

Two course \$69pp · Three course \$79pp

SMALL

Bang bang eggplant, crisp eggplant, coriander, bean sprouts, peanuts, Sichuan pepper, strange flavour dressing

Dubu-jorim, spicy braised tofu, fried okra, daikon and chive, gochugaru, soy and sesame

Vegetable dumplings, kimchi, smoked soy, black vinegar and chilli dressing

Nahm yum Het, charred king oyster mushroom, mint, coriander, roasted chilli, soy and lime

Miso broth, udon noodles, seasonal greens and vegetables, pickled oyster mushrooms, black sesame oil

Braised Shiitake, fermented tofu and Chinese olive, pickled Jerusalem artichokes, ma la

Soba, edamame, wakame, coriander, nori, citrus and wasabi dressing, house togarashi

LARGE

Sweet and sour tofu, baby corn, cherry tomato, capsicum, pineapple

Fragrant green curry, seasonal vegetables, Thai basil

Turmeric tofu (cha ca style), rice vermicelli, dill, shallots, roast peanuts, kohlrabi and carrot pickle, nuoc cham chay

Gong bao (Kung Pao) chickpeas, tofu, roast peanuts, mushrooms, chilli, Sichuan sauce

TO FINISH

Apple, rhubarb, parsnip

Soft coconut pudding, sticky black rice, apricot and Thai basil sorbet, gingerbread, peanut, finger lime

Koji crème caramel, carrot & yuzu sorbet

Cheese selection of local & imported, with lavosh and condiments +20 supplement

EXTRAS

General Tso's cauliflower, deep fried, ginger & hoi sin sauce (SIX PIECES) 10

Wok tossed vegetables, vegetarian stir fry sauce, crispy garlic 15

Steamed jasmine rice for the table 5

CHEF'S SELECTION

\$105pp · Matching wines +\$65pp

Designed for the whole table to enjoy

Dubu-jorim, spicy braised tofu, fried okra, daikon and chive, gochugaru, soy

Miso broth, udon noodles, seasonal greens and vegetables, pickled oyster mushrooms, black sesame oil

Braised Shiitake, fermented tofu and Chinese olive, pickled Jerusalem artichokes, ma la

Gong bao (Kung Pao) chickpeas, tofu, roast peanuts, mushrooms, chilli, Sichuan sauce

Apple, rhubarb, parsnip

