

## VEGAN SHARE MENU

**\$45PP**

### CAULIFLOWER & PEAR

fennel, cumin seeds, turmeric, Kashmiri chilli

### SALT & PEPPER TOFU

garlic, curry leaves & red onion

### YELLOW VEGETABLE CURRY

turmeric, coconut, tofu & seasonal veg

### RICE & WHOLEMEAL NAAN

FOR DIETARY NEEDS, PLEASE ASK YOUR WAITER  
FOR ASSISTANCE AND WE WILL INCORPORATE  
YOUR REQUESTS AS BEST WE CAN

## SHARE

**\$50PP (MINIMUM OF 4)**

### FISH CAKES

lettuce, herbs & red Nahm Jim

### STEAMED PRAWN DUMPLINGS

black chilli soy

### LAMB RIBS

sweet & sour, chilli, fresh lime

### SALT & PEPPER TOFU

garlic, red onion, curry leaves

### ROAST PORK

hoi sin sauce, mixed herbs

### MALAYSIAN BARRAMUNDI CURRY

turmeric, tamarind & curry leaves

### BUTTER CHICKEN

creamy tomato sauce

### ASIAN GREENS

Chinese broccoli, bok choy

### RICE & NAAN

## FEAST

**\$65PP (MINIMUM OF 4)**

### ROAST DUCK WRAPS

cucumber, chilli sauce, hoisin sauce

### CRAB & WOMBOK DUMPLINGS

prawn, vinegar dipping sauce

### PORK BAO

roast pork, Asian herbs

### CRYING TIGER SALAD

chargrilled beef, Nahm Jim, chilli & Asian herbs

### SALT & PEPPER SQUID

chilli, salt, pepper & spring onion

### LAMB CUTLETS

Indian spice, lemon & mint chutney

### BUTTER CHICKEN

creamy tomato sauce

### MALAYSIAN BARRAMUNDI CURRY

turmeric, tamarind & curry leaves

### YELLOW CABBAGE

turmeric, mustard seeds & coconut

### RICE & NAAN

