

DINNER / Asian inspired small & large plates from 5pm

SMALL PLATES

Appetizers

Crispy salt and pepper calamari rings sichuan chili, garlic aioli, crispy bits / cd / 85

Grilled chicken yakitori skewers charred leek, tare sauce, soy cured egg, sesame / 85

Burrata & kimchi sichuan chili relish, sesame, chives / gf,cd / 125

Grilled pork tsukune skewers yakitori glaze, yuzu wasabi aioli, furikake crumb / cd / 85

Stir fry veggies snow peas, baby corn, chinese broccoli, beans, cashews, soy / vn,cn / 75

Korean crispy chicken almonds, chives, pickled cucumber / cn,cd / 90

Charred broccolini togarashi, parmesan, chili oil / v,cd / 85

Raw bar

Lombok oysters yuzu sake granita, nouc cham, mint / gf / 75

Kinilaw ceviche red snapper, prawn, coconut crema, lime, apple, chili, coriander / gf / 85

Red snapper sashimi charred pineapple, coconut gel, kaffir, herb oil, nam jim / gf / 95

Tuna tartare cucumber, citrus shoyu dressing, yuzu wasabi aioli, crispy nori / cd / 95

Dumplings (pan seared or steamed)

Pork & scallion dumplings mala chili vinegar, sesame, herbs / 80

Wagyu beef & mushroom dumplings mala chili vinegar, sesame, herbs / 90

Prawn & scallion dumplings mala chili vinegar, sesame, herbs / 90

Oyster mushroom dumplings mala chili vinegar, sesame, herbs / v / 75

Sushi nori tacos

Cured salmon wasabi aioli, chuka wakame, roe, sushi rice, crispy nori taco / cd / 55ea

Spicy tuna sriracha, spicy mayo, avocado, sesame, chives, sushi rice, crispy nori taco / cd / 45ea

Korean crispy chicken gochujang glaze, garlic aioli, sesame, chives, sushi rice, crispy nori taco / cd / 40ea

Avocado spicy mayo, furikake, sushi rice, crispy nori taco / v,cd / 35ea

CURRY & STIR FRY

Pad see ew of beef tenderloin grilled beef tenderloin, rice noodles, egg, chinese broccoli, baby corn, crispy shallots / 140

Thai green curry of chicken poached chicken, green curry, snow peas, baby corn, coriander / gf / 130

Kimchi fried rice of pork stir fried rice, kimchi, lap cheong, bacon, soy cured egg, sesame, nori / 120

Massaman curry of wagyu beef braised wagyu beef brisket, massaman curry, potato, pineapple, coriander / cn / 280

LARGE PLATES

Grilled seabass w/ yuzu ponzu grilled seabass, yuzu ponzu dressing, chuka wakame & herb salad / 190

Ginger caramel crispy pork belly crispy pork belly, ginger caramel, shoyu nam jim, charred pineapple, peanuts / cn / 190

Gochujang & soju bbq chicken korean style grilled chicken, hung curd & chili oil, sesame, chives / cd / 180

Grilled barramundi w/ fermented sambal grilled barramundi, fermented chili sambal, cherry tomato salad, kaffir oil / 160

Yellowfin tuna tataki seared yellowfin tuna w/ sesame crumb, citrus soy dressing, wasabi aioli, furikake, herbs / cd / 170

Picanha steak 200g mb5+ coffee rub picanha steak, red wine truffle jus, miso cafe de paris / cd / 440

Grilled USA short ribs sous vide & grilled beef short ribs, five spice pear jus / 550

SIDES

Jasmine rice / vn,gf / 25

Banana leaf rice / v,gf,cd / 30

Roti canai / v / 25

Cabbage kimchi / v,gf / 35

Stir fry edamame / v / 30

FEED ME

Ask our team about our range of feed me menus, that will keep food flowing to your table without you having to think too much