

SET MENU



ALTERNATE DROP TABLE SERVICE

\$50 PER HEAD: Three course service, choice of three entrees (shared), choice of two mains and choice of two desserts

\$42 PER HEAD: Two course service, choice of two mains, and either two desserts or three entrees (shared)

ENTREES

Salmon Tartare (GF)

burnt nori, shallot, salmon roe, finger lime, pickled beetroot

Crispy Pork Belly Bao

hoisin sauce, pickled cucumber

Dumpling Sampler

chicken, lemongrass, chilli
roasted beetroot, tofu, ginger (V)
prawn hargow

Beef & Citrus Larb

fried shallots, toasted rice, chilli, herbs, on betel leaf

Spicy Squid San Choy Bau (GF)

ginger-flower sweet chilli



MAINS

Balinese Ikan Bakar (GF)

whole baked snapper pickled watermelon salad, toasted rice
Smoked Pork Jowl

crispy rice cake, crushed cucumber salad, pineapple fish sauce

Vietnamese Vegetable Curry (GF)

toasted coconut, heaven facing chilli, roasted cashews,
steamed coconut rice

Malaysian Barbecue Chicken (GF)

kerabu rice, bajak chilli sauce

Sirloin Steak (GF)

smoked eggplant, green beans, charred onion, crying tiger sauce

DESSERT

Salted Miso Crème Brûlée (V)

lemongrass shortbread

Dark Chocolate Pana Cotta (GF) (V)

summer fruit salad

Baked Lemon, Coconut, Honey Pudding (V)

lemon glaze, vanilla bean ice cream

