



3 COURSE PRIX FIXE MENU

\$ 70

STARTER

- Oysters....^{GF}black pepper-lime mignonette, chili
- Roasted Califlower....^{GF/VG/V}green curry puree, thai eggplant, string beans
- Grilled Beef Skewers....^{GF}sirlion, kreung, oyster sauce

MAIN

- Scallops Amok....^{GF}red curry puree, coconut, red bell pepper, fried onions
- Koji Aged New York Strip....^{GF}prahok sauce, thai eggplant, bok lahong
- Lort Cha....^{VG/V}stir-fried short pin noodles, tofu, shitake mushrooms, chinese broccoli, scallions

DESSERT

- Matcha Tiramisu.....green tea mascarpone
- Panna Cotta....^{GF/VG/V}coconut cream, seasonal coulis, toasted coconut
- Hazelnut Cake.....chocolate, seasonal fruit



A LA CARTE

- Tuna....^{GF}19...crispy rice, jalapeño, avocado
- Bao....^{VG/V}18...steamed buns, hoisin, mushrooms..sub duck +5
- Fries....^{VG/V}12..hand cut, ketchup...add fresh black perigord truffle & parm +6
- Nom Banh Chok....^{GF/VG/V}22...green curry, rice noodles, vegetables, thai eggplant....add tofu +4, add beef + 6
- Duck Kari...^{GF}39..confit leg, khmer curry, vegetables, rice
- Hazelnut Cake...12..chocolate, seasonal fruit

GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF SIX (6) OR MORE GUESTS.