

LUNCH



SWORDFISH TIKKA | 21
kachumber salad, mint yogurt chutney

LOBSTER BAO - 2 EA | 22
togarashi, pickled daikon, chilli aioli

THAI FISH CAKES | 19
purple cabbage, sweet chilli



BUTTER NAAN | 7

BASMATI RICE | 6

PAPPADUMS | 10

WHITE KIMCHI | 6

ASSORTED PICKLES | 8



TUNA TARTARE | 19
tamarind, avocado mousse, jalapeño

PRAWN PURI | 18
coconut masala, curry leaves

THAI CALAMARI | 16
sweet chilli, peanut sauce

MUSSELS | 16
green curry, bergamot, fennel

**ATLANTIC SEAFOOD
AND VERMICELLI | 21**
carrots, cucumber, scallion,
sesame ginger dressing

FISH OF THE DAY | 24
jasmine rice, seasonal
vegetables, thai curry



EDAMAME | 9
nori, sea salt

GAJ LAN | 11
sansho, fried garlic

GREEN BEANS | 11
tempura, nuoc cham

PROSPERITY SALAD | 18
with salted plum dressing

PANEER MAKHANI | 20
cashew butter sauce,
saffron naan, basmati rice



TAWAINESE FRIED CHICKEN | 16
basil, shoyu

PORK BELLY BAO | 17
spicy cucumber, sweet chilli

CHICKEN SATAY | 18
thai mango salad, lemongrass aioli, peanut sauce

PORK RIBS | 19
hoisin plum, sesame

CHICKEN WINGS | 17
chilli crisp, citrus aioli

BUTTER CHICKEN | 22
classic, garlic naan, basmati rice

HAKKA NOODLE | 15
Add: Chicken - 6 | Shrimp - 6 | Tofu - 4



EGG FRIED RICE | 14

TRUFFLE CHEESE NAAN | 10

BLACK GARLIC NAAN | 8



CLASSIC DIM SUM | 18/1SET
Includes one of each:

har gao | szechuan chicken
pork siu mai | ginger beef

VEGETABLE DIM SUM | 16/1SET
Includes one of each:

truffle edamame | pumpkin + pistachio
wild mushroom | seasonal

PREMIUM DIM SUM | 20/1SET
Includes one of each:

xo scallop siu mai | black pepper wagyu
snow crab | crystal lobster + caviar