

SOUP

tom kha 14

chicken | shrimp | veg

thai coconut broth, asian mushroom, asparagus, glass noodles

DUMPLINGS

(4 per portion, steamed or pan seared)

shrimp, ginger, scallion 12

chicken, corn, shitake 12

pork, chive, coriander 12

chinese black vinegar dipping sauce, with toasted sesame

SALADS

miso burrata 28

assorted cherry tomato, negi miso, miso walnut

green papaya salad 16

green bean, cherry tomato, peanuts, som tum dressing

garden salad 16

kalamata, cucumber, red onion, baby heirloom tomato, feta
bell pepper, torn sourdough croutons, yuzu vinaigrette

- add grilled chicken breast +12 -

- add pan seared shrimp +12 -

POKE BOWLS

salmon | tuna | miso tofu 24

edamame, avocado, sweetcorn, mango, cucumber,
radish, wakame

(choice of quinoa or sushi rice)

tempura chicken or shrimp 18

sweet chilli, crispy noodles, avocado, cucumber salad,
jasmine rice

grilled atlantic salmon 18

wok tossed wild mushrooms, baby spinach, avocado,
soft boiled egg, jasmine rice

BURGERS & SANDWICHES

(served with a choice of side salad or shoestring fries)

beef katsu sando 30

tenderloin, tonkatsu sauce, honey mustard mayo

panko breaded chicken burger 🔥 20

jalapeño, spicy mayo, iceberg lettuce, brioche bun, pepper jack

bacon cheeseburger 20

pickles, tomato, lettuce, ketchup, mustard mayo

DESSERT

pbj chocolate fondant 18

peanut butter fondant, brown bread ice cream

white chocolate cheesecake 16

passion fruit & thai basil coulis

daily sorbet or gelato scoop 4

please ask waiter for flavours of the day

DRINKS

tamarind lemonade 6

soursop iced tea 6

please inform your server of any dietary requirements or allergies.

service at 15% & VAT at 12% is applied to all bills.

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Pop-up

Chef Dave has created a menu that embraces his passion for the simple and delicious dishes found in this culinary rich region.

Monday-Friday, 11:30am-2:30pm