

BANQUET 1

77 PER PERSON (MINIMUM 4 PEOPLE)

OYSTER NAHM JIM SALMON CARPACCIO

SALT & PEPPER - CHICKEN WINGS

VEGAN SANG CHOY BOW

SATE AYAM

WHOLE BABY SNAPPER

SPATCHCOCK BAKAR

BEEF CHEEK RENDANG

ASIAN GREENS

STEAMED RICE

COCONUT TAPIOCCA layered black sticky rice & mango sorbet

BANQUET 2

99 PER PERSON (MINIMUM 4 PEOPLE)

OYSTER NAHM JIM SALMON CARPACCIO

SALT & PEPPER - CHICKEN WINGS

AROMATIC SCALLOP

CRISPY KING PRAWN

VEGAN SANG CHOY BOW

SATE AYAM

WHOLE BABY SNAPPER

SPATCHCOCK BAKAR

WAGYU FLANK MARBLE 9+

BEEF CHEEK RENDANG

ASIAN GREENS

STEAMED RICE

YUZU & PASSIONFRUIT CHEESECAKE SLICE biscotti base w/ yuzu cheesecake

piscotti base w/ yuzu cheesecake & passionfruit jelly



SMALL PLATES LARGE PLATES SATE AYAM (6) OYSTER NAHM JIM (3) (gf) 18 charcoal grilled marinated chicken skewers freshly shucked oysters w/ Thai nahm jim served w/ java peanut sauce & acar SALMON CARPACCIO (gf) 19.5 GLACIER 51 TOOTHFISH (200GMS) (gf) salmon sashimi, black tobiko & pickled caramelised miso-glazed w/ roasted fennel green chilli w/ yuzu miso dressing & ginger pickle SALT & PEPPER STEAMED BARRAMUNDI FILLET (250GMS) crispy & golden brown tossed in crispy garlic, shallots, red chili & house made salt & pepper • shitake, ginger & kombu broth (GF) seasoning • house blend aromatic curry (GF) • CHICKEN WINGS (5) 14 • SQUID 20.5 HOUSE BLEND AROMATIC CURRY (gf) • BRUSSEL SPROUTS (gf/vg) 16 WHOLE BABY SNAPPER (gf) CRISPY KING PRAWNS 20 battered & served w/ sweet almond mayonnaise WAGYU FLANK MARBLE 9+ (200GMS) LAMB SHANK YELLOW CURRY (gf) 12 hours braised lamb shank w/ white cabbage & kipfler potatoes in curry sauce SPATCHCOCK BAKAR twice cooked charcoal grilled baby chicken

AROMATIC SCALLOPS (3) (gf) steamed Queensland scallops w/ aromatic lemongrass dressing	18
LAKSA BOMB handmade prawn & pork dumplings served in reduced laksa broth	19.5
VEGAN SANG CHOY BOW (4) (gf/vg) variety of vegetables from wok served w/ fresh lettuce wraps	17.5
CRISPY SEAWEED ASPARAGUS (v) served w/ acar mayonnaise dipping sauce	16
TOFU STEAK pan-seared tofu w/ house made teriyaki sauce	15
HANDMADE VEGETARIAN SPRING ROLLS (3)	9.5
HANDMADE SESAME PRAWN ROLLS (3)	12

45 32.5 34 34 crispy fillets served w/ tangy tamarind dressing marinated charcoal grilled served w/ caramel salsa 36 HALF 24 / WHOLE 38 served w/ our house made red sambal HALF 22 / WHOLE 36 SPATCHCOCK GORENG twice cooked crispy turmeric baby chicken served w/ our house made green sambal BEEF RIBS BALADO 40 12 hours slow braised beef ribs finished on charcoal grill, served in Indonesian balado sauce BEEF CHEEK RENDANG (250GM) (gf) 38

16 hours braised beef cheek in our house blend curry paste served w/ kipfler potato

pan-seared chicken thigh fillets w/ house made teriyaki sauce served w/ mango slaw

TERIYAKI CHICKEN (300GM) (gf)

PICE AND NOODLES'.

CHAR KWAY TEOW Malaysian style wok fried flat rice noodles w/ king prawn, baby clam & Chinese sausage	28.5	NASI GORENG Indonesian smoky wok fried rice served w/ your selection of protein & sunny side up fried egg	
KWAY TEOW GORENG Indonesian style wok fried flat rice noodles	28.5	• CHICKEN • LAMB	25 26.5
w/ Wagyu beef slices marble 7+ w/ Asian greer	ns	• PRAWN	28.5
STEAMED RICE	4	VEGETARIAN OR VEGAN (GF/VG)W/ SUNNY SIDE UP FRIED EGG (OPTION	22 IAL)

VEGETABLES AND SALADS

gai lan, bok choy & choy sum w/ house oyster sauce	1
<pre>KANG KUNG BELACAN wok fried water spinach w/ red yeast rice & belacan (shrimp paste)</pre>	19
WAFU SALMON SALAD (gf) salmon sashimi & mango w/ Asian cress	2
DUCK SOBA SALAD (gf) smoked duck breast, green tea soba, Asian slaw w/ apple yuzu dressing	22
TOFU SALAD (v) wakame salad, Asian slaw, tofu w/ roasted sesame dressing	18

26

28

INDIVIDUAL COCONUT TAPIOCCA layered black sticky rice & mango sorbet	12
FRIED ICE CREAM w/ caramel sauce	16
TAPIOCCA SEED PEARLS WITH CRUMBED BANANA FRITTERS served w/ lime sorbet & butterscotch sauce	16
YUZU & PASSIONFRUIT CHEESECAKE SLICE biscotti base w/ yuzu cheesecake & passionfruit jelly	12

COFFEE	
ESPRESSO	5
MACHIATTO	5
PICCOLO	5
FLAT WHITE	5
LATTE	5
CAPPUCCINO	5
MOCHA	5
HOT CHOCOLATE	5
CHAI LATTE	5

TEAS'	
BLACK OOLONG	4
GREEN JASMINE	4
ENGLISH BREAKFAST	5
CHAMOMILE	5
PEPPERMINT	5
EARL GREY	5