



## BRUNCH YUMCHA

Pork & Kimchi dumpling   Dashi broth  Brown butter* <i>DF*</i>	13
Fried beef Mapo tofu  Daikon <i>GF/DF</i>	14
Thai coconut soup   Smoked market fish   Lime   Herbs <i>GF/DF</i>	14
Duck spring roll   Tamarind chutney <i>DF</i>	13
Ma Hor    Pork & prawn & chicken, pineapple, cashew <i>GF/DF</i>	13
Korean fried chicken	13
Mooloolaba prawn milk bun   Cashew Satay   Cucumber   Prawn crackers	14
Tasmanian scallop   Pickled carrot   Wakame   Sesame <i>GF/DF</i>	14

***\* Taste All BRUNCH YUMCHA above with \$35 Banquet || Entire Table ||***

### Sides

Green papaya   Fennel   Snake bean   Cashews   Nahm jim* <i>GF/DF/VEG*</i>	14
Wok tossed Asian greens   Chilli jam*   Thai basil <i>GF/DF/VEG*</i>	13
Honeysuckle fried rice    Choice of prawn or vegetable <i>GF/DF/VEG*</i>	14
Cucumber   Black bean   Lao gan ma <i>GF/DF/VEG</i>	13

### To finish

Crème brûlée   Rhubarb   Toffee apple foam   Cacao brittle <i>GF</i>	11
Chocolate fudge lamington   Strawberry jam   Coconut sorbet   Caramel granola <i>v</i>	13
Fried coconut custard   Sweet corn   Miso butterscotch   Cornflakes <i>v</i>	11
Bubble tea Panna Cotta   Almond Earl Grey tea crumble*   Gula Melaka <i>GF*</i>	12