

SET MENU

7 COURSES \$65PP

MIXED MARINATED OLIVES
PANE DE CASA, EVO, BALSAMIC, DUKKAH
BBQ PORK BELLY CROQUETTE, HOISIN
SALAD OF ORANGE, FENNEL, ONION, MINT, ALMOND
STEAMED PRAWN HAR GOW
BUTTERMILK FRIED CHICKEN, NORI MAYO
POACHED DUCK BAO W/ FRIED KALE, LEEK, PICKLED
CUCUMBER & HOISIN

VEGETARIAN MENU

MIXED MARINATED OLIVES
PANE DE CASA, EVO, BALSAMIC, DUKKAH
TEMPURA EGGPLANT, SRIRACHA MAYO
SALAD OF ORANGE, FENNEL, ONION, MINT, ALMOND
HALLOUMI BOARD W/ GRILLED LEMON & AIOLI
VEGETARIAN DUMPLINGS W/ SOY SAUCE AND SRIRACHA
FRIED TOFU BAO W/ FRIED KALE, LEEK, PICKLED
CUCUMBER & HOISIN

\$100PP

MATCHED WITH 2 HOURS OF UNLIMITED
PREMIUM WINE & SANGRIA

SUNDAY LONG LAZY LUNCH SET MENU

6 COURSES W/ COCKTAILS

\$100PP

PITA HOMMUS, MARINATED OLIVES
BUTTERMILK FRIED CHICKEN
OCTOPUS & CHORIZO BOARD W/ GRILLED LEMON
BBQ PORK BELLY CROQUETTE, HOISIN
SALAD OF ORANGE, FENNEL, ONION, MINT & ALMOND
GRILLED SALMON TACO, PICKLED GINGER, CHILLI MAYO

VEGETARIAN ALTERNATIVES AVAILABLE

2 HOURS BOTTOMLESS COCKTAILS

SPRING FLING
MARGARITA
PASSIONFRUIT MARGARITA
LYCHEE MARTINI
STRAWBERRY DAIQUIRI
COSMO
COCONUT BAE
MOJITO
PASSIONFRUIT MOJITO
FRENCH MARTINI
WATERMELON MARGARITA
APPLE MARTINI