

# The Feed \$55 PP

(Minimum 4 persons)

## Kingfish Ceviche (GF) 🍼

Avocado, salmon caviar, sesame rice cracker

### Miang Goong (GF)

Ground peanut, lime, ginger, coconut, tamarind caramel, betel leaf

#### 12 hours Aromatic Braised Beef Brisket

Fragrant herb, bean sprout and peanut

## Kung Pao Chicken 🍠

Cashew nut, capsicum, shallot, dried chillies, Szechuan pepper

## **BBQ Honey Pork**

Steamed Chinese broccoli, homemade sauce with chilli

## **Once Again's Noodle**

Egg noodle, duck, egg, wood ear mushroom, kailan, bean sprouts, secret mushroom sauce

#### Jasmine rice

GF = Gluten Free

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



# The Feast \$70 PP

(Minimum 4 persons)

#### Scallop (GF)

Seared scallop, curried pome purée, chilli oil

### **Prawn Dumplings**

Homemade sauce & chilli oil

### **Mushroom Miang Kham (GF)**

Crispy mushroom, tamarind caramel, peanut, lime, ginger, betel leaf

# Chiang Mai Pork Belly 🍠

Pork stew, ginger, pineapple

## Kamer Wagyu Beef Cubes Pepper Sauce

Wok-fried with Kampot red pepper, broccoli, capsicum, onion

## **Snapper Fillet**

Wok fried with celery, shallot, fermented soybean

## **Roast Duck Breast with Chinese Orange Sauce**

Asian Greens & Shiitake Mushroom

#### Jasmine rice

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