

a la carte menu

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### fish / seafood

**crispy sesame squid**  
yuzu mayonnaise (g/d) 5.5

**seared tuna loin sashimi**  
charred padron peppers, persimmon,  
miso- manchego crema (g) 7.9

**lobster martini**  
pink pomelo, mango-mint ketchup,  
wasabi & gin sorbet (g/d) 8.9

**sea bass scotch egg "otak-otak"**  
betel leaves, rhubarb & pineapple,  
peanut sauce (g/d/n) 8.9

**cornish crab dumplings**  
laksa broth, cashew nut brittle (n) 9.9

**soy glazed hot smoked salmon**  
samphire, jicama, purple potato,  
radish, kalamansi vinaigrette (g/d) 8.9

### sides

**teamed thai jasmine rice** (g/d/ve) 3.9

**sautéed bok choy:** black bean sauce  
(d/ve) 4.9

**edamame:** black tahini & hoisin (d/ve)  
4.9

**sweet potato chips:** rosemary, garlic,  
miso & parmesan (g/v) 4.9

**house salad:** baby gem, lotus root,  
pickled green papaya, jicama,  
kalamansi dressing (g/d/ve) 4.9

### meat

**korean fried chicken**  
tender crispy chicken pieces,  
gochujang & maple glaze (d/h) 7.9

**zebra loin tataki**  
smoked aioli, siracha jelly, kizami  
wasabi, sake cured egg (d) 9.9

**kangaroo steak "tagalog"**  
soy, kalamansi, garlic & black pepper,  
caramelised onion and garlic chips (g)  
9.9

**smoked duck breast bacon**  
confit duck & beetroot croquette,  
miso-orange caramel, steamed bok  
choy 12.9

**slow roasted lamb bao**  
edamame hummus, tahini yogurt,  
chilli-miso jam 6.9

**vietamese goat curry "souvlaki"**  
fennel & chilli jam, tatziki, pita bread,  
pomegranate 7.9

**chicken and chive dumplings**  
confit egg yolk, brown ghee, hazelnuts,  
thai parsley, black vinegar and  
szechuan pepper (n/h) 7.9

**"weeping tiger" beef fillet steak**  
chilli, coriander, lemongrass,  
tamarind, palm sugar, green papaya  
piccalilli (g/d) 12.9

### vegetables / legumes

**morning glory and kale bahji** minted  
sweet tahini (g/d/ve) 5.9

**quinoa topik**  
chickpea & potato fritter, curried  
aubergine, date molasses (g/d/ve) 6.9

**jackfruit & avocado burger**  
cashew nut cheese, green papaya &  
red cabbage sauerkraut, smoked  
aubergine puree, chilli-miso relish  
(g/n/v) 8.9

**miso aubergine**  
feta, charred padron peppers,  
pomegranate, moromi miso & maple  
glaze (v) 7.9

**steamed cheung fun**  
chinese style handkerchief rice  
noodles, tempeh, sweetcorn,  
kabucha pumpkin, king oyster  
mushroom, coconut-ancho chile  
palapa sauce (g/d/ve) 8.9

**patakon**  
crispy plantain, banana blossom  
adobo, chilli jam, coconut & fresh  
turmeric (d/ve) 7.9