



Feed Me Menu

\$58 per person

entree

betel leaf beef

crispy corn ribs

vegetarian spring rolls

kingfish ceviche

main course

five spice fried squid

bbq pork chops

braised beef ribs & pickled onion

fried brussel sprouts w fermented chilli

wok tossed green beans

fresh green apple salad

steamed coconut rice

dessert

mochi donuts w condensed milk ice cream

MENU IS GLUTEN FREE, SHELLFISH FREE & NUT FREE



Choice Sharing Menu

\$75 per person

small entree

choice of 3

- coconut betel leaf beef [gf]
- betel leaf w king fish [gf]
- spring rolls vegetarian [gf] [vegan]
- crispy corn ribs [gf] [vegan available]
- fried chicken w honey butter sauce [gf]

larger entree

choice of 2

- prawn dumplings [\$20]
- five spiced squid [gf]
- bo tai ~ vietnamese beef carpaccio [gf]
- kingfish ceviche [gf]
- scallop crudo w sesame rice crackers [gf]

main course

choice of 3

- lemongrass & turmeric chargrilled chicken [gf]
- yellow curry chicken [gf]
- braised beef rib [gf]
- bbq pork chops [gf]
- chilli salt lamb ribs [gf]
- coconut & noi lager pipis [gf available]
- wood grilled squid [gf]
- five spiced squid [gf]
- crispy eggplant [gf] [vegan]
- roasted cauliflower [gf] [vegan]

sides

choice of 3

- crispy corn ribs [gf] [vegan available]
- deep fried brussel sprouts [gf] [vegan available]
- wok tossed green beans [gf] [vegan available]
- wok tossed morning glory [gf] [vegan available]
- green apple salad [gf] [vegan available]

all meals are accompanied with steamed jasmine rice

dessert

choice of 1

- mochi donuts [gf]
with condensed milk ice cream
- strawberry parfait [gf]
- mango sorbet [gf] [vegan]