



PLANT-POWERED
MODERN-ASIAN DINING
TAKEAWAY

BITES

Edamame, black shiso salt (VG, GFI) 12

SMALL PLATES

Gochujang cauliflower, spring onion, sesame seed (VG) 24

Ginger caramelised bang bang shiitake mushrooms (VG) 24

SALADS + VEGETABLES

Som tam, young papaya, tomato, lime, tamarind, peanut (VG, GFI, N) 26

Potato noodle salad, Asian slaw', pickled mushroom, egg, sesame sauce (V, VGO) 30

Charred caulilini & broccolini, burnt garlic, shichimi togarashi, black sesame, lime (VG) 26

RICE + NOODLES

Typhoon shelter fried rice, broccolini, burnt garlic (VG, GFI) 34

Pad Thai, tofu, egg, mung bean, peanut, chilli (V, GFI, N, VGO) 35

Char kway teow noodles, shiitake mushroom, egg, garlic chives (V, VGO) 36

SIGNATURE PLATES

Malaysian nyonya vegetable curry, tofu puff, green beans, mushroom, coconut (VG) 35

Spicy garlic eggplant, spring onion, chilli (VG) 35

Caramelised black pepper tofu, gai lan, shallot, garlic (VG) 37

SIDES

Kimchi (VG, GFI)	7	'XO' sauce (VG, GFI)	4
Jasmine rice (VG, GFI)	7	Chilli sauce (VG) 24	4
Red rice (VG, GFI)	7	Chilli oil (VG, GFI) 24	4
		Fresh chopped chilli (VG, GFI) 24	4

DESSERTS

Salted caramel chocolate tart, peanut, crushed almond (VG, GFI, N) 19

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients
N = contains nuts | VGO = vegan option available | DFO = dairy free option available
GFIO = gluten free ingredients option available
24 = mild 2424 = medium 242424 = hot

We cannot guarantee the food preparation environment is free from traces of all allergens. Please let our team know of any dietary allergies.