

**DIM SUM & MORE**

**WANTONS (4pcs)** 🍲🌿 23  
organic chicken & prawns dumplings with chilli, sesame oil & chinese vinegar

**SIEW MAI (4pcs)** 🍲 25  
steamed dumplings of iberico pork & touched scallops, trout cavier & truffle soy

**YUZU PRAWN TOAST** 🍲 23  
crisp prawn & chives on hokkaido bread with yuzu kewpie & trout cavier

**VEGAN CHEONG FUN** 🌿🌱 21  
steamed rice roll with mushroom & greens with sesame oil & our special soy

**CHILLI SALT CALAMARI** 🌿🌱🌶️ 20  
crisp calamari tossed with a smoky salt, pepper & chilli mix with mango aioli & lime

**MALAY SATAYS (3pcs)** 🍲🌿 19  
tender grilled marinated chicken thighs served with our roasted peanut sauce

**SPRING ROLLS (3pcs)** 🌿 19  
crisp vegetarian rolls served with our jalapeno sweet chilli dip

**KOREAN LAMB BUNS (2pcs)** 🌿 19  
slow roasted local lamb in a korean marinate with kimchi mayo, cilantro & cucumber

**WU GOK - TARO FRITTERS** 23  
taro dumplings with japanese pork curry

**NOODLES**

**SIGNATURE PAD THAI** 🌿🌱🌶️ 29  
spicy chilli basil roast duck pad thai in our special tamarind & chilli sauce with peanuts

**KING PRAWN CLAYPOT** 🍲🌿 36  
glass noodles cooked black pepper, garlic, ginger & wild caught whole prawns

**GINGER BEEF HOR FUN** 🌿 33  
tender beef slices, mushroom with fresh rice noodles & asian greens

**FRESH**

**SUMMER ROLLS (2 rolls)** 🍲🌿 22  
fresh vietnamese rice paper rolls with prawns, peanut, mint & nouc cham dip

**BBQ PORK & POMELO** 🍲🌿 29  
bbq secreto iberico, crispy pork skin, asian salad with a caramel nahm jim dressing

**DUCK & MANGO** 🍲🌿🌱 28  
crispy duck leg with mango, lychee & spicy asian herb salad with roasted peanut

**SPICY TUNA TATAKI** 🍲🌿🌱 33  
thai style aji amarillio with kaffir lime, pineapple & avocado salsa & seaweed salad

**SUSHI HAND ROLL (3pcs)** 🍲🌿🌱 35  
spicy tuna, avocado & trout cavier

**SIDES** 🌱

ORGANIC BONE BROTH 16

HOUSEMADE SPICY KIMCHI 🌿🌱 9

FRESH STEAM GREENS 🌿 15

ORGANIC EGG FRIED RICE 16

**HOT**

**KUNG PAO CHICKEN** 🌿🌱🌶️ 32  
spicy chilli chicken with cashew nuts

**CHILLI GARLIC PRAWNS** 🍲🌿🌱 36  
wok tossed with ginger, brocoli & greens

**BALISTYLE SURF & TURF** 🍲🌿 45  
fillet steak topped with king prawns, thai curry sauce, potato rosti & vegetables

**LOCAL FISH OF THE DAY** 🍲🌿 36  
grilled fish fillet on miso potato mash & steam seasonal vegetables

**TEPPANYAKI BEEF** 🌿 33  
touredos of beef fillet grilled with patato & vegetables in a sesame & truffle sauce

🌿 **CURRIES** 🌿

**THAI GREEN CHICKEN** 🌿🌱 29  
classic aromatic curry cooked in coconut milk with jasmine rice

**LAMB RENDANG** 🌱 35  
dry style indonesian curry with local lamb & cassava crackers

**DUCK & PINEAPPLE** 🌿 32  
mild panang curry with crispy duck leg served with roti

allergies? please inform us there is a minimum 50€ spend per person

contains nuts  
glutenfree  
spicy  
vegetarian or vegan