



The food is a delicate blend of Thai and South East Asian influences. Designed to be share-able, each dish offers contrasting flavours of hot, sweet, sour and salty resulting in a balance of textures, flavours and aromas.

starters

tiger prawn betel leaf w peanuts lime leaf coriander & coconut	7
lotus root chips w shallot salt & lime	8
son in law egg w green mango & sweet yellow bean sauce	6
steamed edamame beans w nori butter & fried garlic	9
crispy daikon & shiitake mushroom cake w roasted chilli soy dressing	14
silken tofu w coriander mint herb salad & soy ginger dressing	12
salt & pepper cuttlefish w thai basil kaffir lime leaf & red nahm jim	16
crispy chicken wings w lime leaf coriander & house sweet chilli sauce	16
master stock braised lamb ribs w chilli mint sauce & cucumber ar jard	26
spicy beef tartare w pickled mustard green mayonnaise & cassava crackers	24
vietnamese chicken salad w glass noodle lemongrass herbs & nouc cham	26
DIY spring roll w roasted duck breast cucumber kohlrabi & chilli soy vinegar	32

*all curry pastes, relishes and accompaniments are prepared fresh on site.
please be aware that we are unable to guarantee that any dish is completely free of any residual nut or shellfish traces*



mains

yellow curry w roasted cauliflower cashew & sesame seed	30
pad see ew w crispy pork belly chinese broccoli egg & ginger	32
stir-fried vegetables w house made black bean sauce & crispy kale	30
crispy pork ribs w sweet & sour tamarind sauce sesame & wombok salad	34
chicken cashew stir-fry w chilli jam thai basil & snake bean	32
aromatic curry w beef cheek kipfler potato & pickled eschalot	36
beef stir-fry w black pepper sauce spring onion broccolini & shimeji mushroom	36
sichuan half duck w chilli coriander ginger & star anise soy sauce	38
curry laksa w tiger prawn diamond clam arrow squid & vermicelli	46
jungle curry w steamed barramundi cherry tomatoes asparagus & thai noodle	40

sides

steamed asian greens w wild mushroom & soy ginger dressing	16
cos lettuce & cucumber salad w sesame pickled ginger vinaigrette	10
roti bread w house-made peanut sauce	10
steamed jasmine rice	3 pp
steamed brown rice	4 pp

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