

# DINNER

NOVEMBER 22 – FEBRUARY 23



## RAW & RARE

### MARKET FISH SASHIMI

Fresh wasabi, shoyu, nori (gf) (df)

29

### TUNA TARTARE

House made kimchi, avocado (df)

39

### SCALLOP TATAKI

Smoked ponzu, ikura, crispy chicken skin (gf) (df)

33

## SNACKS

HOUSE-MADE KOREAN BBQ PICKLE PLATE (df) (gf)

14

MORETON BAY BUG SANDO SANDO & CAVIAR

95

SOFT SHELL CRAB WITH BLACK PEPPER

39

FISH PAKORA WITH TAMARIND CHUTNEY (df)

18

HIBACHI SMOKED TEMPURA MISO EGGPLANT (v)

15

PORK AND PRAWN TOAST

25

PORK AND PRAWN TOAST & CAVIAR

120

MISO CURED CRÈME CHEESE STUFFED SHISTO PEPPERS (v) (gf)

15.50

THAI MOO PING PORK SKEWER (gf) (df)

Coconut, lemongrass, rice powder, tamarind

18

CHICKEN LARB GAI

Chicken mince, rice powder, chili, kaffir lime, ice berg hearts

24

WAGYU BEEF YAKITORI SKEWER

Mb9, fermented chili (one skewer) (gf)

32

HOUSE MADE THAI PORK SAUSAGES

Fresh herbs

17

TATSUTA CRISPY FRIED CHICKEN OYSTERS

Nori mayonnaise, shiso, koji pickles

18



## SALADS

### THAI SALTED BEEF

Green papaya salad, peanuts, chili, Thai basil, lime

45

### LOBSTER & POMELO SALAD

Vietnamese dressing, cashew, coriander

48

### GREEN TEA SOBA

Whipped tofu, avocado, pickled shitake, miso & sesame dressing (vegan)

29

## CURRIES

### KING FISH WING IN THAI YELLOW CURRY

Rice paddy, cucumber relish, rice

45

### PANANG DUCK CURRY

Roasted duck, peanuts, coriander, lychee, rice

56

### THAI GREEN EGGPLANT CURRY

Pea eggplant, tofu (vegan) (gf)

38

### WAGYU BEEF VINDALOO

Roti puri, raita

45



## HIBACHI

### REEF FISH FILLET IN BANANA LEAF

Red sambal, butter, grilled lime (gf)

52

### WHOLE OR HALF HAWKER CRISPY CHICKEN

Green chilli sambal, ginger sambal, chicken stock broth (df) (gf)

85

### APPLE AND MIRIN MARINATED KOREAN BEEF SHORT RIB

House-made kimchi (gf) (df)

52

### GRILLED TIGER PRAWNS

Malaysian sambal, eggplant, okra

52

## WOK, CRISPY & SHARE

### CLAY POT SOY BRAISED PORK BELLY

Shitake mushroom

38

### CHICKEN PAD THAI

Rice noodle, egg, vegetables, peanuts

32

### CRISPY MARKET FISH

Thai sweet sour pineapple & tamarind sauce, fresh herbs

130

### LOCAL CRAY

XO Sauce, spring onion (gf)

185

### BRAISED & ROASTED ½ MAREMMA DUCK

Soy & black vinegar sauce (serves two)

90

### CRISPY PORK HOCK

Master stock, rock sugar & plum glaze, pickles

65

### WOK FRIED CHILLI MUD CRAB

Fried mantau buns

180



## SPECIAL ORDER

\*REQUIRES 48 HOUR NOTICE TO PREPARE

### ROAST SUCKLING PIG

Special dipping sauces (serves 8)

750

## SIDES

### KIMCHI FRIED RICE

Egg yolk, chive (gf) (df)

22

### WOK FRIED ASIAN VEG

Oyster sauce and crispy garlic oil (gf) (df)

15

### CHIPS

Togaroshi & nori mayo

15

### SEASON MUSHROOMS

Sake & soy butter, garlic chive (gf)

18

## SWEETS

### HAYMAN COOCNUT PASSIONFRUIT & BANANA NAMALAKA

Coconut Cremieux, Valrhona caraibe milk chocolate, coconut sand

20

### THAI DONUTS SEASAME BOMBOLINI

Banana, yuzu caramel sauce

18

### GREEN TEA EGG CUSTARD

Black sesame, white chocolate crumble

18

