

“Inspired by the Asian dining culture of communal meals, our menu is designed to be shared among the table for you to experience the playful flavours of our dishes”

## Set Menu

A menu made for sharing and savouring together

### The Feed

\$72 per person · minimum 2 people

#### Honey Miso & Ginger Cured Tuna (A) GF

##### Miang Goong GF

Prawn(I), tamarind caramel, coconut, ground peanut, lime, ginger, betel leaf

##### Isan Wagyu Beef Skewers GF

Roasted rice, tamarind nahm jim jeaw

##### Korean Popcorn Cauliflower 🍌 VG

Nuggets of crispy cauliflower with sweet tangy spicy sauce

##### Pork Wontons in Supreme Broth

##### Kung Pao Chicken 🍌

Batter-fried chicken, cashew nut, capsicum, shallot, dried chillies, Szechuan pepper

##### Jasmine Rice

### The Feast

\$66 per person · minimum 4 people

#### Kingfish Ceviche (A) 🍌 GF

Avocado, salmon caviar, sesame rice cracker

#### Mushroom Miang Kham VG, GF

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

#### Kai Pad Khing

Stir-fried chicken, mixed mushrooms, ginger, shallot

#### Grilled Strip Loin Thai Beef Salad 🍌 GF

Cucumber, tomato, mint, red onion, coriander with Thai dressing sauce

#### BBQ Honey Pork (Char Siu Pork)

Steamed Chinese broccoli, homemade sauce with chilli

#### Kaeng Kamin Eggplant VG, GF

Homemade heritage fresh turmeric curry

#### Once Again's Noodle

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

#### Jasmine Rice

We recommend The Feast for groups of 8 or more, so everyone can enjoy their meal together.

## Bites to Begin

#### Oyster (A) (Limited, Fri-Sun only) GF

- Half dozen

- Full dozen

Nahm jim, coriander & chilli

#### Kingfish Ceviche (A) (2 pcs) 🍌 GF

Avocado, salmon caviar, sesame rice cracker

#### Scallop (I) (2 pcs) GF

Seared scallop, curried pomme purée, chilli oil

#### Miang Goong (2 pcs) GF

Prawn(I), tamarind caramel, coconut, ground peanut, lime, ginger, betel leaf

#### Mushroom Miang Kham (2 pcs) VG, GF

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

#### Wagyu Beef Skewers (2 pcs) GF

Roasted rice, tamarind nahm jim jeaw

#### Isan Sausage (3 pcs) (Limited) GF

Fermented Pork and Rice Sausage

#### Honey Miso & Ginger Cured Tuna (A) GF

## A Bit More Bites

#### School Prawn (A)

Fried school prawn, Tom Yum mayo

#### Vietnamese Shrimp on Sugar Cane (I) (4 pcs)

Fried shrimp wrapped around sweet sugar cane, coated with coconut strips, plum sauce

#### Prawn & Scallop Ocean Bag (I) (4 pcs)

Plum sauce

#### Duck Rice Paper Roll (4 pcs)

BBQ duck, cucumber, pickled pineapple, spicy hoisin

#### Marinated Tofu Rice Paper Roll (4 pcs) VG, GF

Marinated tofu, spring onion, bean sprout, satay sauce

#### Salt & Pepper Tofu VG, GF

Fried semi-firm tofu, Phuket satay sauce

#### Asian Cucumber Salad 🍌 VG, GF

#### Vegetable Spring Roll (4 pcs) V

Homemade sweet & chilli sauce

#### Korean Popcorn Cauliflower 🍌 VG

Nuggets of crispy cauliflower with sweet tangy spicy sauce

## Dumplings

5pcs · Served in our homemade sauce and chilli oil

#### Pork Dumplings

#### Prawn Dumplings (I)

#### Kimchi Dumplings VG

#### Vegetarian Dumplings VG

## Soup

#### Prawn Wontons in Supreme Broth (I)

#### Pork Wontons in Supreme Broth

## Meat

#### Massaman GF

Grilled strip loin beef, aromatic curry with curry mashed potatoes, cashew nuts

#### Chiang Mai Pork Belly 🍌

Pork stew, ginger, pineapple

#### Roast Duck Breast Red Curry 🍌 GF

Charred pineapple, lychees, cherry tomato

#### Tom Kha Chicken GF

Aromatic coconut broth with mushroom

#### Kung Pao Chicken 🍌

Batter-fried chicken, cashew nut, capsicum, shallot, dried chillies, Szechuan pepper

