



# Menu

Flavours from the East, influences by the oriental countries of China, Vietnam and a touch of Thailand.

## Share Plates

### Coconut papaya salad **V,GF** 12

Mint leaves, coriander, green papaya, toasted coconut, grapefruit

### Thai rice paper rolls **V** 8

Rice noodles, aromatic herbs, siriracha mayo

## Large Plates

### Vegetable red curry **V,GF** 21

Bok choy, asparagus, sweet potato, capsicum, Thai eggplant

### Mushroom hotplate **V,GF** 29

Oyster, shitake, button, dried black mushroom

### Sizzling vegetables **V,GF** 23

Asparagus, mushroom, broccoli, capsicum, bean sprout, bok choy

## Side Plates

### Kang kong **V,GF** 8

Water spinach, fried garlic

### Shitake, sugar snap, bean **V,GF** 8

Soya ginger glaze, toasted sesame

### Thai mango salad **GF,N,V** 8

Candied ginger vinaigrette

### Fragrant rice **GF** 8

All our large plates are served with fragrant rice

## Sweet Plates

### Sago pudding **GF** 15

Palm sugar ice cream, caramel

### Young coconut jelly **GF** 15

Burnt mango crème, pandan macaroon

### Honeydew sago coconut pudding **GF** 10

Sweet melon parisienne, coconut sorbet, soup

### “Asian” Knickerbocker glory (for 2) 27

Coconut sorbet, fresh fruits, kalamansi cream, raspberry

### Seasonal fresh cut fruit **GF** 12