

## SMALL DISHES

betel bliss bombs - DIY - betel leaves, peanuts, lime, coconut ginger, onion & dried shrimp w/ sticky coconut & shrimp sauce	21
roll your own rice pancakes	
- Chinese sausage, tofu, cucumber, peanuts, sweet soy & tamarind sauce	18
- duck, young coconut & snow pea	24
salt & pepper calamari, sweet chilli sauce	28
prawn & glass noodle firecrackers, avocado & coriander sauce	25
sweet potato & young coconut cigars, orange & chilli sauce	19
garlic chive dumplings, sweet soy	16
tapioca dumplings, pickled turnip, pork & peanuts	17
smashed tofu, tomato & peanut lettuce cup	15
chicken & kaffir lime fritters w/ cucumber & chilli	19
grilled Thai sausage, cucumber, cabbage, ginger & chilli	19
whizz fizz chicken sticks	21
peppered pork sticks wrapped in betel leaf	15

## SALADS

spicy cashew, cucumber & coriander salad	13
green papaya, avocado & yard beans	12
lotus root salad, cherry tomato, cashews & fried shallot	13

## MEDIUM DISHES

salmon, avocado & pomelo salad, ginger & lemongrass	31
fried egg, crispy pork belly & celery salad	24.5
Pad Thai - rice noodles, egg, pickled turnip garlic chives & peanuts	21
drunken noodles, minced pork, tomato & green chillies	27
fat rice noodles, duck, Chinese cabbage & green peppercorns	28
fried snapper, bok choy, tamarind & crispy shallots	31
steamed salmon, Chinese broccoli, ginger lemongrass & garlic sauce	31
ground chilli beef, Thai basil & green beans	27
chicken & cashew stir fry with red capsicum, baby corn & water chestnuts	27
crispy pork belly red curry, green beans & green peppercorns	33
Chinese broccoli w/ crispy pork, chilli & garlic	25
bok choy, pumpkin, ginger, coriander & coconut	25
stir fried tofu, peas, asparagus & oyster mushroom	23
Penang lamb, eggplant & pea curry	31
Thai green curry with chicken, sweet corn & fried enoki mushrooms	28
vegetarian jungle curry w/ tofu, sweet corn & pumpkin	28

## RICE & ROTI

jasmine rice	5	roti bread	7
coconut rice	6	peanut relish +4	
sticky rice	6	tomato & chilli relish +4	
egg & pea fried rice	17		

## LARGE DISHES

steamed mussels, ginger, lemongrass, kaffir lime & basil	29
banana leaf barramundi, red curry, young coconut & basil	41
deep fried snapper, chilli, garlic & basil	39
seafood platter - snapper, calamari, mussels, dry red curry	55
turmeric chicken Maryland, salted duck egg, dried shrimp & ginger salad	35
deep fried five spice chicken & sweet chilli sauce	
	half chicken 27
	whole chicken 48
beef ribs, lemongrass, lychee & star anise	39
pork ribs, roasted chilli powder, basil & hot sauce	28
pork hock, Chinese broccoli, pickled cabbage & bean shoots, pickled chilli & black vinegar soy	40

## DESSERT

banana fritters with vanilla ice cream & honey	14
fresh mango, pandan sticky rice & coconut ice cream	14

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a 15% surcharge applies on public holidays

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