

a la carte menu

g am ma gam m a

small plates

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

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

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

miso aubergine (v) 7.9
w/ feta, charred padron peppers, pomegranate, moromi miso

chicken satay (h/g/d/n) 7.9
kaffir lime, lemongrass, turmeric, palm sugar, peanut sauce

vietnamese springroll veg-5.9 / prawns-7.9 (g/d)
nan jim dipping sauce

steamed edamame (d/ve) 4.9

sushi/sashimi/nigiri

salmon & avocado sashimi (g/d) 7.9
kizami wasabi, pickled ginger, ponzu

crispy soft shell crab gunkan maki 8.9 (d)
black sesame, mango

spicy tuna nigiri 8.9 (d)
togarashi, gochujang

sides

steamed thai jasmine rice (g/d/ve) 3.9

wok fried bok choy, garlic & soy (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

noodles

pad thai noodles (g/d/n/h)
chicken 12.9/ tiger prawns 14.9/ veg 10.9

yaki udon noodles (h)
chicken 12.9/ tiger prawns 14.9/ veg 10.9

lobster laksa (g/d/n)
½ lobster-15.9 / whole lobster 29.9

curry

aromatic thai green curry (g/d/h)
chicken 12.9/ prawn 14.9/ seabass 15.9

thai massaman curry (g/d/ve) 12.9
avocado, tempeh and purple sweet potato in sweet & mild peanut sauce

katsu kare chicken 12.0 (h)
japanese style mild curry, panko breaded chicken breast

chef's special

zebra loin tataki (d) 9.9
w/ smoked aioli, sriracha jelly, kizami wasabi, sake cured egg

kangaroo steak "tagalog" (g) 14.9
w/ garlic fried rice & egg sunny side up, soy kalamansi

weeping tiger hanger steak (g/d) 14.9
spicy beef onglet, sticky rice cake, green papaya piccalilli, bok choy