

SMALL PLATES

SEA SALT EDAMAME GF/DF/ VG \$9

POPCORN CHICKEN KARAAGE - Chicken thigh,
spicy mayo DF/NF \$19

SPRING ROLLS - House pickles and nuoc cham \$16 (4PCS)
Your choice of: Vegetarian (VG) or Pork

CURRY PUFFS - Puff pastry, nuoc cham \$18 (4PCS)
Your choice of: Chicken or Vegetarian

TEMPURA BROCCOLI - Miso azuma glaze,
coriander, crispy shallots GF/ V \$22

SPICED CORN RIBS - Parmesan, chili mayo GFO/VGO \$18

PAN-FRIED PORK GYOZA - Chili mansi, shallots,
spring onions (4PCS) \$24

SALTED & PEPPER CALAMARI - Asian herb nahm jim
DF/NF/ GFO \$24 (A) 🍴

PEPPEPR CRUSTED TUNA TATAKI - Kimchi lime soy,
tobiko GF \$26 (I)

DUMPLINGS - House lime soy dipping NF/DF (5PCS)
Your choic of: Vegetarian \$16 Ginga & Prawn \$19 (I)

PRAWN TOAST- Mantou bread, chili jam (4PCS) (A) \$24

DRUNKEN MANILA CLAMS - Pipis in miso tamarind
broth, cherry tomatoes, onions \$24 (I) GF / DF/NF

CHICKEN SATAY SKEWERS (3PCS) - Ginga satay
peanut sauce, coriander, fresh chillies \$24 GF

LARGE PLATES

ROAST PORK RIBS- Char siu glaze, shredded
cabbages \$40

BONELESS GALANGAL SPICED CHICKEN - Half
flame grilled chicken, black garlic sambal GF \$36

SZECHUAN SPICED LAMB RIBS - Wok tossed kai
lan, garlic crumbs, pickled ginger \$38

ROASTED PORK BELLY - Szeachuan
doubanjiang soy, smacked cucumber GF \$39

SLOW COOKED BEEF RIBS - Black garlic pepper
sauce, hot and sour pickles GF \$39

CURRIES

MASSAMAN BEEF - Coconut braised beef, lime leaf,
potatoes and cashews GFO \$39

ROAST DUCK CURRY - Cherry tomatoes, lychee
DF/GF \$39 🍴

GREEN CURRY - Young corn, capsicum, green beans,
bamboo shoots GF/DF/VGO 🍴 🍴
Your choice of: Chicken \$32, Vegetarian \$30

PREEM'S RENDANG - Rendang of beef cheek, confit
shallots, potatoes \$41 GF

STIR-FRIES

PAD THAI - Rice noodles, fried tofu, egg, onions,
beansprouts, chives, coriander, crushed peanuts, lime,
chili flakes GF/DF/GFO/NFO/VGO
Your choice of: Vegetarian \$27, Chicken \$29, Prawn \$35

PAD SEE EW NOODLES - Rice noodles, seasonal greens,
greens bean, kaffir lime leaves DF/NF/VGO
Your choice of: Vegetarian \$26 Chicken \$28 🍴

THAI BEEF SALAD - Tenderloin, cherry tomatoes,
cucumber, chillies, lettuce, soft herbs GF/DF/NF \$29

XO FRIED-RICE - Jasmine rice, egg, greens, XO sauce \$26
VGO/GFO/NF/DF/ Add Chicken +\$10
(XO sauce contains shrimp)

SZECHUAN BEEF - Tenderloin, seasonal vegetables,
Szechuan sauce GFO \$29 🍴

KUNG PAO CHICKEN - Tender chicken, cashew,
capsicum, dried chillies, Sezchuan spice \$28 DF 🍴

STIR-FRIED SEASONAL VEGETABLES - With garlic
oyster sauce GF/VGO \$26

SIDES

STEAMED JASMINE RICE \$6

CHIPS \$10

PICKLED VEGETABLES \$9

ROTI BREAD \$8

BROCCOLINI - Smoked chili soy, sesame, almonds VG \$14

SWEET TREAT

BASQUE CHEESECAKE - Vanilla ice cream \$16 (GF)

VIETNAMESE TIRAMISU - Coffee, mascarpone, cocoa \$17

CARAMEL STICKY DATE PUDDING - Caramel sauce,
vanilla ice cream, cookie crumble \$17

LYCHEE COCONUT CREME BRULEE - Lychee, coconut
custard, caramelised sugar \$18 (GF)

Dishes arrive as they are ready, please let us know if you have any requests or dietary requirements
Menu is designed for sharing. 15% surcharge will apply on public holidays

GF/Gluten Free - DF/ Dairy Free - NF/ Nut Free - V/ Vegetarian - VG/ Vegan - VGO/ Vegan option - 🍴/Chili

Seafood: I/ Imported - A/ Aus - M/ Mixed