



Entrées

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| Steamed Pork and Shrimp Dim Sum | 12 |
| Duck and Pork Bao Buns | 12 |
| Chicken or Pork Spring Roll with Asian Salad | 14 |
| Prawn and Vegetable Spring Roll with Asian Salad | 16 |
| (GF) Pan Seared Thai Chilli Stanley Scallops | 14 |
| (GF) / (can be V) Variety of Sushi | 12 |
| (V) Vegetable Tempura | 10 |

Mains

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| Chicken and Prawn Pad Thai | 32 |
| Pork Belly Adobo with Sweet Potato Mash and Broccoli | 28 |
| (GF) Szechuan Duck Breast with Orange and Fennel Salad | 30 |
| Vietnamese Pho, Chicken or Beef | 26 |
| Seafood Pancit Guisado | 32 |
| Pork Tonkatsu and Prawn Tempura and Asian Slaw | 32 |
| Beef Brisket Korean BBQ Style, Steamed Jasmine Rice and Bok Choi | 28 |

Desserts

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| (can be GF) Anvers Chocolate Spear with Raspberry Ice Cream , Hazelnut Wafer and Raspberries | 16 |
| (GF) Naked Caramel Custard with Hazelnut Toffee and Rice Tuille | 14 |
| (GF) Floating Island | 12 |
| (V) (GF) Freshly cut Seasonal Fruit | 10 |

GF = Gluten V = Vegan

• A Surcharge of 15% applies on Public Holiday's.

Please note that these foods may contain traces of peanuts or shellfish. If you have any allergies, please inform your food server.

menu