

## all day dining

2 (two) courses 180 | 3 (three) courses 220

to start			_
ORGANIC VEGETABLES  rolled in rice paper, sweet chilli sauce	70	RARE TUNA ROLLED IN NORI SHEETS \ and spring rolls skin, papaya salad, wasabi mayonnaise	75
JAPANESE CRISPY CHICKEN WINGS coated in sake, sesame seeds, salt and lime	65	MUSHROOM CAPPUCCINO SOUP with frothed milk and tomato bruschetta	75
AVOCADO SALAD & SLOW COOKED CHICKEN BREAST candied orange, baby romaine lettuce, yoghurt and chive dressing	75	PUMPKIN SOUP whipped cream and garlic baguette	70
HOT & SOUR TIGER PRAWNS BROTH (() with lemongrass, coriander and lime	80	RAW PAPAYA, CARROT, CUCUMBER, CORIANDER *** and peanut salad in tamarind and honey dressing	60
SLOW BRAISED AND GRILLED PORK BELLY in rice wine, honey and ginger glazing	70	CRISPY CONFIT DUCK LEG SALAD with raw papaya, seasonal fruits, carambola, coriander and lemongrass	75
GREEK SALAD Tomato rocket feta cheese, cucumber, black olive Red Onion ,lemon olive oil dressing	75	SPRING ROLL 'YUYU KAPIT'' crab and mushroom spring rolls with sweet spicy sauce	75
JAPANESE DUMPLINGS filled with pork, spring onions, sesame seeds, garlic and soya sauce	75		
mains			
AYUTTHAYA'S HOT RED CURRY of roasted duck breast, lychee, cherry tomatoes and basil, steamed rice	125	STIR-FRIED RICE VERMICELLI tiger prawns, pork loin and organic vegetables	105
YOGHURT MARINATED BUTTER CHICKEN cashew nut curry, garlic and coriander naan, steamed rice	125	GRILLED CHICKEN FILLET with capers, couscous salad, roasted vegetables, barbeque mushroom sauce	105
SLOW BRAISED AND GRILLED PORK spareribs in tamarind and sweet soy glaze, mashed potato	110	GRILLED KING PRAWNS basil and lime olive oil, served with curried fried baby potatoes,	125
HERB CRUMBLED SNAPPER fillet, pan-fried snapper, ratatouille, baby pock coy, potato gratin, shallot oyster sauce	125	barbeque sauce GREEN CHICKEN CURRY eggplant, zucchini and mushroom, steamed rice	105
PAN SEARED TASMANIAN SALMON mashed potato, shallots, capers, asparagus spears	130	TERIYAKI FILLET OF BEEF vegetables tempura, yuzu dressing	130
SZECHUAN CHICKEN STIR-FRY OF CASHEW NUTS vegetables, dried chilli, steamed rice	115	HAKKANESE STYLE ORGANIC ** ( stir-fried vegetables	105
COCONUT, TOMATO & CINNAMON BEEF RAGOUT homemade pappardelle, parmesan cheese	125		
to follow			
DADAR GULUNG balinese crepes, grated coconut, palm sugar	45	SELECTION OF ITALIAN ARTISAN GELATO (per scoop)	35
MANGO SPRING ROLL Fresh mango, mango sauce, chocolate crumbled	45	ICED YOUNG COCONUT with syrup and lime	55
CHOCOLATE BROWNIE maple syrup ,and vanilla ice cream	65	BANANA SPLIT bananas, ice cream, chocolate syrup	55
SMOOTHIE OREO CHEESECAKE with crumbled Oreo	65		