

All dishes are designed for sharing among everyone at the table and will be served whenever ready to create a more social and communal dining experience.

	Bar Platter	40
	chicken crackling, spiced prawn, lemongrass banger, XO eggplant dip	
 	Oysters natural, yuzu mignonette (3)	15
	Oysters grilled, spicy black bean aioli, mozzarella (3)	17
	Chicken crackling, szechuan pepper salt	16
	Chips, nori powder, godmother aioli	14
	Charred eggplant dip, XO sauce, turkish bread	22
	Peking duck flat tacos, cucumber, daikon, pear sauce, nori (2)	26
	Salt & pepper chicken ribs, five spice, basil	26
	Vegetable fritters, balinese sambal matah, coconut yoghurt	24
	Open gyoza, wagyu rump, Japanese tare, truffle oil (3)	24
	Steak tartare, Szechuan oil, brioche, lumpfish roe	28
	Charred lamb neck, masala spice, yogurt, paprika	48
	Coffee marinated sirloin, garlic confit, caramel wine jus	48
	Grilled blue spot Emperor, eggplant, okra, creamy sambal	46
	Char-siew pork belly, Vegemite honey glaze, kailan	42
	Loaded Crab Fried Rice, fresh basil, flying fish roe, green nahm jim	52
	Oriental Aglio Olio, linguine, garlic, chili, coriander, mushroom / +prawns	32 /+10
	Salted egg prawn Pizza, red onion, curry leaves, mozzarella	36
	Roasted brussel sprout, spiced brown sugar & soy	18
	Baby potatoes, wasabi tare, vegan aioli	18
 	Charred cabbage, tomato, red miso	18
	Matcha nama chocolate, berries crumbs	15
	Ube & Lime pie, pandan meringue, coconut ice cream	18
	"Feed Me" - 5 dishes to share, <i>*whole table only, min 2 persons.</i> <i>Please inform our team of any dietary requirements.</i>	90pp



Vegan



Gluten Free



Dairy Free



Contain Nut

♦ All card will incur a surcharge ♦ We do not offer split bills, we kindly ask for your understanding on this.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.