



Prix Fixe

Four Courses · 80

SOUP

Choice of One

Bouillabaisse

head-on Gulf prawn, salmon, buttered baguette, saffron rouille

Manjal Sambar · vegan

turmeric-fennel stew of local red kabocha squash and besan (chickpea flour), crème fraîche, side of puri

APPS / SALAD

Wontons over Sesame Noodles Salad · vegan

shiitake tofu seaweed crispy wontons served with Sichuan chili sauce, over cold gluten free sweet potato and mung bean noodles with seaweed and scallions, handcrafted sesame sauce

Tea-Smoked Duck

Lapsang tea-smoked crispy duck served on steamed buns with handcrafted hoisin, scallions and cucumber · vegetarian option: jackfruit

Sambal Chicken Wings

lemongrass and lime sambal glaze, blue cheese and lime leaf sauce · vegetarian option available

ENTRÉE

Choice of One Entrée

Tom Kha Salmon

also called Tom Kha Pla · rich, creamy, and tangy sauce, lotus root, Thai basil, bell pepper, grilled Brussels sprouts over shrimp risotto

Miso Ramen · vegan

grilled king oyster mushroom, shimeji and enoki mushrooms, crispy tofu, kailan, bamboo shoots menma, noodles · gluten free option: sweet potato noodles

Flank Steak

sous vide and grilled · oyster and shiitake mushroom and squash risotto, grilled Brussels sprouts

DESSERT

Taster Duo

ube and plain, small

Prix fixe is priced per guest. A flat \$15 split plate charge applies when the prix fixe is shared.