



## 3 COURSE PRIX FIXE MENU \$ 70

### STARTER

#### Oysters

*black pepper-lime mignonette, chili*

GF

#### Fried Cauliflower

*spicy green curry puree, thai eggplant, string beans*

GF/VG/V

#### Beef Skewers

*kreung, oyster sauce*

GF

### MAIN

#### Scallops Amok

*curry custard, shrimp paste, coconut, bell pepper, crispy onions, rice*

GF

#### Koji Aged New York Strip

*spicy prahok sauce, thai eggplant, bok lahong*

GF

#### Lort Cha

*stir-fried short pin noodles, tofu, shiitake mushrooms, chinese broccoli, scallions*

VG/V

### DESSERT

#### Matcha Tiramisu

*green tea, vanilla mascarpone*

#### Panna Cotta

*coconut cream, seasonal coulis, toasted coconut*

GF/VG/V

#### Hazelnut Cake

*chocolate soil, caramel, seasonal fruit*

To ensure the highest quality and consistency of our dishes,  
we are unable to make substitutions or modifications



## COCKTAILS

### Neptune

*rum, chestnut, lemon, violet, jasmine, prosecco, mint*  
15

### Don't Waste My Love

*ricotta-wash lillet blanc, strawberry shrub, campari, macaron*

15

### Love Birds ~ Mocktail

*ritual tequila, casals zero vermouth, pineapple gomme, lime*

## A LA CARTE MENU

### Tuna GF

*crispy rice, jalapeño, avocado*  
19

### Mushrooms Bao VG/V

*steamed buns, hoisin*  
18  
sub duck +5

### Fries VG/V

*hand cut, ketchup*  
12  
add fresh black perigord truffle & parm +6

### Nom Banh Chok GF/VG/V

*green curry, rice noodles, vegetables, thai eggplant*  
22  
add tofu +4, add beef + 6

### Duck Kari GF

*confit leg, khmer curry, vegetables, rice*  
39

### Hazelnut Cake

*chocolate, seasonal fruit*  
12

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