



GLUTEN FREE MENU

Raw bar

Oyster with red nahm jihm fresh coriander and deep fried shallots (\$28/pc
Grilled scallops in the half shell with green nahm jim vinaigrette and young coconut Thai basil flying fish roe	\$148/4pcs
Tuna betel leaves with lemongrass green tomato sambal matah and Balinese bumbu pasih ((\$22/pc
Raw Fish nachos with taro chips Asian Chimichurri smoked chili avocado mousse and lime (\$168
Flame torched Black Angus beef with miso eggplant truffle oil coriander and sesame dressing	\$168
Rice paper rolls with peanuts green papaya green mango sesame carrots basil mint & nahm jim dressing	\$138

Starters & Salads

Coconut marinated grilled pork chop salad with rambutan, Yambean, turmeric mint coriander lime dressing (\$138
Grilled king prawns with pomelo Asian celery garlic cherry tomatoes and red nahm jim kihm	\$168
Poached mackerel fish with chili jam lemongrass green mango peanuts (\$148
Thai Salmon & watermelon salad with ginger lime leaf Thai basil fluffy crispy fish & roasted chili dressing	\$138
Thai Dry fried minced chicken with yellow curry lemongrass kaffir lime fresh herbs Lettuce cups ((\$148
Tamarind glazed pork belly with cherry tomato dried shrimp peanuts cucumber som tum vermicelli noodles ((\$178
Crispy "School of Prawns" with fried garlic, chili salt, iceberg lettuce & lime	\$188
"Dom kha" Fresh southern Australian Mussels with lemongrass, galangal, lime leaf, oyster mushroom & chili	\$188

Fish

Malaysian fish curry of snapper with tomato, okra, tamarind, fish curry powder and coconut milk (\$178
Crispy whole snapper with three-flavor sauce, wild ginger, turmeric, pineapple, chili and tamarind	\$228
Salt crusted whole barramundi stuffed with lemongrass, Pandan leaf and lemon basil served with nahm jim	\$238
Hanoi steamed fillet of Barramundi with miso, lime, chili, green shallot and sesame seed	\$178

Meat

"Ayam Merah" slow cooked chicken in tomato cumin green cardamom, coriander coconut milk and fried shallot (\$178
Malaysian style "Rogan Josh" lamb shank simmered in tomato, cinnamon, garam masala, cloves & fresh coriander	\$228
Minced lamb "keema" with green peas, Garam masala, cumin, tomato, and fried chat potato ((\$198
Warm grilled rib eye mixed with grapes, lemongrass, mint, Thai basil & nahm jim dressing ((\$288

Vegetarian

"Moong dahl Tadka Palak", Mung bean with spinach served with papadum	\$168
Cauliflower Sambar curry with dahl, eggplant, tamarind and fresh coriander	\$188

Sides

"Nasi goreng ayam", fried rice with chicken, egg, green peas, garlic, ginger and shallots	\$88
Stir Fried Okra with fenugreek green chilies tomato and cumin (\$68
"Thai som tum", green papaya salad ((\$68
Sautéed green beans with sambal ulek	\$68
Steamed Rice	\$30