

COCKTAILS

MONKEY KING 8

Whiskey, coconut rum, sake, guava & passion fruit juice, pineapple syrup, sour

LADY DRAGON 8

Gin, grapefruit & orange juice, chilli, bubble & rose syrup, yuzu sour, pomegranate, topped w/ elderflower

TIGER JIANG 8

Vodka, vanilla liqueur, apple juice, sour, ginger

ASIAN GARDEN 9

Gin, elderflower, cucumber syrup, apple juice, lemon, egg white

FOLEY'S GIN & TONIC 9

Gin, lemon, grapefruit, pink peppercorns

TOMMY TAM SPICED MARGARITA 9

Tequila, lime, chili, agave

CUSCO' SOUR 10

Pisco, lime, maracuya juice, pineapple syrup, armago bitters, absinth, passion fruit & egg white

ESPRESSO MARTINI 10

Vodka, kahlua, espresso

CHAI OLD FASHIONED 10

Whiskey, chai, cherry liqueur

VIRGIN COCKTAILS

RE-FRESH 7

Elderflower, fresh lime, peychaud's bitters, soda

ANGEL'S LIPS 7

Seedlip spice, berries, ginger, bubblegum, lime

YODA 108 7

Seedlip garden, ginger, pineapple, rose

BITS & BOBS

EDAMAME 3.5 VG / GF

Black hawaiian salt

PORK SKEWER 6.5

24 hour marinated Iberico pork with house pickles & sweet chilli sauce

WAGYU SKEWER 10.5

Australian wagyu rib, onion truffle miso, fresh wasabi

AUBERGINE MISO 7 VG / GF

Grilled Aubergine with truffle honey miso & fresh wasabi

COD TEMPURA 7.5

Squid ink tempura with black pepper sauce

ROCK SHRIMP TEMPURA 8.5

Nori spice & kimchee mayo

WAGYU GYOZA 8.5

Steamed and pan fried wagyu, mushroom and truffles paste gyoza, ponzu pearls and onion miso

RAW BAR

SALMON TARTARE 9

Spicy mayo, avocado, chives & ikura

SOY CURED TUNA SASHIMI 10

Shredded daikon, chilli salsa & truffle ponzu

SALADS

CRAB SALAD 7.5 VG / GF

Mixed Seaweed and sea vegetables, shiso leaf, black sesame dressing & wasabi goma

KING PRAWN SALAD 12.5 VG / GF

Glassnoodle cucumber, shallot, coriander & smoked chilli dressing

SIGEUMCHI SALAD 7.5 VG / GF

Steamed baby spinach dressed in roasted sesame dressing

MEAT & FISH

CHICKEN SATE 7.5

Take on traditional Indonesian grilled corn fed chicken served with satay sauce, crispy shallot & ajar pickle

UDON NOODLE 9.5 V / VG OPTION

Chilli garlic basil, wagyu mince & bonito flakes

GRILLED AUBERGINE 12**GREEN CURRY** VG / GF

Pineapple, lychee & bamboo heart served with rice - add chicken +3

LEMON DASHI OCTOPUS 12.5

Foamed with sweet potato miso & chilli oil

MANGO MISO SALMON 13.5

Glazed with lemon soy musturd & cured Ikura

COD & THAI BASIL 20

Laos style herbal marination, cook in banana leaf, served with basil oil and aged fish sauce

VEG

ROMANESQUE 6 VG / GF

Black sesame dressing & wasabi goma

TENDER STEM BROCCOLI 6.5 GF

Grilled with sweet aged fish sauce and dust with larb powder

MUSHROOM DASHI RICE 7 VG / GF

Asian style risotto, mixed asian mushroom, ao nori and crispy rice

OKRA SAMBAL 7 VG / GF

Stirfried okra with sambal sauce

BIBIMBAP 13.5 GF / VG OPTION

Inspired by Korean Bibimbap. fried rice, mixed vegetable, gochujang miso, wasabi sesame
- optional egg yolk +3
- add wagyu +6

KOMBU RICE 3 VG / GF

Rice cooked in Japanese kelps served with ao nori

Please let us know if you have any allergies or intolerances. Discretionary service charge of 12.5% is included in your bill.