DINNER

Vegetarian menu available upon request

Some dishes contain nuts and shellfish. Please let our staff know of any dietary requirements or allergies

ENTREE

Crispy Corn with Wasabi Mayo V/DF — 15
Crispy golden corn, creamy wasabi mayo

Crispy Eggplant with Chinese Spiced Vinegar VG/DF — 17
Crispy eggplant, garlic, ginger, chilli, zesty vinegar soy dressing

Sticky Tamarind Pork Ribs DF/GF — 21
Slow-cooked pork ribs, sticky tamarind glaze, crispy shallots

Taiwanese Pork Croquette — 18
Crispy potato croquettes, Taiwanese braised pork filling, soy caramel glaze, mayonnaise

Calamari Gochujang DF — 18
Crispy squid, sweet spicy gochujang glaze

Vietnamese Naem Nueang Fresh Rolls DF/GF — 18
Fresh rice paper rolls, Vietnamese grilled pork sausage, fresh herbs, rice vermicelli, peanut dipping sauce

Crispy Snow Chicken GF — 17
Crispy fried chicken, sweet and spicy hot honey glaze, crushed cashew nuts

Hat Yai Fried Chicken — 17
Southern Thai-style fried chicken, marinated with garlic, coriander root, spices, sweet fish sauce, crispy shallots

Miang Pla DF/GFR — 19
Crispy fish, fresh herbs, lime, leafy greens, tamarind dressing, crushed peanuts

STREET FOOD

Coconut Curry Laksa DF — 30
Coconut curry broth, Hokkien noodles, tofu, bean sprouts, soft-boiled egg
Shredded Chicken - 30 · Braised Beef or Prawns - 33

Nasi Goreng DF — 30
Indonesian-style fried rice, sweet soy, sambal, shrimp paste, egg, garlic, crispy shallots, prawn crackers, fried egg
Chicken or Pork Belly - 30 · Prawns - 33

Nasi Lemak with Hat Yai Fried Chicken — 30
Coconut rice, Hat Yai-style fried chicken, sambal, peanuts, crispy anchovies, fried egg

Chilli Crisp Fried Rice DF/GFR — 30
Wok-fried rice, chilli crisp, carrot, onion, garlic, egg
Chicken or Pork Belly - 30 · Prawns - 33

SIDES

Fried egg _____ DF/GF _____ *(+3)*
Soft omelette _____ GF _____ *(+4)*
Rice _____ DF/GF _____ *(+3)*
Roti (2 pcs) _____ *(+7)*

OG Pad Thai DF/GF **30**
Rice noodles wok-fried, sweet tamarind sauce, egg, bean sprouts, peanuts, lemon
Chicken or Pork Belly - 30 · Prawns - 33

Char Hokkien Mee DF **30**
Hokkien noodles wok-fried, Chinese sausage, egg, bean sprouts, spring onion, lightly spiced savoury sauce
Chicken or Pork Belly - 30 · Prawns - 33

OG Hokkien Noodle DF **30**
Wok-fried Hokkien noodles, seasonal vegetables, with a soy glaze
Chicken or Pork Belly - 30 · Prawns - 33

SHARING DISHES

Thai Red Curry DF/GF **32**
Classic Thai red curry, coconut milk, eggplant, bamboo shoots, seasonal vegetables, basil
Chicken or Pork Belly - 32
Prawns - 34 · White Fish - 36

Crispy Fish with Garden Herbs DF/GFR **34**
Crispy fish topped with a zesty lemongrass & kaffir lime herb salad, cashews and tamarind-lime dressing

Duck & Lychee Salad DF/GF **34**
Five-spice roasted duck, sweet lychee, cucumber, young ginger, mint, chilli jam lime dressing, toasted sesame

Soft Shell Crab Curry GFR **36**
Tempura soft shell crab, silky curry egg sauce, onion, capsicum, spring onion, celery

Braised Beef Kaprow DF/GFR **33**
Braised beef wok-tossed, garlic, chilli, green beans, onion, capsicum, fresh basil
Braised Beef or Crispy Chicken - 33

Sweet Chilli Jam DF/GFR **32**
Stir-fried sweet chilli jam sauce, roasted cashews, onion, capsicum, spring onion, dried chilli
Crispy Chicken - 32
Crispy Prawns or Squid - 34

Shaking Beef DF **33**
Wok-seared marinated beef cubes, onion, capsicum, Vietnamese lime fish sauce

Massaman Beef DF/GF **34**
Slow-braised beef, rich coconut curry, roasted kumara, peanuts, pickled shallots

Grilled Pork Panang DF **33**
Grilled marinated pork, Panang curry sauce, kaffir lime leaf, wok-fried seasonal vegetables

Rendang Lamb Shank DF/GF **36**
Slow-cooked lamb, aromatic coconut rendang, toasted coconut, crispy curry leaves
Contains candle nuts

Tom Kha Soup DF/GFR **30**
Creamy Thai coconut soup, galangal, lemongrass, kaffir lime leaves, mushrooms, cherry tomato
Chicken - 30 · White Fish - 34



NOTES
- Spicy · Contains chilli
GF - Gluten free
DF - Dairy Free
GFR/DFR - Gluten / Dairy free available upon request

V - Vegetarian · VG - Vegan
All Sharing dishes are served with jasmine rice