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# STARTERS

<b>PANDESAL</b>	8.0
House Made Pandesal, with Nori Butter and Soy Cream	
<b>PORK BELLY BAO ~ DF</b>	16.0
Double Cooked Pork Belly, with Grilled Pineapple and Vietnamese Mint	
<b>SOFT SHELL CRAB BAO ~ DF</b>	17.0
Crispy Soft Shell Crab, with Asian Slaw and Siracha Mayonnaise	
<b>TOFU BAO ~ VG</b>	16.0
Fried Tofu, with Grilled Pineapple and Asian Slaw	
<b>DUCK SPRING ROLLS ~ DF</b>	17.0
Crunchy Duck Spring Rolls, with Baby Gem Lettuce, Asian Herbs Salad and Plum Dressing	

# SMALL PLATES

<b>KARAAGE CHICKEN ~ DF</b>	18.0
Succulent Crispy Chicken, with Wasabi Aioli and Sushi Vinegar	
<b>PRAWN AND PORK WONTONS ~ DF</b>	18.0
Steamed Prawn and Pork Wontons, with Crispy Chilli and Black Vinegar	
<b>WAGYU BEEF TATAKI ~ GF   DF</b>	21.0
Marble Score 6 Wagyu Beef, with Ponzu, Crispy Garlic and Shallot	
<b>HIRAMASA KINGFISH NUMUS ~ GF   DF</b>	22.0
Marinated Hiramasa Kingfish, with Coconut, Chilli and Coriander	
<b>VEGETABLE PAKORAS</b>	12.0
Crispy Mixed Vegetable Pakoras, with Raita	

# LARGE PLATES

<b>SAND CRAB PAD THAI ~ GF   DF</b>	<b>35.0</b>
Sand Crab, tossed in House Made Pad Thai Sauce, with Tofu, Egg, Bean Sprout and Peanut	
<b>NASI GORENG ~ GF   DF</b>	<b>33.0</b>
Spiced Fried Rice, with Chicken Skewers, Fried Egg, Prawn Crackers and Pickled Vegetables	
<b>SAMBAL ROASTED BARRAMUNDI ~ DF</b>	<b>35.0</b>
Grilled Barramundi, with Green Papaya Salad, Coconut Cream, Lime and Coriander	
<b>CRISPY CHILLI CHICKEN ~ DF</b>	<b>31.0</b>
Chilly Chicken, with Zucchini, Capsicum and Green Onion	
<b>SWEET &amp; SOUR PORK BELLY ~ GF   DF</b>	<b>32.0</b>
Braised Pork Belly, with Onion, Peppers and Pineapple, tossed in Sweet & Sour Sauce	
<b>THAI RED CURRY ~ GF   DF</b>	<b>38.0</b>
Crispy Confit Duck Leg, in Thai Red Curry, with Cherry Tomato, Bamboo Shoot and Lychee	
<b>KOREAN BEEF RIB STEW ~ GF   DF</b>	<b>34.0</b>
Braised Beef Ribs, with Daikon, Carrot and Glass Noodle in a Spiced Stew	
<b>SRI LANKAN KING PRAWN &amp; POTATO CURRY ~ GF   DF</b>	<b>38.0</b>
Tropical Spiced King Prawn Curry, with New Potato and Burnt Coconut	
<b>SOBA NOODLE ~ GF   VG</b>	<b>17.0</b>
Vegan Soba Noodle Salad, with Miso Glazed Tofu, Wakame, Edamame, Baby Radish and Sesame Soy	

# SIDES

STEAMED RICE ~ GF   VG	5.0
COCONUT RICE ~ GF   VG	6.0
VEGETABLE FRIED RICE ~ GF   DF   V	7.0
PICKLED VEGETABLES ~ GF   DF Chilli Oil	6.0
WOK TOSSED GREENS ~ GF   VG Crispy Garlic	10.0
CRISPY CAULIFLOWER ~ GF   VG Pickled Cucumber, Chilli Aioli	9.0
SWEET POTATO FRIES ~ GF   VG Siracha Mayonnaise	8.0
FRIES ~ GF   VG Kewpie Mayonnaise	6.0
ROTI	6.0

# DESSERTS

FRIED ICE CREAM PARCEL Vanilla Ice Cream, Wrapped in Filo Pastry, with Banana and Dark Chocolate Sauce	13.0
KAFFIR LIME MERINGUE Soft Lime Meringue, with Coconut Sorbet and Tropical Fruit	13.0
CHOCOLATE & HAZELNUT TART House Made Chocolate & Hazelnut Tart, with Miso Caramel	12.0
PISTACHIO KULFI Pistachio and Cardamom Infused Indian Ice Cream	13.0
TRIO OF SORBET Ask Staff For Daily Favours	10.0
ASSORTED SWEETS OF THE DAY Ask Staff For Daily Selection	12.0