

SNACKS

CRISPY SQUID (GF)	12
Numbing Spice – Cured Yolk Snow – Cucumber Salad	
SCALLOPS & PRAWN SPRING ROLLS	15
Pineapple Sambal – Coriander and Lime Yoghurt	
EDAMAME (GF, DF, VG)	10
Nori – Sesame – 7 Spice Mix	

SKEWERS (2)

CHICKEN SATAY (GF, DF)	12
Peanut Sauce – Achar Pickles	
PRESSED PORK BELLY (DF)	12
Hoisin Glaze – Hot Mustard	
SALMON (GF, DF)	14
Asian Herbs Pesto – Honey Tamarind	
BEEF SIRLOIN (GF, DF)	14
Cumin – Ginger – Chillies	
MUSHROOMS (DF, GF, VG)	10
Garlic Oil – Yakitori Sauce	
VEGETABLE SKEWERS (DF, GF, VG)	10
Ginger Infused Sweet Soy – Fried Shallots	

RAW

TORCHED AKAROA SALMON (DF)	18
Pickled Shallots – Soy Caramel – Sesame Chilli Oil – Asian Herbs	
BEEF TATAKI (GF)	18
Pickled Nashi Pear – Teriyaki – Vine Cherry Tomatoes – Japanese Mayo	
KOMBU CURED TUNA (DF, GF)	18
Honey Truffle Ponzu – Daikon – Furikake	

SALADS

RARE SEARED THAI BEEF SALAD (GF, DF)	22
Sirloin – Nahm Jim – Peanuts – Sriracha	
TEA SMOKED SALMON SALAD (DF)	24
Bacon XO Sauce – Chilli Soy Caramel	
PAPAYA AND MANGO SALAD (GF, DF)	21
Asian Herbs – Lime – Turmeric Rempah	

BAOS AND DUMPLINGS

CONFIT DUCK BAOS	16
Citrus Hoisin – 5 Spice – Pickled Cucumber & Daikon	
PULLED PORK BAOS	14
Pork Shoulder – Crushed Spicy Peanuts – Asian Herb Salad – 5 Spice Jus	
SHANGHAI PORK POT STICKERS (DF)	16
Sichuan Sauce	
PRAWN WONTONS	19
Spring Onions – Ginger – Chinkiang Vinegar	
VEGETARIAN DUMPLINGS (V, DF)	15
Kimchi – Mushrooms – Tofu – Apples	
PAN FRIED BEEF & CORIANDER DUMPLINGS (DF)	16
Crunchy Water Chestnuts – Spicy Roasted Pear Worcestershire	

CURRIES

BURNT COCONUT AND MUSHROOM CURRY (V, GF, DF)	28
Brown Mushrooms – Portobello – Shiitake – Nuts	
TAMARIND AND LIME FISH CURRY (GF, DF)	28
Eggplant – Green Beans – Asian Herb Tomato Salsa	
SLOW COOKED LAMB RENDANG (DF)	28
Lamb Shoulder – Asian Herbs Mix – Fresh Chillis	

SHARED PLATES

CRISPY SOFT SHELL CRAB (GF, DF)	24
Singapore Style Chilli Crab Sauce – Fresh Asian Herbs – Toasted Rice	
CHILLI LIME CEREAL CRUSTED PRAWNS	28
Smoke Paprika Aioli – Fried Basil Leaves	
POPCORN CHICKEN (DF)	19
Smoked Maple – Sriracha Mayo – Salted Pineapple – Fried Shallots	
BANANA LEAF WRAPPED FISH OF THE DAY (GF, DF)	22
Singaporean Style Sambal – Pickled Shallots – Fried Shallots – Mango & Papaya Salad	
ESPRESSO PORK CHEEKS	22
L'Affare Espresso Glaze – Cucumber Salad	

SIDES

STEAMED WHITE RICE (GF, DF, V)	4
STEAMED COCONUT CREAM RICE (GF, DF, V)	6
MARKET ASIAN GREENS (GF, DF, V)	12
Please ask server for today's greens	

DESSERTS

MATCHA MISU	10
Green Tea – Mascarpone Cream – Lady's Fingers Sponge	
CRÈME FRAICHE VANILLA PANNA COTTA (GF)	10
Sake Jelly – Lychee	
ASIAN FRUIT SALAD (GF, DF)	10
Mangoes – Papaya – Kraken Rum Pineapple – Brulée Bananas – Coconut Ginger Sauce	