

DINNER

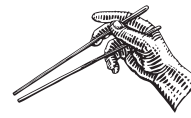
MODERN SOUTHEAST ASIAN
Designed to Share!

SMALLS & SNACKS

PACIFIC OYSTER w lime, sesame, chilli, vinegar - half dozen/full dozen (NF, DF)	28.00 x6 40.00 x12
SHREDDED CHICKEN BETEL LEAF w galangal, kaffir lime leaf, salmon caviar (GF, NF, DF) 	8.00
POMELO & COCONUT BETEL LEAF w cucumber, puff rice, nuts, chilli, (VEG, GF, DF)	7.00
CHAR SIU PORK BAO BUN w fermented mustard green, radish, siracha mayo, sesame (NF)	9.00
TEMPURA ENOKI BAO BUN w kimchi, assorted mushroom, tempura enoki, scallion (V, NF) 	9.00
HANOI PORK SPRING ROLLS w chilli, noodle, lettuce, mushroom, herbs, nuoc mam - 4 pc (NF, DF)	18.00
LATTICE VERMICELLI SPRING ROLLS w mushroom, lettuce, mixed herbs, sweet chilli sauce - 4 pc (VEG, GF, NF, DF)	16.00
GREEN CRYSTAL DUMPLINGS w spanish peanuts, sichuan sauce - 4 pc (VEG, DF) 	18.00
XO SHRIMP DUMPLINGS w ginger, xo sauce, crispy garlic - 4 pc (NF, DF)	18.00

GIMME MORE

MORNING GLORY w green beans, balinese sate, peanuts, lemongrass (VEG, GF, DF)	18.00
SAMBAL CHICKEN WINGS w spring onion, crispy garlic - 5 pc (GF, NF, DF) 	22.00
TWICE COOKED LAMB RIBS w cumin spice mix, chilli jam - 5 pc (GF, NF, DF) 	24.00
POACHED CHICKEN SALAD w pomelo, puff rice, nut trails, coconut dressing (GF, DF)	24.00
FERMENTED TEA LEAF SALAD w wombok, lots of nuts, tomato, lime, sesame seeds (VEG, GF, DF)	24.00
KINGFISH CEVICHE w green tomato, pickle garlic, shiso, sesame cracker (GF, NF, DF) 	28.00






Can't decide? Choose one of our delicious...

FEED ME MENUS

DETAILS OVERLEAF

THE GEORGE ON COLLINS

LARGER PLATES

MA PO TOFU w eggplant, sichuan, chilli, spanish nuts, coriander (VEG, DF) 	32.00
PAD THAI w chicken, eggs, beancurd, chilli, peashoot sprout, daikon (GF, NF, DF)	34.00
BBQ CHICKEN w green papaya, holy basil, macadamia, nam jim (DF)	34.00
ROCKLING w green curry sauce, asparagus, holy basil, kaffir lime (GF, NF, DF) 	36.00
WOK TOSSED SCALLOPS w lily bulb, asparagus, sugar snap, macadamia, chilli (DF)	38.00
LAMB SHANK RENDANG CURRY w fried garlic, potato, paw paw pickle (NF, DF)	38.00
VIETNAMESE STEAK w banh hoi noodle, holy basil, tamarind, crispy garlic (NF)	38.00
SUCCULENT PORK BELLY w viet slaw, betel, apple, shiso, caramel, red vinegar - 2 pc/4 pc (GF, NF, DF)	28.00 x2 38.00 x4
AROMATIC YELLOW CURRY w silken tofu, baby corn, kaffir lime, sweet potato crisp (VEG, GF, NF, DF) 	28.00
STEAMED RICE	3.50
PLAIN ROTI	3.50 ^{ea}

SWEET EATS

CHILLI CHOCOLATE DELICE w peanut praline, kaffir lime leaf, guava sorbet (V, GF)	14.00
ICECREAM/SORBET choice of 3 scoops w nut mix, puff rice	14.00

NO SPLIT BILLS

PUBLIC HOLIDAY SURCHARGE
A 15% surcharge will be applied
to your bill on public holidays

WE CATER FOR ALL DIETARIES INCLUDING VEGAN AND VEGETARIAN

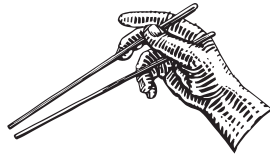
(V) Vegetarian / (VEG) Vegan / (GF) Gluten free / (DF) Dairy free / (NF) Nut free
Our dishes may contain traces of nuts.



TAG US IN YOUR INSTA PHOTOS @thegeorgeoncollins

DINNER

MODERN SOUTHEAST ASIAN
Designed to Share!



*Can't decide?
Choose one of our delicious...*

FEED ME MENUS

Our 'Feed Me' menus are made up of our favourite dishes from our à la carte menu, as well as some exclusive dishes selected by our Head Chef, Anup Saha.

All menus include unlimited rice.

Minimum of 2 people.
Groups of 8 or more
must dine from one of our
Feed Me menus.

'FOMO' - \$75 per person

PACIFIC OYSTER w lime, sesame, chilli, vinegar (NF, DF)

SHREDDED CHICKEN BETEL LEAF w galangal, kaffir lime leaf, salmon caviar (GF, NF, DF) 🌶️

CHAR SIU PORK BAO BUN w fermented mustard green, radish, sracha mayo, sesame (NF)

KINGFISH CEVICHE w green tomato, pickle garlic, shiso, sesame cracker (GF, NF, DF) 🌶️

GREEN CRYSTAL DUMPLING w spanish peanuts, sichuan sauce (VEG, DF) 🌶️

SUCCULENT PORK BELLY w viet slaw, betel, apple, shiso, caramel, red vinegar (GF, NF, DF)

BBQ CHICKEN w green papaya, holy basil, macadamia, nam jim (DF)

STIR FRY LAMB SHOULDER w garlic shoot, cumin, baby gailan, pickle chilli (GF, NF, DF)

SELECTION OF ICE CREAM SCOOPS w nut mix (GF)

UNLIMITED STEAMED RICE

'FILL ME' - \$65 per person

CURED SALMON TARTARE w tobikko roe, lemongrass, kaffir lime, rice cracker (GF, NF, DF)

TWICE COOKED LAMB RIBS w cumin spice mix, chilli jam (GF, NF, DF) 🌶️🌶️

SAMBAL CHICKEN WINGS w spring onion, crispy garlic (GF, NF, DF) 🌶️🌶️

FERMENTED TEA LEAF SALAD w wombok, lots of nuts, tomato, lime, sesame seeds (VEG, GF, DF)

SUCCULENT PORK BELLY w viet slaw, betel, apple, shiso, caramel, red vinegar (GF, NF, DF)

FLAT NOODLE w prawn, beancurd, chilli, peashoot sprout, pickle daikon (GF, NF, DF)

SELECTION OF ICE CREAM SCOOPS w nut mix (GF)

UNLIMITED STEAMED RICE

WE CATER FOR ALL DIETARIES WITHIN THE BANQUET MENUS

(V) Vegetarian / (VEG) Vegan / (GF) Gluten free / (DF) Dairy free / (NF) Nut free
Our dishes may contain traces of nuts.