

Betel Leaf - Prawn, Lime, Coconut, Chilli, Lemongrass	S	9
Betel Leaf - Pineapple, Pumpkin Seeds, Coconut, Mint	VG	9
Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake	N D V G	9
Radish Cake, Avocado, Soy Roasted Pumpkin, Miso, Lemon Balm	VG	9
Fish 'n' Chip - Crispy Snapper, Potato, Japanese Pickles, Dashi Wakame Tartare	G	11
Steamed Scallop, Vietnamese Curry, Lemongrass, Pickled Chilli	S	11
Spicy Soy Ox Tongue Skewers, Tomato Kimchi (2pce)		25
Grilled Coconut Chicken, Nam Jim Jaew, Cucumber (2pce)	G	32
Corn Fritters, Sour Chilli Sauce, Pickled Ginger, Coriander (3pce)	G V	24
Prawn & Barramundi Dumplings, Chilli Oil, Red Vinegar, Chives (4pce)	S G	26
Chicken, Bacon, Mozzarella Dumplings, Spicy Mushroom, Shallot Sauce (4pce)	G D	25
Salmon Crudo, Yuzu Pickled Grape, Wasabi Soy, Chives	G	33
Tuna Tataki, Passionfruit & Green Chilli Nuoc Cham, Radish, Vietnamese Mint		36
Lamb Ribs, Ginger BBQ Sauce, Chilli, Sesame		36
Bang Bang Chicken Salad, Sesame, Chilli, Green Onion, Cucumber		30
Green Papaya, Pickled Carrot, Kohlrabi, Peanut, Herb Salad	N VG	26
Slow Cooked Goat, Thai Basil, Ginger, Black Pepper		46
Minced Wagyu, Hor Fun Noodles, Gailan, Rice Paddy Herb, Holy Basil	G	42
Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar		48
Rockling & Smashed Prawn In Banana Leaf, Green Curry Paste, Lemongrass	S	48
Crispy Eggplant, Peanuts, Sesame, Carrot, Coriander, Hot 'n' Sour Sauce	G N VG	34
Roasted Chicken, Snowpeas, Mandarin, Masterstock Jus	G	42
Cauliflower Kung Pao, Cashews, Sichuan Pepper, Chilli, Green Onion	G N VG	33
Prawn, Squid, Scallops, Pad Cha Paste, Apple Eggplant, Red Peppers, Basil	S	48
Yellow Curry - Sugar Peas, Snake Beans, Pumpkin, Cashews, Lotus Root	VG N	42
Lamb Red Curry, Pumpkin, Snake Beans, Thai Basil		46
Stir Fried Greens, Pickled Ginger, Crispy Garlic, Oyster Sauce	G VG	16
Steamed Jasmine Rice (per person)		5

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|-----------------------------|-------------------------|
| S Contains Shellfish | D Contains Dairy |
| G Contains Gluten | V Vegetarian |
| N Contains Nuts | VG 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 & above will be required to dine on a banquet option & are subject to an 8% service charge.

Moto Taxi - \$80PP

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

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake **N D V G**

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

Chicken Red Curry, Pumpkin, Thai Basil

Cauliflower Kung Pao, Cashews, Sichuan Pepper, Chilli, Green Onion **G N VG**

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

Tuk Tuk - \$90PP

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

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake **N D V G**

Salmon Tartare, Yuzu Pickled Grape, Wasabi Soy, Chives, Crispy Potato **G**

Cauliflower Kung Pao, Cashews, Sichuan Pepper, Chilli, Green Onion **G N VG**

Rockling, Green Papaya, Herbs, Pickled Carrot, Nouc Cham

Chicken Red Curry, Pumpkin, Thai Basil

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

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

Songthaew - \$115PP

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

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake **N D V G**

Chicken, Bacon, Mozzarella Dumplings-Spicy Mushroom, Shallot Sauce **D G**

Steamed Scallop, Vietnamese Curry, Lemongrass, Pickled Chilli **S**

Bang Bang Chicken Salad, Sesame, Chilli, Green Onion, Cucumber

Tuna Tataki, Passionfruit & Green Chilli Nuoc Cham, Radish, Vietnamese Mint

Lamb Ribs, Ginger BBQ Sauce, Chilli, Sesame

Wagyu Beef Red Curry, Pumpkin, Snake Beans, Thai Basil

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

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

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

Our menu items may contain common allergens, such as gluten, dairy, eggs, soy, nuts, or shellfish. While we take precautions to prevent cross-contamination, our food preparation areas are not entirely allergen-free. Therefore, we cannot guarantee that our menu items are entirely free of allergens.

