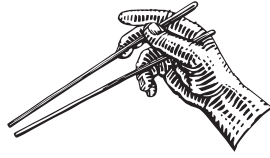


# DINNER

MODERN SOUTHEAST ASIAN  
*Designed to Share!*



*Due to Covid and restrictions,  
al la carte is not available. All guests  
must dine on one of our delicious*

## FEED ME MENUS

Our 'Feed Me' menus are  
designed by head chef Anup  
Saha & Khanh Ong.

All menus include unlimited rice.



### '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, siracha 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)

**COCONUT LIME SORBET** w strawberry meringue and zest (V, GF, DF)

**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)

**COCONUT LIME SORBET** w strawberry meringue and zest (V, GF, DF)

**UNLIMITED STEAMED RICE**

#### WE CATER FOR ALL DIETARIES WITHIN THE FEED ME MENUS

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