Crispy skinned chicken

w/ edamame puree & black chilli glaze 24

Whisky braised beef

w/ sriracha cream & steamed bao 18

Angus skirt steak

w/ chinese pepper sauce & brown jasmine rice 26

## ADDITIONS



Jasmin brown rice 4

Steamed bao 3

Salad greens 6

## TO FINISH



Salted caramel brownie

w/ vanilla ice cream, whisky choc fudge sauce, honeycomb & berries 13

House made ice cream

Ask our friendly staff for today's flavours 5 scoop

Cheese board

w/ condiments & crackers 15 per person

\*NOT Gluten free

^NOT Vegan

