

BAR MENU

BITES

- Dumpling Basket (4 pieces) 21
Singapore chilli spanner crab, prawn dumplings GF
Sambal chicken, leek sui mai
Wild mushroom dumplings VG, GF
- Seared Canadian scallops, Sichuan pepper & 18
cashew nut crumble, crispy mint, finger lime (2pcs) GF
- Green tea smoked duck bao, sriracha mayo, 14 ea
picked vegetables, quail egg

MEDIUM

- Tempura eggplant sticks, sesame seeds, cranberries, 22
plum sauce VG
- Yuba, palm heart, snow pea sprouts, cabbage, 23
pickled vegetables, Vietnamese herbs salad VG
- Crispy battered chilli squid, karkalla, tom yum aioli 24
- Grilled salmon salad, heart of palm, cabbage, 27
tempura saltbush, Asian herbs

WRAP

- Mushroom cabbage & corn spring rolls, lettuce, 24
Asian herbs, pineapple dipping sauce (4pcs) VG
- Banh Xeo, prawn, chorizo sausage, beansprout, 29
lettuce, sweet fish sauce

SHARE

- Coral trout steamed in lotus leaf, salmon roe, 58
ginger, spring onions, oyster, sesame sauce GF
- Five spice beef short ribs, yellow curry, 56
Luke's Chimichurri GF
- Mushroom fried rice V, GF 18
- Jasmine rice 5

DESSERT

- Tamarind & sticky date pudding, coconut pandan 26
sticky rice, miso butterscotch, vanilla ice cream,
seasonal fruits

v: vegetarian | VG: vegan | GF: gluten free | DF: dairy free

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.