Asian Rice Pancake (Dine-in only)			Main			Side		
Asian Mushroom Crispy shallot, spicy mayo	VGO/GFO	13	Grilled Chicken Coconut, turmeric		25	Steamed Jasmine Rice Per serving	VG/GF	4
Roasted Duck Crispy shallot, hoisin, chili oil	GFO	13	Honey Glazed Pork Belly Charsiu pork, assorted pickled vegetables		28	•	VGO/GFO	14
Roasted Pork Belly Crispy shallot, hoisin, chili oil	GFO	13	Grilled Lamb Ribs Mongolian sauce		29	•	GFO	22
Pulled Beef Crispty shallot, hoisin, chili oil		13	Snowpea Salad Crispy vermicelli, coconut, crushed peanut	VG/GF	26		VGO/GF	18
Entrée			Crispy Tofu Salt & pepper, crispy leek	VG/GF	24	Chicken Basil Hokkian egg noodle, basil, green bear	าร	23
Shallot Cake Light soy	VG	12	Slow Braised Beef Cheek Black bean sauce		30	Beef Kuey Teow Rice noodle, beansprout, egg	VGO	24
Tiger wings Kaffir lime leaves, crushed peanuts, gar	rlic chilli sauce	14	Confit Asian Mushroom VGO 27 Assorted asian mushroom, garlic shoot Dessert (1	Dessert (Dine-in only)				
Grilled Chicken Satay Thai peanut sauce		14	King SA Prawn Salt & pepper, mixed salad		38	Creme Brulee Vanilla bean	GF	12
Vegetarian spring Roll Yam, mungbean, tofu. mushroom	egetarian spring Roll VG		Jungle Curry			Fried ice cream Vanilla ice cream, crumbed with sponge		
Cheeseburger spring Roll Wagyu beef, honey mustard		14	Roasted pumpkin & tofu Yellow curry, zucchini	VG/GF	25	cake & shredded coconut, biscoff cru	ımbs	
Tempura Eggplant Sichuan caramel	VG	16	Choo Chee Chicken Red curry, coconut cream	GF	25	,		7
Steamed Prawn Dumpling (4) Red curry sauce Panfried Pork Dumpling (4) Chili mayo		20	Barramundi Wok tossed. red curry, baby corn, pepercorn	VGO/GF	32	reed me banque let us feed your part	y with a	1
		17	Roasted Duck Red Curry, lychee, pineapple	GF	29	variety of shared entrees and mains		
Salt & Pepper Squid Fresh chilli, onion	GF	16				\$54 pp (min. 2 gue	ests) 	1
						Please inform us of your & special dietary requi	· ·	