

BITES

House Shucked Oyster - cashew nut green
nahm jim * 6(ea), 34(1/2dz), 68(dz)

Prawn Betel Leaf - coriander, roasted coconut,
peanuts * 14(2pce)

Pomelo Betel Leaf - lemongrass, lime leaf,
crispy shallot, chilli * 12(2pce)

Pulled Green Jackfruit - steamed bun,
fermented soybean, pickles 12(ea)

Moreton Bay Bug - steamed bun, chilli jam,
pickles 14(ea)

Crispy Chicken Ribs - sambal balacan * 12

Yellowfin Tuna Larb - mint, coriander, roasted
rice, crispy wonton 25

CHARCOAL SKEWERS

Sate Sapi - beef, macadamia, fried shallot * 5(ea)

Moo Ping - sticky pork, sesame, saltbush * 5(ea)

Grilled Okra - nahm prik kra * 5(ea)

TASTE

*Traditional mortar and pestle
house made sauces*

Sriracha - chilli sauce *

Chilli Jam - caramelised chilli, shrimp jam *

Prik Nahm Plar - fresh cut chilli, fish sauce *

Sambal Balacan - roasted chilli, shrimp
paste relish *

10

SHARE

Grilled Market Fish - wrapped in banana leaf,
sambal matah * MP

Crispy Pork Belly - babi kecap, ar-jard 35

Turmeric Curry - green melon, tofu, eggplant,
betel leaf 34

Kari Ayam - chicken, kipfler potatoes,
lemongrass, kaffir lime leaf * 36

Rendang Curry - beef short ribs, coconut, fried
curry leaf * 42

Bebek Betutu - twice cooked half duck,
cauliflower, sambal bawang bakar * 46

Soft Shell Crab - stir-fried curry powder,
Chinese celery 38

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SIDES

Silken Tofu - steamed, shiitake xo 16

Green Papaya Salad - heirloom tomatoes,
snake bean, peanuts * 14

Stir-Fried Greens - confit garlic, ginger, spring
onion * 14

Steamed Jasmine Rice * 4 | 8

Steamed Coconut Rice * 5 | 10

Please note that public holidays incur a 15% surcharge. Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten and shellfish.