SET LUNCH

Add \$15 for MAKA HIKI LEMONADE or ICE TEA OR COFFEE Add \$40 for FRESH JUICE or KOMBUCHA

MAINS

Spicy Snaper Curry

Coconut, tamarind and Kashmiri chili based curry, served with coconut steamed rice or roti

Pan Fried Salmon

Norwegian salmon served with pok choi & coconut steamed rice

Half Lombok Baby Chicken

Grilled until caramelised and sticky, served with leafy greens, coconut steamed rice

Slow Cooked Pork Ribs (+30)

12H slow cooked Canadian pork ribs slow braised in kecap manis, star anise & chili, served with pok choi & coconut steamed rice

Australian Striploin (+60)

5

200grs Australian Beef 100 days grain fed, jerk rub, roasted garlic & thyme, served with crispy cajun spiced potato wedges & leafy greens

Seychellois Cari (vegan)

Aubergine, chickpeas & sweet potato slow cooked in aromatic spices, served with coconut steamed rice or roti

DESSERT

Rice pudding with salted coconut, vanilla & cardamom

Coconut ice cream with caramelised pineapple

Mini Banana Split with chocolate & vanila ice cream

Homemade Rhum Baba with whip cream & fresh passionfruit (Contain Alcohol)

All prices are in Hong Kong Dollars - 10% Service Charge will apply

SET LUNCH

\$178 for 2 courses / \$198 for 3 courses

STARTERS

Flaky Roti with Curried Chickpeas With chili oil

Sweet and Sour Watermelon Salad Prawns, thai basil & mint leaves, toasted peanuts, lime leaf

> Spicy Lamb Patties Mint chutney, yoghurt

Soup of the day

Sambal Beef Tartare (Polmard) (100g) Sambal, crispy shallots, prawn crackers + \$55 main (200g)

Okra and Tomato Salad Fresh zesty salad, shallots, cilantro & savoury crumb

POKE BOWLS

5

Yuzu Ponzu Salmon

Sweet onion, cilantro, green onion, sesame seeds, crispy shallots, served on top of pearl rice

Tofu Peanut

Sweet onion, edamame, cilantro, peanut sauce, served on top of pearl rice

Shoyu Ahi Tuna

Sweet onion, sesame seeds, chopped macadamia nuts, sesame oil, served on top of pearl rice

Chicken Ginger

Homemade sticky ginger sesame chicken balls, garlic, kecap manis, served on top of pearl rice

Tamagoyaki-inspired Scramble Eggs

Organic Australian eggs, soy sauce, toasted sesame oil, edamame, served on top of pearl rice & roasted seaweed

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