

42.0 set menu or 47.0 includes dessert

beverage choice of one of the following drinks

fresh juice

a small fresh juice from our selection

bottled soft drink

your choice of one of our bottled soft drinks

lemon iced tea

a glass of refreshing home made lemon iced tea

wine

one small glass of house chardonnay, shiraz cabernet or sparkling wine

† green tea available on request

side dish choice of one of the following sides

chilli squid

lightly fried chilli squid served with lime dipping sauce

ebi gyoza

five deep fried dumplings filled with finely chopped king prawns, water chestnut and spinach. served with a chilli, garlic and soy sauce

gyoza

five grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic and soy sauce

yasai gyoza v

five deep fried vegetable dumplings filled with cabbage, carrot, water chestnut, onion, celery and chinese leaf. served with a chilli, garlic and soy sauce

duck gyoza

five deep fried duck and leek dumplings served with a sweet hoi sin sauce

san choy bao spring rolls

two vietnamese style spring rolls filled with chicken, pork, water chestnuts, bamboo, garlic, ginger, sherry and cabbage served with fresh lettuce and mint leaves with a chilli, coriander, vinegar and lime dressing

ebi katsu

deep-fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce and garnished with lime

main choice of one of the following mains

teriyaki steak soba

teppan-fried soba noodles with baby bok choy, red onions, snow peas, beansprouts and chillies. garnished with grilled beef tenderloin, coriander and mixed sesame seeds. drizzled with teriyaki sauce

teriyaki salmon

grilled salmon fillet served on a bed of rice with steamed baby bok choy. garnished with mixed sesame seeds, nori and drizzled with teriyaki sauce

chilli beef ramen

noodles in a spicy chicken soup. topped with marinated grilled beef tenderloin, fresh chillies, sliced red onions, beansprouts, coriander, spring onions and a wedge of lime

kare lomen with ebi or chicken

a spicy soup made from lemongrass, coconut milk, shrimp paste, chillies, fresh ginger and galangal, served with ramen noodles. garnished with grilled prawns or marinated and grilled chicken breast, beansprouts, cucumber, lime and fresh coriander

crab korroke

three crab cakes topped with a selection of mixed leaves served with lime mayonnaise

seasonal special

please check with your server for our seasonal specials option

dessert choice of one of the following desserts

fruit katsu

a delightful combination of crispy breaded seasonal fruit deep fried with coconut ice cream. served with a honey and ginger sauce

2 scoops of ice cream or sorbet

check with your server for the flavour of the day

v suitable for vegetarians