

The Feed

\$60 per person

Scallop GF

Seared scallop, curried pomme purée, chilli oil

Mushroom Miang Kham GF

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

Roast Duck Breast Red Curry 🌶️ GF

Charred pineapple, lychees, cherry tomato

Kamer Wagyu Beef Cubes Pepper Sauce

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

BBQ Honey Pork (Char Siu Pork)

Char Kway Teow with Chicken

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

Jasmine Rice

The Feast

\$72 per person

Kingfish Ceviche 🌶️ GF

Avocado, salmon caviar, sesame rice cracker

Pork Dumplings

Homemade sauce & chilli oil

Miang Goong GF

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

Kung Pao Chicken 🌶️

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

Chiang Mai Pork Belly 🌶️

Pork stew, ginger, pineapple

Snapper Fillet

Wok-fried with Asian celery, shallot, fermented soybean

Once Again's Noodle

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

Asian Greens & Shiitake Mushroom

Jasmine rice

Minimum 4 people · Design for sharing

Groups of 8 or more guests are recommended to select one of two set menu options.