

Menu

SMALL PLATES

- Tuxedo Spring Rolls (2)** 12
Curried sweet potato & pea, red vinegar dipping sauce (V)
- Tempura Prawns** 20
Wasabi and lime mayo
- Son-in-law Eggs** 16
Shallots, peanuts, chilli caramel
- Salt & Pepper Squid** 22
Green chilli dipping sauce

SIDES

- Steamed Jasmine Rice** 8
Bowl for 2 people
- Thai Cucumber Salad** 14
Chilli & fresh herbs (GF)
- Wok Fried Broccolini** 16
Garlic, ginger & shallot
- Kimchi** 12
Korean style fermented cabbage (GF)

LARGE PLATES

- Chilli basil Pork belly** 36
Twice cooked pork belly in classic Thai chilli basil sauce
- Roast Duck** 38
Crispy skin boneless half roasted duck, tamarind dressing, crispy shallot & herbs (GF)
- Sichuan Braised Eggplant & Tofu** 28
Cooked in a claypot with chilli bean sauce, shallots & ginger (V)
- Indonesian Blackened Trout** 36
Grilled fresh side of rainbow trout, sambal matah
- Thai Red Meatball Curry** 34
Spicy beef meatballs, house-made red curry (GF)
- Hunan Fried Chicken** 34
Spicy sweet & sour sauce, sesame
- Malaysian Chicken Curry** 34
Malaysian curry paste kaffir lime leaf, fresh herbs (GF)
- Wok Fried Field Mushrooms** 28
Soy sauce, mirin, honey, sesame & coriander

DESSERTS

- Strawberry Lychee Tapioca Pudding (GF)** 15
- SSS Banana Split (GF)** 16
Burnt butter ice cream, nuts, marshmallows, berry coulis, shaved chocolate, cream

Sweet Sour Salt