We do not split bills.

Moto Taxi Vegetarian - \$80PP

Betel Leaf - Pineapple, Pumpkin Seeds, Coconut, Mint **VG**

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake **N D V G**

Cauliflower Kung Pao, Cashews, Sichuan Pepper, Chilli, Green Onion **N VG G**

Crispy Eggplant, Peanuts, Sesame, Pickled Carrot, Coriander, Hot 'n' Sour Sauce **G N VG**

Yellow Curry - Sugar Peas, Snake Beans, Pumpkin, Cashews, Lotus Root **VG N**

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

Tuk Tuk Vegetarian - \$90PP

Betel Leaf - Pineapple, Pumpkin Seeds, Coconut, Mint **VG**

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake **N D V G**

Radish Cake, Avocado, Soy Roasted Pumpkin, Miso, Lemon Balm **VG**

Cauliflower Kung Pao, Cashews, Sichuan Pepper, Chilli, Green Onion **N G VG**

Broccolini Bang Bang - Cucumber, Baby Corn, Mushroom, Sesame **VG**

Crispy Eggplant, Peanuts, Sesame, Pickled Carrot, Coriander, Hot 'n' Sour Sauce **N G VG**

Yellow Curry - Sugar Peas, Snake Beans, Pumpkin, Cashews, Lotus Root **VG N**

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

Songthaew Vegetarian - \$115PP

Betel Leaf - Pineapple, Pumpkin Seeds, Coconut, Mint **VG**

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake **N D V G**

Radish Cake, Avocado, Soy Roasted Pumpkin, Miso, Lemon Balm **VG**

Mushroom XO, Red Radish, Sichuan Cucumber, Crispy Potato Cake **G VG**

Cauliflower Kung Pao, Cashews, Sichuan Pepper, Chilli, Green Onion **N G VG**

Broccolini Bang Bang - Cucumber, Baby Corn, Mushroom, Sesame **VG**

Green Papaya, Pickled Carrot, Kohlrabi, Peanut, Herb Salad **VG N**

Crispy Eggplant, Peanuts, Sesame, Pickled Carrot, Coriander, Hot 'n' Sour Sauce **N G VG**

Yellow Curry - Sugar Peas, Snake Beans, Pumpkin, Cashews, Lotus Root **VG N**

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

S Contains Shellfish

D Contains Dairy

G Contains Gluten

V Vegetarian

N Contains Nuts

VG Vegan

Something Sweet

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit	13	111 91	NUN	HUN	Tokaj, HUN
Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn	13	-- 81			Jerez, Spain
Sticky Ju-Jube Pudding, Palm Sugar & Coconut Butterscotch with Condensed Milk & Rum Ice Cream	16	81			NUN
Mandarin Cake, Nutella, Condensed Milk, Burnt White Chocolate, Cinnamon Ice Cream.	18	81			Oita, Japan
Espresso Martini	24	81			Shiga, Japan
Affogato	10	81			Shiga, Japan
Espresso, Cinnamon Ice Cream, Liqueur of Your Choice (+\$6) (Frangelico, Drambuie, Amaro Montenegro, Disaronno, Mr.Black)		81			
Uchu Black Tea Umeshu	18				
Kitajima 'Mokachū' Mocha Coffee Sake	18				
Kitajima Strawberry Yuzushu	16				
NV 'Cardenal Cisneros' Pedro Ximénez	13 --	81			
2021 Disznóko Furmint	16 110				
'Late Harvest Tokaji'					
Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit	31				
Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn	31				
Sticky Ju-Jube Pudding, Palm Sugar & Coconut Butterscotch with Condensed Milk & Rum Ice Cream	31				
Mandarin Cake, Nutella, Condensed Milk, Burnt White Chocolate, Cinnamon Ice Cream.	81				
Espresso Martini	42				
Affogato	01				
Espresso, Cinnamon Ice Cream, Liqueur of Your Choice (9\$+) (Frangelico, Drambuie, Amaro Montenegro, Disaronno, Mr.Black)					
Uchu Black Tea Umeshu					
Kitajima Strawberry Yuzushu					
Kitajima 'Mokachū' Mocha Coffee Sake					
Sticky Ju-Jube Pudding, Palm Sugar & Coconut Butterscotch with Condensed Milk & Rum Ice Cream					
Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn					
Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit					

Something Sweet