

MENU

2 COURSES + WINE MATCH

\$45pp

Start

Larb salad, cos lettuce cups, Thai basil, prik nam pla (VG)

- and -

Crispy cups, pineapple, Thai chilli jam, chilled tamarind sauce (VG) 🌶

Main

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

- or -

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

- or -

Water chestnut wontons, chilli broth, coriander, peanut crumb (VG, N) 🌶

Wine

Two Rivers 'Phoenix' Pinot Gris, Marlborough, 2024

Extra

Charred caulini & broccolini, burnt garlic, togarashi, 20
black sesame, lime (V, VGO)

Kimchi / Red rice (VG, GFI) 4

'XO' sauce / Chilli sauce (VG) 🌶🌶 4

Dessert

Salted caramel chocolate tart, crushed almond, 16
coconut sorbet (VG, GFI, N)

Mango pudding, sago pearls, toasted coconut shard, 16
coconut sorbet (VG)

Please let our team know of any allergies.

VG = vegan | V = vegetarian | GFI = gluten free ingredients
N = contains nuts | VGO = vegan option available



MILD



MEDIUM



HOT