

## Small Plates

Betel Leaf, Prawn, Lime, Coconut, Chilli, Lemongrass	S	8 ea
Betel Leaf, Pineapple, Coconut, Pumpkin Seeds, Herbs	VG	7 ea
Spanner Crab, Miso, Wasabi Roe, Nori Cracker	S	9 ea
Bacon & Corn Tom Yum Croquettes, Lime, Coconut Yoghurt	G	6 ea
Scallop, Green Papaya, Tomato, Chilli, Herbs, Nuoc Cham	S	9.5 ea
Cured Salmon, Smoked Green Chilli, Coriander, White Radish, Potato Cake		7 ea
Grilled Daikon Cake, Shimeji XO, Cucumber, Red Radish, Black Sesame	G VG	8 ea

## Medium Plates

Kingfish Sashimi, Coconut, Pomelo, Mint Salad		35
Tuna Tartare, Wasabi Soy, Chives, Roe, Lemon Balm, Rice Paper		34
Chicken Karaage, Honey Mustard Sauce, Sesame, Shiso		27
Lamb Ribs, Spicy Ginger BBQ Sauce, Green Onion		32
Corn Ribs, Gochujang Butter, Queso Fresco	V D	21
Green Papaya, Pickled Carrot, Kohlrabi, Herbs, Chilli, Peanuts	N VG	24
Cumin Spiced Cauliflower, Red Lentil Dahl, Curry Leaves, Coconut Yoghurt	VG	24

## Large Plates

Barramundi, Steamed with Soy, Ginger, Chilli & Spring Onion		44
Chicken Yellow Curry, Winter Melon, Sweet Potato	S	38
Prawn Jungle Curry, Apple Eggplant, Corn, Thai Basil	S	45
Beef Cheek Massaman Curry, Pumpkin, Peanuts	N	43
Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar		44
Crispy Tofu, Cucumber Pickle, Satay Sauce, Coconut, Coriander	VG N	31
Roasted Carrot Kung Pao, Cashews, Green Onion, Red Pepper, Chilli	VG N	31
Rockling Stir Fry with Baby Corn, Red Peppers, Chilli & Thai Basil	S	40
Steamed Jasmine Rice		3.5 PP

## Desserts

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit	D	12
Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn	D	12
Sticky Ju-Jube Pudding, Palm Sugar & Coconut Butterscotch, Condensed Milk & Rum Ice Cream	D G	15

<b>S</b> Contains Shellfish	<b>D</b> Contains Dairy
<b>G</b> Contains Gluten	<b>V</b> Vegetarian
<b>N</b> Contains Nuts	<b>VG</b> Vegan

For diners with dietary requirements we are happy to provide a suitable replacement dish. Please note that while we do our best, not all dietary requirements will be able to be catered to. We do not offer replacements or cater to dietary requirements when ordering from a la carte menu.

All Groups of 8 and above will be required to take a banquet option and are subject to an 8% service charge.

## Moto Taxi - \$69PP

Betel Leaf, Prawn, Lime, Coconut, Chilli, Lemongrass **S**

Bacon, Corn Tom Yum Croquette, Lime Coconut Yogurt **G D**

Cauliflower Karaage, Honey Mustard Sauce, Sesame, Shiso

Beef Cheek Massaman Curry, Pumpkin, Peanuts **N**

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn **D**

## Tuk Tuk - \$88PP

Betel Leaf, Prawn, Lime, Coconut, Chilli, Lemongrass **S**

Bacon, Corn Tom Yum Croquette, Lime Coconut Yogurt **G D**

Cured Salmon, Smoked Green Chilli, Coriander, White Radish, Potato Cake

Chicken, Pomelo, Cashew, Ginger, Mint Salad **N**

Cauliflower Karaage, Honey Mustard Sauce, Sesame, Shiso

Beef Cheek Massaman Curry, Pumpkin, Peanuts **N**

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn **D**

## Songthaew - \$115PP

Betel Leaf, Prawn, Lime, Coconut, Chilli, Lemongrass **S**

Bacon, Corn Tom Yum Croquette, Lime Coconut Yogurt **G D**

Scallop, Green Papaya, Tomato, Chilli, Herbs, Nouc Cham **S**

Snapper And Morton Bay Bug Dumpling, Chilli Oil, Red Vinegar **S G**

Tuna Tartare, Wasabi Soy, Chives, Roe, Lemon Balm, Rice Paper

Chicken Karaage, Honey Mustard Sauce, Sesame, Shiso

Lamb Ribs, Spicy Ginger Bbq Sauce, Green Onion

Beef Cheek Massaman Curry, Pumpkin, Peanuts **N**

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit **D**

*We have dedicated Vegetarian and Vegan Banquet options available, Please ask our staff for a copy of the Vegetarian and Vegan menus!*

Please ensure to advise staff about any dietary requirements. We will do our best to help with dietaries, however severe allergies and dietary requirements may not be catered because of cross contamination.

## Moto Taxi Vegetarian - \$69PP

Sweet Potato, Green Onion Tom Yum Croquette, Lime Coconut Yogurt **G**  
Grilled Daikon Cake, Shimeji XO, Cucumber, Red Radish, Black Sesame **VG**

Cauliflower Karaage, Honey Mustard Sauce, Sesame, Shiso **VG**  
Roasted Carrot Kung Pao, Cashews, Green Onion, Red Pepper, Chilli **VG N**  
Crispy Tofu, Cucumber Pickle, Satay Sauce, Coconut, Coriander **VG N**

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn **D**

## Tuk Tuk Vegetarian - \$88PP

Betel Leaf, Pineapple, Coconut, Pumpkin Seeds, Herbs **VG**  
Sweet Potato, Green Onion Tom Yum Croquette, Lime Coconut Yogurt **G**  
Grilled Daikon Cake, Shimeji XO, Cucumber, Red Radish, Black Sesame **VG G**

Corn Ribs, Gochujang Butter, Queso Fresco **V D**  
Cauliflower Karaage, Honey Mustard Sauce, Sesame, Shiso **VG**

Roasted Carrot Kung Pao, Cashews, Green Onion, Red Pepper, Chilli **VG N**  
Crispy Tofu, Cucumber Pickle, Satay Sauce, Coconut, Coriander **VG N**

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn **D**

## Songthaew Vegetarian - \$115PP

Betel Leaf, Pineapple, Coconut, Pumpkin Seeds, Herbs **VG**  
Sweet Potato, Green Onion Tom Yum Croquette, Lime Coconut Yogurt **G**  
Grilled Daikon Cake, Shimeji XO, Cucumber, Red Radish, Black Sesame **VG G**  
Nori Cracker, Roasted Pumpkin, Edemame Guacamole, Miso Mayo **VG**

Corn Ribs, Gochujang Butter, Queso Fresco **V D**  
Cauliflower Karaage, Honey Mustard Sauce, Sesame, Shiso **VG**  
Green Papaya, Pickled Carrot, Kohlrabi, Herbs, Chilli, Peanuts **VG N**

Roasted Carrot Kung Pao, Cashews, Green Onion, Red Pepper, Chilli **VG N**  
Crispy Tofu, Cucumber Pickle, Satay Sauce, Coconut, Coriander **VG N**

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit **D**

**S** Contains Shellfish

**G** Contains Gluten

**N** Contains Nuts

**D** Contains Dairy

**V** Vegetarian

**VG** Vegan