



3 COURSE
PRIX FIXE MENU
\$ 70

STARTER

Oysters

black pepper-lime mignonette, chili

GF

Fried Califlower

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.