

## ***Take Away LUNCH 11:00 – 2:00***

Butter chicken dumplings   Coconut & cucumber vinaigrette	13
Fried Tofu*   Beef Mapo   Cucumber   Daikon <i>GF*/DF</i>	15
Kimchi & potato pancake*   Cuttlefish   Mojo mayo <i>GF*/DF</i>	15
Duck spring roll   Tamarind chutney <i>DF</i>	14
Korean fried chicken	14
Beef & black bean   Sesame toast   Eggplant <i>DF</i>	14
Tofu*   Smoked eggplant   Smoked yoghurt*   Quinoa <i>GF*/DF*/VEG</i>	15
Sweet potato & sesame gyoza   Wakame   Coconut vinaigrette <i>DF/VEG</i>	13
Vegetable spring roll   Tamarind chutney <i>DF/VEG</i>	14
Kimchi & potato pancake*   Mushrooms   Mojo mayo* <i>GF*/DF/VEG*</i>	15
Korean Rice cakes*   Chojang   Charred cabbage   Egg net* <i>GF*/DF/VEG*</i>	15

### **Sides**

Green papaya   Fennel   Snake bean   Cashews   Nahm jim* <i>GF/DF/VEG*</i>	14
Wok tossed Asian greens   Shacha sauce*   Thai basil <i>GF/DF/VEG*</i>	13
Honeysuckle fried rice*    Choice of prawn or vegetable <i>GF*/DF/VEG*</i>	14

*GF: Gluten free   GF\*: Gluten free as request   V: Vegetarian   V\*: Vegetarian as request   VEG: Vegan  
VEG\*: Vegan as request   DF: Dairy free   DF\*: Dairy free as request*

*Please inform your waitperson of any dietary requirements or allergies.*

*15% surcharge on Public holidays*

*1.1% surcharge(exc.GST) on Credit or Debit*

*2.5% surcharge(exc.GST) on AMEX/JCB*

## **Take Away DINNER 5:00 – 7:00**

### **Bites**

Duck Spring roll\* | Tamarind chutney *V\*/DF* 14

### **Entrée**

Pork belly\* | Cuttlefish | Orange | Almond | Zucchini | Pajeon sauce *GF\*/DF* 20

Soft shell crab | Sweet potato noodle | Sacha | Baby corn | Herbs *GF/DF* 22

KFC [: Korean Fried Chicken] | Kimchi | Mojo mayo | Seaweed butter 19

Tuna tataki | Green curry | Watermelon | Caviar | Thai basil *GF/DF* 24

Char siu quail | Goji berries | Fennel | Cauliflower *GF* 21

Fried tofu\* | Rendang | Cucumber | Coconut | Thai basil *GF\*/DF/VEG* 19

Mung bean falafel\* | Orange | Almond | Zucchini | Smoked eggplant *GF\*/DF/VEG* 19

Crispy Chow Mein\* | Asian mushrooms | Wombok | Sweet potato *GF\*/DF/VEG* 19

### **Main**

Lamb katsu | Lamb rib | Lamb loin | Cauliflower | Mongolian vegetables 42

Beef cheek rendang | Cucumber | Sweet potato | Coconut *GF/DF* 39

Pad Thai | Smoked venison | Bean sprout | Fermented turnip | Egg | Cashews *GF/DF* 37

Crispy Fish\* | Pineapple | Papaya | Sesame | Sweet & sour sauce *GF\*/DF* 39

Roasted duck | Banana pepper | Lap cheong & Quinoa fried 'rice' | Mole' *GF\** 42

Mongolian vegetables | Cauliflower | Korean rice cake | Kale *GF/DF/VEG* 32

Pad Thai | Wok greens | Bean sprouts | Cashews | Tofu | Egg\* *GF/DF/VEG\** 32

Roasted banana pepper | Mole' | Quinoa fried 'rice' | Smoked yoghurt\* | Polenta *GF/DF\*/VEG* 34

### **Sides**

Green papaya | Fennel | Snake bean | Cashews | Nahm jim\* *GF/DF/VEG\** 14

Wok tossed Asian greens | Shacha sauce\* | Thai basil *GF/DF/VEG\** 13

Honeysuckle fried rice\* || Choice of prawn or vegetable *GF\*/DF/VEG\** 14

Steamed jasmine rice *GF/DF/VEG* 4