

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 tatin, 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 •