



Starters



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- Chicken Laksa Broth with Prawns (optional \$4) - \$12
 - Fried Halloumi with Confit Cherry Tomatoes & Nigella Seed Honey - \$12
 - Beef Pot Sticker Dumplings with Asian Dipping Sauce - \$14
 - Grilled Prawns with Tempura Vegetables & Tomato Coconut Sauce - \$16
 - Creamy Mushroom Risotto with Basil Oil - \$12
 - Naija Chicken Pepper Soup - \$10

Mains



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- West African Chicken Groundnut Stew - \$25
 - Confit Duck Leg with Beetroot, Red Onion Pickle & Cranberry Sauce - \$28
 - Miso Vegetables with Dashi Rice & Sesame Peanut Dressing - \$20
 - Seared Sole with Lentil Rice & Ginger Browned Butter - \$28
 - Chicken Kiev with Kimchi & Garlic Butter - \$25
 - Sticky Pork Belly with Soy & Chilli Pak Choi - \$25
 - Slow Cooked Lamb Shoulder with Harissa & Mint Yogurt - \$28
 - Five Spice Oxtail with Creamed Spinach - \$25
 - Maple & Fennel Cured Salmon with Pickled Cucumber - \$30
 - Prime Dry-Aged Beef with a Choice of Sauces - \$28

Sides



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- Seasoned Polenta Fries-\$8
 - Hummus & Baba Ghanoush with Quinoa Tabouleh & Pita Bread - \$8
 - Fresh Garden Leaf Salad with Lemon Vinaigrette - \$8
 - Chilli & Peanut Beef Tsire Skewers - \$10

Dessert



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- Chocolate Torte with Vanilla Ice Cream - \$10
 - Blueberry & Lemon Friand with Lemon Curd Cream - \$10
 - Eastern Mess Meringue with Tahini Honey Cream & Sesame Brittle - \$10
 - Sticky Toffee Pudding - \$8
 - Homemade Trio of Ice Cream with an Oatmeal Crunch - \$10

(Butter Caramel, Strawberry, Coconut Lime Sorbet)