

Dinner menu

For the table to share

2 course - \$60pp or 3 Course - \$70pp

Welcome

Tamari pepita seeds, umami chilli nuts

To Start

Gravlax of ocean trout, pickled green papaya, tomato, nuoc cham

Fried pickled cauliflower, cumin salt

Drunk chicken, spiced soy prawn, cucumber, black sesame cracker

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+Add Soft shell crab, sambal mayo, lettuce - **\$8ea**

To Follow

Roast pork belly, burnt orange, snow peas, master stock shiitake

Turmeric barramundi, apple & pickled kohlrabi

Roast pumpkin, heirloom tomatoes, sesame dressing

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+Add Sautéed gnocchi, hot, sweet sticky beef, oyster mushrooms - **\$12ea**

To Finish

Pandan cake, rooftop honey pannacotta, black pepper strawberries

Vietnamese coffee truffles