

A LA CARTE

HOKKAIDO SCALLOP tomyum mousse, lemongrass	10
SA BLUE SWIMMER CRAB orange miang, betel leaf	10
STUFFED CHICKEN WINGS octopus & prawn, pickled daikon	9
MINI BANH MI grilled pork sausage, house made chicken liver pate	10
WHITE BAIT calamari, lemon, mala aioli, salt and pepper	25
RAW BEEF SALAD toasted rice, snake bean, crushed peanut	29
CRISPY CHICKEN ginger scallion, pickled cabbage	29
CRISPY BABY BARRAMUNDI chilli basil, sweet pineapple	40
GOOLWA COCKLES crispy vermicelli noodle, XO sauce	38
CLAYPOT RICE braised shitake mushroom, char siu pork belly	30
GREEN MANGO SALAD snake bean, nahm jin dressing	24
CARAMELISED BRIOCHE coconut ice cream, pandan condensed milk	8

SUMMER LUNCH SERIES

This summer, our chefs have carefully crafted a menu with 12 vibrant dishes, inspired by Southeast Asia and crafted from the season's best local ingredients.

CHOP

SET MENU

\$65PP

HOKKAIDO SCALLOP

tomyum mousse,
lemongrass

SA BLUE SWIMMER CRAB

orange miang, betel leaf

STUFFED CHICKEN WINGS

octopus & prawn, pickled
daikon

MINI BANH MI

grilled pork sausage, house
made chicken liver pate

RAW BEEF SALAD

toasted rice, snake bean,
crushed peanut

CRISPY CHICKEN

ginger scallion, pickled
cabbage

CLAYPOT RICE

braised shitake mushroom,
charsiu pork belly

GREEN MANGO SALAD

snake bean, nahm jin
dressing

CHOP

LITTLE ONES

TOSSED EGG NOODLE 14

fried chicken &
prawn wonton

FRIED RICE 14

egg & chicken

GIN LONG WINGS 12

DRINKS

APPLE SPRITZER JUG \$35

Liesling, St Germain,
Cointreau, Apple Soda

RUBY RED FIZZ JUG \$35

Shilaz, Chambord,
Cranberry Soda

LYCHEE PUNCH JUG \$33

Lychee, Vodka,
Sparkling Yoghurt

SHAVED ICE TIGER BEER \$12

TIGER BEER BY JUG \$28

MIMOSA \$14