

VEGAN SHARE MENU

\$45PP

CAULIFLOWER & PEAR

fennel, cumin seeds, turmeric, Kashmiri chilli

SALT & PEPPER TOFU

garlic, curry leaves & red onion

GREEN 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

\$45PP (MINIMUM OF 4)

SATAY CHICKEN

cucumber, red onion and
peanut sauce

STEAMED PRAWN DUMPLINGS

black chilli soy

SALT & PEPPER SQUID

fresh chilli, spring onion and
sweet chilli sauce

ROAST PORK

hoi sin sauce, mixed herbs

POTATO DUMPLINGS

potato and cheese kofta in
rich, creamy sauce

BUTTER CHICKEN

creamy tomato sauce

STICKY PORK

caramelised pork belly with
mango salad and Asian herbs

ASIAN GREENS

Chinese broccoli, bok choy

RICE & NAAN

FEAST

\$60PP (MINIMUM OF 4)

CRISPY BEEF

carrot, spring onion, rice
vinegar with lettuce cups

SATAY CHICKEN

cucumber, red onion and
peanut sauce

EGGPLANT TEMPURA

black sesame seeds, spring
onion and shredded seaweed

CRYING TIGER SALAD

chargrilled beef, Nahm Jim,
chilli & Asian herbs

STEAMED PRAWN DUMPLINGS

black chilli soy

LAMB RIBS

sweet & sour with chilli and
Vietnamese mint

BUTTER CHICKEN

creamy tomato sauce

MALAYSIAN BARRAMUNDI CURRY

turmeric, tamarind & curry
leaves

GREEN SOYA BEANS

tossed with capsicum, tofu
and chilli

RICE & NAAN

