

VEGETARIAN SMALL

Tofu* Mushroom Truffle Tempura mushroom	<i>GF*/DF/VEG</i>	19
Sweet Potato & Sesame Gyoza Wakame Coconut vinaigrette	<i>DF/VEG</i>	17
Vegetable spring roll Tamarind chutney	<i>DF/VEG</i>	19
Bahn Mi' Eggplant Pickles Black bean	<i>GF*/DF</i>	19
Kimchi & potato pancakes* Banana pepper Mojo mayo	<i>GF*/DF</i>	19
Rice cake* Three flavour sauce Bang bang salad	<i>GF*/DF/VEG</i>	18
Daikon cake Shishito pepper Dates Ramen broth	<i>GF/DF/VEG</i>	21
Green papaya Fennel Snake bean Cashews Sesame Herbs	<i>GF/DF/VEG</i>	16

VEGETARIAN MEDIUM

Jiang Xi vermicelli noodles Black bean Chojang* Egg net*	<i>GF*/DF/VEG*</i>	24
Mushroom Larb Lemongrass Vietnamese mint Chilli Lime Cassava crackers	<i>GF/DF/VEG</i>	26
Quinoa fried rice Spring greens Smoked coconut Banana pepper	<i>GF/DF/VEG</i>	24

VEGETARIAN LARGE

Red curry Tofu* Lychee Snake beans Daikon Thai eggplant Thai basil	<i>GF*/DF/VEG</i>	38
Congee Sweet corn Tomato Shishito peppers Goma dressing Kale Mung beans	<i>GF/DF/VEG</i>	36

RESTAURANT

SIDES

Wok tossed Asian greens Salted black bean Thai basil	<i>GF/DF/VEG</i>	16
Honeysuckle fried rice*	<i>GF/DF/VEG*</i>	16
Steamed jasmine rice	<i>GF/DF/VEG</i>	4

DESSERTS

Passionfruit ice cream Thai basil Lychee tapioca Black sesame brittle	<i>GF/DF/VEG</i>	15
Fried coconut custard Sweet corn Miso butterscotch Cornflakes	<i>✓</i>	15
Chestnut éclair Matcha Meringue Chocolate	<i>✓</i>	15