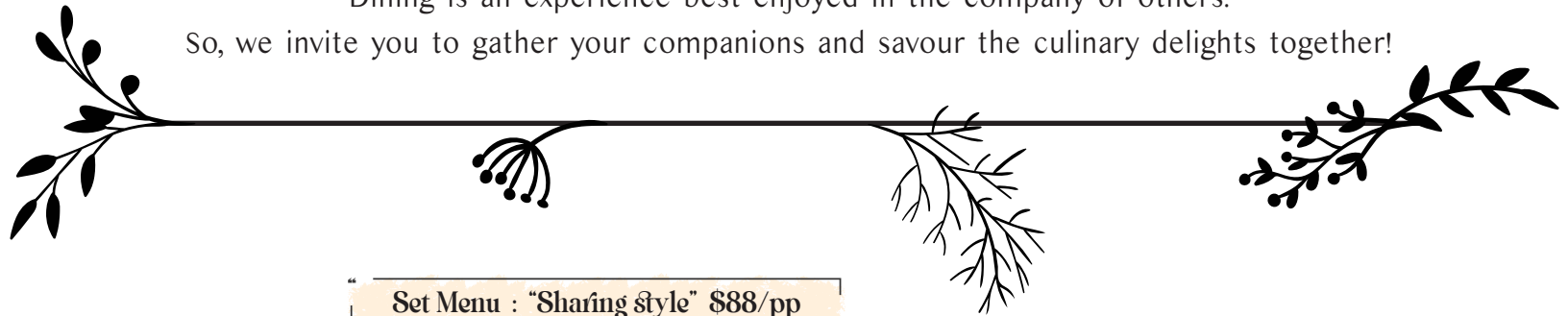




Kindly note that our set menus have been thoughtfully crafted to encourage sharing.
Dining is an experience best enjoyed in the company of others.
So, we invite you to gather your companions and savour the culinary delights together!



“ Set Menu : “Sharing style” \$88/pp ”

*Vegan and Vegetarian options are available upon request.

Starter (Choose 2)

- French Onion Soup Dumplings;
Caramelised onion and Cheese- Filled Dumplings,
French onion soup, Butter Crumbs, Parmesan
- Beef Croquette Khao Soi Beef croquettes,
Pickled Green Mustard, Crispy Shallots, Bean Sprouts,
Crispy Egg Noodles, Khao Soi Curry Sauce
- Grilled Leek, Romesco, Pineapple and Kale Salsa,
Toasted Almond, Toasted Sourdough
- Miso Five Spice Pork Belly Arancini, Burnt Apple Puree,
Hoisin, Kewpie Mayo, Pickles, Coriander
- Cured Fish, Lemon and Wasabi Crème Fraîche,
Goma Wakame, Togarashi Crackers

Main (Choose 2)

- Slow Roast Lumina Lamb Oyster Shoulder,
Gochujang, Pomegranate Molasses, Sumac Yoghurt,
Pickled Lentils, Kohlrabi and Fennel Kimchi
- Five Spice Porchetta, Star Anise and Hoisin Jus,
Charred Spring Onion and Ginger Gremolata
- Market Fish En Papillote, Tom Kha Beurre Blanc,
Grilled Bok Choy, Lemon Rice, Kaffir Lime,
Coriander, Chive Oil

Side

- Duck Fat Potato, Creamy Herb Dip
- Seasonal Vegetable Dish

Dessert

- Dessert of the day