

# SET MENU

With each course chosen and shared between guests, our set menu has been designed with the idea that food brings people together.



5 COURSES: \$55PP • 6 COURSES: \$60PP

## FIRST COURSE CHOOSE 1 OPTION

Spicy squid san choy bau  
Shiitake mushroom, cheddar croquettes (V)

## SECOND COURSE CHOOSE 1 OPTION

Crispy chicken bao, kewpie mayo  
Crispy duck, tamarind caramel, lychees, herbs,  
betel leaf (GF)

## THIRD COURSE CHOOSE 1 OPTION

Pork belly salad, apple slaw, tamarind caramel (GF)  
Salmon salad, greens, cherry tomatoes, red nam jim (GF)

## FOURTH COURSE CHOOSE 1 OPTION

Coconut braised beef short rib, mushrooms, pickled  
cucumber, coconut rice (GF)  
Turmeric fish curry, sweet potato, green beans,  
zucchini, coconut rice (GF)

## FIFTH COURSE CHOOSE 1 OPTION

Slow braised lamb shoulder, lettuce cups, slaw,  
fragrant herbs  
Lemongrass grilled spatchcock, bun noodles,  
lettuce cups

## SIXTH COURSE ALTERNATED

lemongrass brûlée, coconut ice-cream  
Apple tarte tartin, vanilla bean ice-cream



• MINIMUM ORDER OF 16 GUESTS REQUIRED TO ORDER • ORDERS MUST BE PLACED AND PAID FOR 7 DAYS PRIOR TO FUNCTION DATE •