

Set Menu

A menu made for sharing and savouring together · minimum 4 people

The Feast

\$66 per person

Kingfish Ceviche GF

Avocado, salmon caviar, sesame rice cracker

Mushroom Miang Kham VG, GF

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

Kamer Wagyu Beef Cubes Pepper Sauce

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

Roast Duck Breast Red Curry GF

Charred pineapple, lychees, cherry tomato

Snapper Fillet

Wok-fried with Asian celery, shallot, fermented soybean

Char Kway Teow with Chicken

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

Asian Greens & Shiitake Mushroom

Jasmine rice

The Festival

\$76 per person

Miang Goong GF

Prawn, tamarind caramel, coconut, ground peanut, lime, ginger, betel leaf

Scallop GF

Seared scallop, curried pomme purée, chilli oil

Pork Dumplings

Homemade sauce and chili oil

Kung Pao Chicken

Batter fried chicken, cashew nut, capsicum, shallot, dried chili, Szechuan pepper

BBQ Honey Pork (Char Siu Pork)

King Prawn & Scallop Wok Fried

Mushroom, ginger, spring onion

Kaeng Kamin Eggplant VG, GF

Homemade heritage fresh turmeric curry

Once Again's Noodle

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

Jasmine Rice

V = Vegetarian, VG = Vegan, GF = Gluten Free