



Bubbly Brunch

Unlimited chef's favorite Asian small plates

Choose any one main with side

Dessert Platter

\$288 +10% (including one soft drink)

Free flow Bar
\$168 for 2 hours

Sparkling / Red wine /
White wine / Asahi beer

HOUSE SPIRITS

Gin / Vodka / Tequila / Rum

COCKTAIL SELECTION

Passion Fruit Margarita /
Moscow Mule / Aperol spritz

Sides

Sauteed green beans /
Stir-fried mixed vegetable /
Rice

Dessert

Sample dessert platter
by Chef Will Meyrick

Mains

FISH

Malaysian curry of snapper fillet with tomato, okra,
tamarind and coconut milk

Pad Thai with prawns, tofu, dried shrimp, garlic, chives,
bean sprouts and peanuts

"Keang Choo Chee" red thai prawn curry with khaffir lime,
chilli, coconut milk and Thai basil

POULTRY

Stir-fried minced chicken with cheong fan noodles,
long bean, baby corn and Thai basil

"Ayam Merah" slow cooked chicken in tomato, cumin,
green cardamon, fresh coriander, cocnut milk and
fried shallot

Stir-fried chicken breast with chilli jam, long bean,
baby corn, galangal, chilli and Thai basil

MEAT

Slow-braised Indonesian Rengdang beef short rib

"Pad see ew" minced beef with flat noodles, kakle,
tomato and holy basil with siracha sauce

"Dendeng Balado" caramalized beef short rib wok-fried
with pounded chilli, khaffir lime, and lemon basil

VEGETARIAN

"Saag Burata" spinach with garam masala, tomato, yoghurt
and torn burrata cheese

🌿 "Pad see ew" stir fried flat noodles with kale tomato
siracha chili sauce on side

🌿 "Pad Thai" rice noodle tofu garlic bean sprouts chillies
and peanuts

🌿 Thai Red Curry with pumpkin Tofu, long beans and Okra

Indonesian "Dengdeng balado" caramelized impossible meat
from plant based pounded chili kaffir lime and lemon basil