



SET LUNCH MENU

\$55++/pax

APPETIZER CHOICE OF:

PAPAYA SALAD

SAKURA SHRIMPS | GREEN PAPAYA | PALM SUGAR | FISH SAUCE | RED CHILLI | PISTACHIOS

OR

GRILLED CAULIFLOWER (V)

MISO MARINATED CAULIFLOWER | SPICED NUTS

OR

THAI STYLE KARAAGE

FRIED FREE-RANGE CHICKEN | HOUSE MADE THAI BASIL CHILLI SAUCE

MAIN COURSE CHOICE OF:

GRILLED FRENCH POULET

AYAM BAKAR SAUCE | BUTTERFLY PANDAN BLUE PEA RICE | NONYA ACHAR

OR

SICHUAN BOILED FISH

GRILLED SEASONAL FISH FILLET | SZECHUAN PEPPERCORN | GRILLED VEGETABLES | MALA SAUCE

OR

WOOD-FIRED GRILLED DUCK

BUTTERFLY PANDAN BLUE PEA RICE | ANGELICA SAUCE | BABY LEEKS

OR

CHILLED GLASS NOODLES (V)

CHERRY TOMATOES | ROSE APPLES | SHALLOT RINGS | SUSTAINABLE KALE | TOASTED WHITE SESAME SEEDS
LEMON BALM | MARIGOLD PETALS

DESSERT CHOICE OF:

MANGO COCONUT (V)

GINGER PRETZEL CRUMBS | MANGO CRÉMUUX | MANGO CUBES | FRESH BERRIES | SAGO | COCONUT CRÉMUUX

OR

PULUT HITAM BRÛLÉE (V)

GLUTINOUS BLACK RICE | GULA MELAKA | COCONUT CRÉMEUX | GOLD LEAF

All prices are subject to prevailing government taxes. Please let us know if you have any allergies and / or dietary restrictions.
Please note that this menu is currently under development and subject to change.
Menu items are seasonal and may be subjected to availability.

