



Our menus are designed to share, and we are happy to accommodate dietary requirements wherever possible. Please consult our team for suitable options + additional items to complement your banquet.

### BACK- STAGE PASS //

50.0 per person / food only  
65.0 per person / + cocktail

#### B1.

Adobo Dynamite Spring Rolls, Duck, Green Finger Chilli,  
Pickled Papaya (vgo)

#### B2.

Bun Cha Lamb, Rice Noodles, Nuoc Cham, Asian Herbs (gf)

#### B3. Please Choose One Per Person

Tropical Bao Slider, Chicken Karaage, Caramelised Pineapple,  
Sriracha Mayo (gfo)

Charcoal Bao, Char Siu Pork, Pickled Daikon, Cucumber,  
Honey + Soy

Crispy Oyster Mushroom Bao, Eggplant, Caramelised Pineapple,  
Miso Glaze, Buffalo Mayo (vg)

#### B4. Please Choose One for the Table to Share

Smoked Massaman Beef Curry, Peanuts, Chilli, Lime (gf)

Yellow Curry, Coconut, Bamboo Shoots, Lime (gf) (vgo)

- Choose from // Shellfish / Chicken / Eggplant

+ Steamed Pak Choy, Oyster Sauce / Steamed Jasmine Rice (v) (gfo)

### ALL ACCESS PASS //

70.0 per person / food only  
85.0 per person / + cocktail

#### A1.

Adobo Dynamite Spring Rolls, Duck, Green Finger Chilli,  
Pickled Papaya (vgo)

#### A2.

Kingfish Sashimi, Lime & Coconut Espuma, Tobiko, Yuzu Pearls,  
Lemon Balm (gf)

#### A3.

Tropical Bao Slider, Chicken Karaage, Caramelised Pineapple,  
Sriracha Mayo (gfo)

#### A4.

House-Smoked Salmon, Fennel, Watercress, Water Chestnuts,  
Sesame Dressing

#### A5.

Braised Beef Ribs, Rendang, Thai Pickle (gf)

Singapore Style Soft Shell Crab + Moreton Bay Bugs, Chilli,  
Ginger, Tomato (gf)

Steamed Pak Choy, Oyster Sauce / Steamed Jasmine Rice

#### A6.

Chinese Doughnuts, Muscovado Cinnamon, Salted Soy Caramel,  
Vanilla Bean Ice Cream (gfo) (vgo)