

signature

RESTAURANT

APERITIF

BT's Espresso Martini - Vodka, Espresso, burnt cassia bark W/ condensed milk	20
Japanese Slipper – Midori, Cointreau, Lemon Juice	20
Lychee Mojito -Bacardi or Vodka, Lemon Juice, Lychees, Cucumber, Mint, Soda or Ginger Beer	20
Asian Pacific - Grey goose, Bacardi, coco water, lime lemongrass, chilli, and palm sugar syrup	20
Classic Margarita - 1800 Tequila, Cointreau, Fresh Lime Juice, Sugar syrup	20
Dirty Martini – Four Pillars Olive Leaf gin, vermouth, and olives to garnish	20

SMALL PLATE

Duck spring roll - plum compote, pickled bean sprout	28
Seared tuna larb – herbs, chili, shallot, lime w lettuce cups (DF,GF)	32
Sweet potato cashew croquet w plum dip (VG)	22
Daikon cake – shitake XO sauce, spring onion oil, crispy shallot (VG, GF)	24
Duck paté – pickled veg salad, plum compote, garlic toast	22

BIG PLATE

Free range chicken – pan roasted in honey, lemon grass, chili, w sticky rice (DF,GF)	48
Free range pork cutlet – panko crumbed, curried gravy, pickled chili	42
Picanha Steak - 28 day aged grass fed yearling beef, crusted in coriander seed & white pepper, served medium w shallot green chilli salsa (DF,GF)	74
Duck & Bao - build as you like w steamed bao, herbs, pickled veg, prune soy peanut dip	58
Tuna - w turmeric coconut curry, pickled cauliflower, toasted coconut, herb salad (DF,GF)	46
Mac n' no cheese - macaroni pasta in cashew crème, herb crumb (VG)	32

Please advise our staff at the time of ordering if you have any dietary requirements or allergies
V = vegetarian VG = vegan GF = gluten free DF = dairy free NF = nut free

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SIDES

Confit cauliflower - w coconut kaffir béchamel, crispy shallot (VG,GF)	22
Sweet Potato Mash – w confit garlic (VG,GF)	22
Pomelo & radicchio - dressed with finger lime & honey, crispy garlic, fried shallot (VG,GF)	25
Crispy tofu - sticky sweet soy, pickled chilli (VG,DF)	23
wok tossed sprouts - mushroom XO sauce (VG,DF)	23

SWEETS

S'more muilli fulli - toasted marshmallow, smoked chocolate, honey cracker	20
Lemon tart - cinnamon chantilly, blueberry compote	20
Coconut cinnamon rice pudding - w vanilla sweet potato, pumpkin seed praline VG	20

TO FINISH

Courvoisier V.S. Cognac	16
Mr Pickwicks Tawny	18
Grand Marnier Liqueur	12
Cognac Crooizet, Xo Gold	18

KIDS MENU (under 12 years)

Free range chicken tenders w thick cut chips	20
Beef skewers with steamed sticky rice	20
Pasta neapolitan	20

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