

ENTREE



Braised Pork & Glass Noodle Soup 16
tofu, ginger & shitake mushrooms

Peanut & Sweet Soy Marinated Sirloin 18.5
pickled cucumber, carrot & mizuna salad
golden shallot & lime dipping sauce

Pan-Seared Japanese Scallops 19
edamame beans,
wakame salad with sesame dressing,
Asian butter sauce

Crispy Barramundi Spring Rolls 17
palm sugar & tamarind dipping sauce,
pickled vegetables

Crispy Tapioca Battered Tiger Prawns 17.5
cashew & nashi pear salad, nuac cham dressing,
Asian spiced aioli

Tamarind Oyster Trio 22 1/2 doz
golden shallot, mint, coriander & lime
crispy fried with papaya sambal
grape, ginger & lemongrass shooter

Pan-fried Harissa Spiced Quail 18
caramelised onion, chilli & sesame tart,
crisp herb & daikon salad,
citrus jus



Vietnamese Rice Paper Rolls 15
tofu, peanuts, pickled vegetables,
lime & ginger dipping sauce

Tamarind Taster Plate 22
Vietnamese rice paper roll,
crispy tapioca battered tiger prawn,
peanut & sweet soy marinated sirloin,
Japanese scallop with edamame beans & wakame salad,



Denotes vegetarian dish or vegetarian variation available



	Five-Spice Crispy Skin Pork Belly	32
	chilli plum sauce, steamed baby bok choy & snow peas, pickled papaya	
	Crispy Wrapped Atlantic Salmon	36
	white bean & coriander puree, asparagus soy, lime & green chilli beurre blanc	
	Chu Chee Wok Fried Prawns, Scallops & Cuttlefish	36
	black sticky rice, som tam salad	
	Penang Curry of Duck	38
	peanuts, caramelised pumpkin, banana chilli	
	Whole Crispy Baby Barramundi	37
	tamarind, chilli & garlic sauce	
	Soy & Mustard Rack of Lamb	37
	sesame spinach, baby corn, birds nest potatoes, pea & wasabi puree	
	Miso Beef Tenderloin	39
	Japanese potato korokke, snake beans, teriyaki jus, pickled ginger chutney	
	Twice Cooked Laksa Style Corn Fed Chicken	34
	crispy rice cake, cucumber, macadamia & red onion salad	
	Spiced Potato & Tamarind Fritters	25
	roasted eggplant mash, zucchini noodle salad, tamarind & coriander dressing	
	Denotes vegetarian dish or vegetarian variation available	

Wok Fried Greens	8
white peppercorn & coriander paste	
House Salad	8
pickled ginger & palm sugar dressing	
Steamed Jasmine Rice	6
Homemade Condiments	each 4
Eggplant Relish	
A rich spiced chutney great with lamb, beef, poultry or fish curries	
Pickled Vietnamese Vegetables	
Slightly tart, a great counter balance to the rich, sweet flavours of pork or duck	
Onion & Chilli Jam	
Sweet with a slight kick of hot chilli. Perfect with poultry, fish or vegetarian dishes	
Pickled Green Papaya	
A more delicate pickle as it uses fruit, works well with pork, duck or fish dishes	
Papaya Sambal	
Cooling papaya with a hint of chilli and lime. Well suited to all curries as well as fish and shellfish dishes	
Tomato & Cardamom Chutney	
A well balanced, versatile chutney complimenting a variety of dishes from meat and poultry to fish, shellfish and vegetables	



GLOSSARY

Barramundi - found in rivers, creeks & mangrove estuaries throughout tropical Australia & the Indo-West Pacific, barramundi are excellent table fish with firm, white, fine-grained fillets

Beurre Blanc - literally translated from French as "white butter"; a rich, hot butter sauce made with a reduction of vinegar, wine & cream into which cold, whole butter is blended off the heat to prevent separation

Chu Chee Curry - is a Thai curry commonly served with seafood, flavoured with lemongrass, lime & galangal

Edamame Beans - are green soya beans commonly found in Japan, China & Korea

Five-Spice - the distinctive blend of star anise, fennel seeds, cassia, Szechuan pepper & cloves, used in many Asian recipes

Galangal - used in various oriental cuisines, it resembles & is related to ginger although there is little similarity in taste. In its raw form galangal displays a citrus, earthy aroma

Harissa - a North African hot red sauce or paste whose main ingredients consist of chilli, garlic, coriander & cumin. Though most closely associated with Morocco, Tunisia & Algeria, it is a standard ingredient of North African and Middle Eastern cuisine

Korokke - refers to the Japanese name for a deep fried potato dish originating from the French dish "croquette"

Laksa - a popular spicy noodle soup from Peranakan culture also known as Baba & Nyonya which merges Chinese & Malay elements found in Singapore, Indonesia & Malaysia

Miso - produced by fermenting rice, barley & soya beans with salt & a special type of fungus; it is an important ingredient in Japanese culinary culture

Mizuna - the Japanese name used to describe a peppery flavoured edible green leaf of the Brassica plant genus

Nuoc Cham - a common name for a variety of Vietnamese "dipping sauces" served as condiments or a dressing made with lime juice, chilli, palm sugar & garlic

Penang Curry - salty, sweet with an underlying taste of peanuts, this mild to moderate curry is enriched with coconut cream making it one of Malaysia's most popular

Sambal - can be a condiment, ingredient or a dish which contains chilli. A word of Indonesian & Malaysian origin but also popular in Singapore, southern Phillipines & Sri Lanka

Som Tam Salad - from Northern Thailand, this salad combines, green paw paw with green beans, cherry tomatoes & coriander

Tamarind - is a tropical evergreen tree native to India that bears a brown skinned, green-fleshed fruit with an appealing sweet-sour flavour. Tamarind leaves, pulp & water are used extensively in Asian & Indian cooking

Tempura - is a classic Japanese dish of deep fried, battered vegetables or seafood

Wakame - is a sea vegetable or edible seaweed