

# g am ma gam m a

## small plates

- morning glory & kale bhaji (g/d/ve) 7.9**  
minted sweet tahini
- crispy sesame squid (g/d) 7.9**  
yuzu mayonnaise
- miso aubergine (v) 8.9**  
feta, padron pepper, pomegranate
- korean fried chicken (d/h) 9.5**  
gochujang, maple syrup, sesame
- chicken satay (g/d/n/h) 9.5**  
spicy peanut dipping sauce
- soft shell crab tempura bao (n) 10.9**  
fennel & chilli jam, crushed peanuts
- duck & hoisin puffs 8.9**  
kumquat, hazelnut & miso
- steamed edamame (d) 5.5**  
black tahini & hoisin

## sashimi/maki/raw

- yuzu cured salmon & avocado sashimi (g/d) 9.9**  
kizami wasabi, ponzu dipping sauce
- braised octopus gunkan maki (g/d) 7.9**  
sambal tumis, pineapple, seaweed salad
- "sinuglaw" tuna & coconut ceviche (g/d) 9.9**  
lime, chilli, ginger, red onion, lemongrass

## noodles

- pad thai (g/d/n/h)**  
chicken 15.9 / tiger prawns 17.9 / veg 12.9
- yaki udon**  
chicken 15.9 / tiger prawns 17.9 / veg 12.9

## curry

- aromatic thai green curry (g/d/h)**  
chicken 15.9 / tiger prawns 17.9
- sri lankan sea bream fish curry (g/d) 16.9**  
cinnamon, chilli, tamarind, fenugreek
- massaman curry (g/d/ve) 15.9**  
avocado, tempeh, purple potato
- jackfruit & brown shrimp curry (g/d) 17**  
coconut, fresh turmeric, ginger, chilli
- vietnamese goat curry (g) 16.9**  
galangal, nutmeg, cinnamon, coconut

## chef's signature dishes

- "lumpiyang sariwa" springroll (v/n) 8.9**  
hearts of palm, Jerusalem artichoke, peanuts
- zebra loin tataki (d) 9.9**  
kizami wasabi, sake cured egg, sriracha jelly
- kangaroo steak "tagalog" (g) 14.9**  
kalamansi lime, soy & garlic, shoestring potato
- sechzuan lamb bao donuts 9.9 (n)**  
cumin, chilli, fennel, lotus root
- xiao long bao (d) 18.9**  
lobster, chilli oil
- 8 hour braised short rib of beef 21.9**  
pulled, puff pastry, taro-horseradish humus, capers tempura, gremolata, soy jus
- miso cod 18.9**  
black garlic butter, orange & miso glaze, bottarga

## sides

- steamed jasmin rice (g/d/ve) 3.9**
- sweet potato chips (g) 4.9**  
rosemary, garlic, miso, parmesan
- wok fried bok choy (d/ve) 5.5**  
black beans, ginger, rice wine