

SMALL

SCALLOP & CRAB ON BETEL LEAVES	6 EACH
KAFFIR LIME LEAF, SHALLOT	
RUAKAKA KINGFISH SASHIMI	22
NAM JIHM, COCONUT, GRAPEFRUIT, THAI BASIL	
FRESH CATCH TACO (G)	20
AVOCADO PUREE, SHISO, WASABI TOBIKO	
VIETNAMESE BEACH ROLLS	17
- PORK’N’PRAWN, NUOC CHAM, PEANUTS - CURED SALMON, PICKLED FENNEL - PICKLED VEGE, CRISPY EGGPLANT	
POPCORN PRAWNS	19
YUZU MAYO, CHILLI MIX	
CRISPY SQUID	19
XP CELERY, ALMONDS, SMOKED CHILLI SALT	
EGGPLANT CHIPS (VG)	17
FRAGRANT SICHUAN SAUCE	
FRIED CHICKEN WINGS	18
GOCHUJANG MAYO, CORIANDER	
PRAWN & PORK DUMPLING (G)	18
SWEET CORN, TOMATO, VIET MINT, NAM JIHM	
VEGAN DUMPLING (G)	16
MUSHROOM, KIMCHI, SPINACH, GINGER CARAMEL	
WAGYU BEEF STEAMED BUN (G)	15
SRIRACHA MAYO, PICKLED CUCUMBER, CORIANDER	
KAFFIR LIME CHICKEN	19
YOUNG COCONUT, CHILLI SATAY	
STICKY PORK RIBS	20
SPICED SALT, SESAME, GARLIC BITS, HERBS	

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY
FOOD ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE.
WE CANNOT GUARANTEE THE ABSENCE OF TRACES IN OUR FOOD.

- (G)CONTAINS GLUTEN
- (V)VEGETARIAN
- (VG)VEGAN
- (VA)VEGAN AVAILABLE
- (D)DAIRY
- (GFA)GLUTEN FREE AVAILABLE

BIG

CRISPY HALF DUCK	38
ORANGE, GINGER, VIET MINT, AROMATIC SALTS	
SWEET’N’SOUR PORK BELLY	32
GREEN BEANS, CORIANDER, PEANUTS	
CRISPY SPICED TOFU (VG)	27
YOUNG COCONUT, MANGO, STEM GARLIC	
PAD THAI	34
PORK BELLY, PRAWN, TOFU, RICE NOODLE, CHILLI JAM	
SWEET POTATO PAD SEE EW (WG)	27
BROCCOLI, BLACK BEAN, BASIL	
WAGYU BEEF PAD SEE EW	33
KAILAN, EGG, CHILLI, BASIL	
SHAKING BEEF	38
SMOKED CHILLI, WOK SHALLOT, GINGER, KAILAN	
AROMATIC LEMONGRASS ½ CHICKEN	31
CORIANDER MAYO, ICED SHALLOT, HERBS, CHILLI	
ROASTED DUCK FRIED RICE	27
KIMCHI, ONION, EGG, CRISPY SHALLOT	
CRISPY HAPUKA CURRY (DRY)	37
HERBS, CASHEW, GINGER, PICKLED GARLIC	
GREEN VEGAN CURRY (VG)	27
ROASTED SWEET POTATO, BOK CHOY, PICKLED WOODEAR SALAD	
WAGYU BEEF CHEEK MASSAMAN CURRY	36
KUMARA, LEMONGRASS, CRISPY SHALLOT & ALMOND	
CHEFS SPECIAL	POA

SALADS

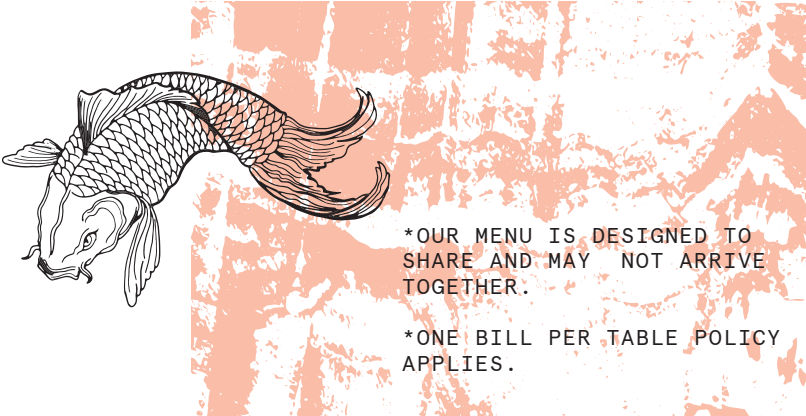
PAPAYA (VA)	20
SWEDE, PEANUTS, PINEAPPLE CHILLI JAM	
CARAMEL PORK & PRAWNS	23
PICKLED CARROT, YOUNG COCONUT, HERBS	
ROASTED DUCK	24
LYCHEE, THAI BASIL, HOT ’N’SOUR DRESSING, SWEET CHILLI CASHEW	

SIDES

RICE	4
ROTI (G)	6
WOK TOSSED GREENS (VA)	14
OYSTER SAUCE, GARLIC, ALMONDS	
GREEN BEANS (VA)	14
BIRDS EYE CHILLI, NUOC CHAM	

DESSERTS

PANDAN TAPIOCA	16
PINEAPPLE, LYCHEE, CHILLI CASHEW CANDY	
MANGO PANNACOTTA (D) (GFA)	17
TROPICAL FRUIT, LIME LEAF	
CHILLI CHOCOLATE FONDANT (D) (G)	19
VANILLA ICE CREAM, PISTACHIO CANDY	



*OUR MENU IS DESIGNED TO
SHARE AND MAY NOT ARRIVE
TOGETHER.

*ONE BILL PER TABLE POLICY
APPLIES.