#### Kai Pad Khing

Stir-fried chicken, mixed mushrooms, ginger, shallot

#### Kamer Wagyu Beef Cubes Pepper Sauce

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

#### Chinese Spiced Plum Duck GF

Steamed broccolini, pickled ginger

#### Roast Duck Breast with Chinese Orange Sauce

#### Grilled Chicken Satay

Authentic Malaysian flavour served with roti & peanut satay sauce

#### Grilled Strip Loin Thai Beef Salad 🍌 GF

Cucumber, tomato, mint, red onion, coriander with Thai dressing sauce

#### BBQ Honey Pork (Char Siu Pork)

Steamed Chinese broccoli, homemade sauce with chilli

#### Sticky Sweet & Sour Pork Spare Ribs

## Seafood

#### Whole Barramundi Tamarind Glaze (A)

Deep-fried deboned barramundi, water chestnuts, cashew nut, red date, makrut leaves, tamarind, palm sugar, roasted chilli

#### Snapper Fillet (A)

Wok-fried with ginger, shallot, fermented soybean

#### Steamed Red Emperor (A) 🍌 GF

Clarified Spicy Tamarind & Turmeric Broth

#### Steamed Glacier 51 Toothfish Penang Curry (A) GF

#### Steamed Glacier 51 Toothfish with Plum, Ginger & Shallot (A)

#### King Prawns & Citrus Herb Salad (I) GF

Aromatic herbs, cucumber, pomelo or grapefruit, cashew nuts, house dressing

#### King Prawns & Scallops Wok-Fried (I)

Mushroom, ginger, spring onion

#### Mực Xào (A)

Authentic Vietnamese squid stir-fry with pineapple, cucumber, onion, cherry tomato, capsicum, shallot

## Vegetarian & Vegan

#### Tom Kha Tofu VG, GF

Aromatic coconut broth with soft tofu and mushroom

#### Kaeng Kamin Eggplant VG, GF

Homemade heritage fresh turmeric curry

#### Grilled Mushroom & Tofu Salad VG, GF

Lettuce, tomatoes, Asian herbs, roasted cashew nut

#### Wok-Fried Mixed Mushroom, Cloud Fungus & Braised Tofu VG

#### Stir-Fried Eggplant VG

Fermented soybean, Thai basil

#### Asian Greens & Shiitake Mushroom VG

#### Sambal Garlic Broccolini 🍌 VG

## Noodle & Rice

#### Laksa 🍌 GF

Spicy creamy coconut soup with egg noodles, fried onion, shallot, bean sprout, bok choy

• Chicken

• King Prawn (I)

• Tofu V

#### Once Again's Noodle

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

#### Char Kway Teow with Chicken

Rice noodles wok-fried with smoky chicken, egg, shallot, bean sprout, tobiko

#### Vegetarian Fried Rice V, GF

Egg, tofu, vegetables

#### Once Again's Fried Rice 🍌

Egg, vegetables, king prawn(I)

#### Jasmine Rice

#### Coconut Rice

#### Roti (2pcs)

## Kids

#### Chicken Karaage

Jasmine rice, peanut sauce

#### Kid's Fried Rice

Prawn(I), egg

#### Chicken Satay GF

Jasmine rice, peanut sauce

## Desserts

#### Sticky Rice with Caramel Custard GF

#### Chocolate Fondant

Butterscotch, vanilla ice cream

#### Thai Tea Crème Brûlée GF

Salted caramel ice cream

#### Lemongrass & Kaffir Lime Coconut Pudding VG, GF

Mango purée, fresh strawberry

Our food is full of bold flavours and crafted with unexpected twists.  
Each dish is a fresh take on the flavours you love, making you want to come back “Once Again”.

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.