



g
am
ma
gam
m
a

9 Dish Sharing menu and a drink 45 pp

amuse bouche

korean fried chicken (d/h)

tender crispy chicken pieces, gochujang & maple glaze

salmon & avocado sashimi (g/d)

kizami wasabi, pickled ginger, ponzu

vietnamese prawn springroll (g/d)

nan jim dipping sauce

zebra loin tataki (d)

w/ smoked aioli, sriracha jelly, kizami wasabi, sake cured egg

miso aubergine (v)

w/ feta, charred padron peppers, pomegranate, moromi miso

pad thai noodles (g/d/n/h)

veg

kangaroo steak "tagalog" (g)

w/ garlic fried rice & egg sunny side up, soy kalamansi

cucumber, lemongrass elderflower sorbet

(Vegetarian)

amuse bouche

morning glory and kale bahji

w/minted sweet tahini

miso aubergine (v)

w/ feta, charred padron peppers, pomegranate, moromi miso

vietnamese vegetable spring roll (g/d)

nan jim dipping sauce

steamed edamame

cucumber, lemongrass elderflower sorbet

veg yaki udon noodles

stir fry bok choy

thai massaman curry with steamed rice