

SMALL PLATES

Shoestring Fries <i>with aioli</i>	11.0	Truffle Fries <i>parmesan cheese, truffle pate, shoestring fries</i>	15.0
Triple Cheese Arancini (VG) <i>with aioli, parmesan</i>	20.0	Pineapple Calamari <i>grilled pineapple & sweet-sour sauce</i>	22.0
Crack & Dip <i>rice rolls cracker, papadum, cucumber, pickled onion, mango dip, sambal matah, tomato pepper & char sew nut dip</i>	18.0	Oriental Grilled Cabbage (GF, VG) <i>gochujang & sesame glaze, butter with crispy shallots & parsley</i>	19.0
Chicken Wonton Soup <i>clear broth, coriander & green onion</i>	17.0	Beef Skewers Padang Sauce <i>pickled cucumber, lime, fried shallot, with authentic padang sauce</i>	25.0

NOODLES

Prawn Wonton Laksa <i>vermicelli, puff tofu, bean sprouts, prawns, slice chili, coriander leaf, fried shallots, mint, lime.</i>	30.0
Nancho Beef Noodles <i>egg noodles, green onion, shredded carrot, pastrami slice, bean sprouts, fried wonton</i>	28.0

SANDWICHES

Char Siu Chicken Sandwich <i>aioli, lettuce, pickled carrot, pickled radish, tomato, green onion with soy linseed bread & fries</i>	26.0
Reuben Sandwich <i>pastrami, sauerkraut, chili mayo, swiss cheese with fries</i>	27.0
Tofu Sandwich (VG) <i>pesto, tofu, spinach, sweet chili, pickled carrot with fries</i>	25.0

MAINS

Grilled Chicken Betutu <i>green bean & bean sprouts urap, jasmine rice, with sambal matah</i>	33.0
Lamb Shank Ala Indo <i>pesto smash potatoes, green beans, confit tomatoes with padang sauce</i>	31.0
Market Fish <i>jasmine rice, green thai curry, mix vegetable</i>	35.0

SALADS

With Your Choice Of Protein
tofu, grilled chicken or
chicken schnitzel.
Add 2.0
Shredded BBQ Beef Brisket,
Smoked Salmon

Protein Bowl (GF) <i>brown rice, boiled egg, chicken skewers, peanut butter sauce, fried chickpeas, side salad with lemon dressing & sambal matah</i>	25.0
Poke Bowl <i>edamame, furikake, pickled carrot, cucumber, avocado, jasmine rice & japanese dressing</i>	25.0
Pumpkin Salad (GF) <i>roasted pumpkin with turmeric & ginger spices, grill zucchini, cherry tomato, walnut, mix leaves, pickled onion, goji berry, feta, olives, lime juice</i>	25.0

DESSERT

Dessert Of The Day <i>ask your waiter about our seasonal dessert</i>	14.0
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LUNCH MENU
ISSUED *From*
11:45AM-2:30PM

Dietaries

(V) Vegetarian; (VG) Vegan; (GF) Gluten Free; (DF) Dairy Free; (NF) Nut Free

Not All Ingredients are listed on the menu, and items may change without notice. Inform your server of any dietary needs before ordering. Be aware that our menu contains allergens and is prepared in a kitchen handling nuts, shellfish, gluten, and eggs. While we make every effort to accommodate dietary needs. We cannot guarantee allergen-free food. Please note that a 1.5% surcharge applies to all card payments. A 10% service charge will apply to groups of 10 or more. A \$3pp cakeage charge applies to external cakes.