

DINE IN

Petit Gourmet

Freshly Shucked Oyster w/ Chilli-Lime granita dressing (2 pcs.) GF	9
Vegetarian Spring Rolls (4 pcs.) V	9.9
Seafood Net Spring Rolls (4 pcs.) GF	8.9
Deep Fried Tofu (6 pcs.) GF/V	8.9
Chicken Curry Puffs (2 pcs.)	8.9
Vegetarian Curry Puffs (2 pcs.) V	8.9
Fish Cakes (4 pcs.) GF	9.9
Coconut Prawns (4 pcs.) GF	13.9

Small Plates

Kung Pao Chicken with Cashew Nuts GF	16
Crispy Pork with Chilli Tamarind Sauce w/ Citrus Fennel GF	16
Steamed Broccolini with Oyster Sauce GF	14
Chicken Karaage w/Sriracha Chilli Mayonnaise	16

Featured Dish

Oriental Pineapple Fried Rice with Chicken GF	28
Wok Fried Seafood w/ Chilli-Basil & Young Peppercorn GF	30
Macadamia Chilli Jam King Prawn w/Snow peas & Squash GF	25
Soft Shell Crab w/ Salt & Sichuan Numbing Chilli Pepper GF	26
Wasabi Beef w/crumble, King Oyster Mushroom & Asparagus GF	24
Sous Vide Chicken Panang Curry w/Asparagus & Dutch Carrot GF	22
Barramundi Green Curry w/ Aubergine & Green Beans GF	30
Vegetables & Tofu Wok Fried w/ Peanut Sauce GF/V	21
Crispy Enoki & King Oyster Mushroom w/Sichuan Chilli Pepper V	23
Pork Spare Ribs w/Sweet Dark Soy Sauce & Balsamic Vinegar	29

Dessert

Coconut Panna Cotta GF	12
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Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. The 'GF' symbol indicates a gluten free. 'V' indicates a vegetarian.

Fully Licensed Restaurant. NO BYO.
Sunday and Public Holidays will incur a 10% surcharge.
All Card Payments incur a 1.0% surcharge.