

# MELROSE

## KHAO SAN

\$85 pp

### SCALLOP BETEL LEAF \*

Finger lime, coconut caramel, peanuts

### MA HOR PORK \*

Caramelised pork & peanut, pickled pumpkin,  
coriander

### CRISPY CHICKEN BAO

House-made bao bun, sriracha mayo, lettuce

### BEEF SHORT RIBS \*

Tom Yum dressing, peanut, shiso, mixed herbs

### CONFIT DUCK LEG RED CURRY \*

Grilled pineapple, lychee, okra, tomato, apple eggplant,  
tamarind, lotus roots

### STEAMED JASMINE RICE \*

### STEAMED THAI COCONUT MOUSSE \*

Coconut sorbet

Banquet dishes are subject to seasonal changes and availability

\* = Gluten friendly ^ = Gluten friendly on request. VG = Vegan V = Vegetarian  
1.5% surcharge on all credit card payments

15% public holidays surcharge | 10% Sunday surcharge | One bill per table

Please advise your waiter of any dietary requirements, however we cannot guarantee  
against traces of allergens such as nuts, gluten and shellfish.

# MELROSE

## BATU BOLONG

Vegetarian/Vegan Banquet

\$85 pp

POMELO BETEL LEAF \*

Lemongrass, lime leaf, crispy shallot

MA HOR TOFU \*

Caramelized tofu & peanut, picked kohlrabi,  
coriander

CRISPY EGGPLANT BAO

House-made bao bun, picked cucumber, katsu  
sauce

TOFU ROLL-UPS\* VG/V

Peanut satay sauce, fried tofu, tempura pumpkin,  
gem lettuce, shiso

JERUSALEM ARTICHOKE & TOFU RENDANG \*

Confit fennel, curry leaf

STEAMED JASMINE RICE \*

STEAMED THAI COCONUT MOUSSE \*

Coconut sorbet

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## SUKHUMVIT SOI

\$99 pp

IN-HOUSE FRESH SHUCKED OYSTER \*  
Red nahm jim, crispy shallot

SCALLOP BETEL LEAF \*  
Finger lime, coconut caramel, peanuts

CHAR SIU PORK BELLY BAO  
House-made bao bun, BBQ pork, cucumber, spring onion

FIVE SPICE DUCK PANCAKES  
Pan-seared duck breast, citrus hoisin, spring onion,  
cucumber, pickled chili, pancakes

BEEF CHEEK KHAO SOI ^  
Angus beef cheek, pickled caperberries, chili jam

WOK TOSSED KAILAN & BRUSSEL SPROUTS V/VG  
\*  
Mushroom XO sauce, garlic, shallots

ASIAN SLAW  
Shaved cabbage, sprouts, peanut, asian herbs,  
green nahm jim

STEAMED JASMINE RICE \*

STEAMED THAI COCONUT MOUSSE \*  
House-made Coconut sorbet

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## ULUWATU

Vegetarian/Vegan Banquet

\$99 pp

### POMELO BETEL LEAF \*

Lemongrass, lime leaf, crispy shallot

### MA HOR TOFU \*

Caramelized tofu & peanut, pickled kohlrabi, coriander

### CRISPY EGGPLANT BAO ^=

House-made bao bun, Eggplant, katsu sauce, pickled cucumber, kewpie

### CRISPY ENOKI MUSHROOM ^

Soy caramel, sticky rice

### TOFU ROLL-UPS \*

Peanut satay sauce, fried tofu, tempura pumpkin, gem lettuce, shiso

### JERUSALEM ARTICHOKE & TOFU RENDANG \*

Confit fennel, curry leaf

### ASIAN SLAW \*

Shaved cabbage, sprouts, peanut, asian herbs, green nam jim

### STEAMED JASMINE RICE \*

### STEAMED THAI COCONUT MOUSSE \*

House-made coconut sorbet

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