

a la carte menu

g am ma gam m a

authentic asia traditional favourites

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

crab dumplings (n) 9.9
w/ laksa broth, cashew nut brittle

hot smoked salmon teriyaki (g/d) 8.9
w/ samphire, jicama, kalamansi vinaigrette

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

steamed seabass (g/d) 14.9

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

modern asia exotic fusion

seared tuna loin sashimi (g) 7.9
w/ charred padron peppers, peaches, miso- manchego crema

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

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

patakon (g/d/ve) 7.9
crispy plantain, banana blossom adobo

crispy lamb bao donut 8.9
crispy bao filled with shaanxi style lamb

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

smoked burrata (g/n/v) 12.9
charred nectarines, mizuna, grilled watermelon, puffed tapioca, thai sweet basil & cashew nut pesto

soft shell crab burger 14.9
w/ nam prik num, home made kimchee, sweet potato fries

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

vietnamese goat curry "souvlaki" 15.9
w/ sweet potato chips

sides

steamed 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