



(gf) - gluten free (nf) - nut free (df) - dairy free
(vf) - vegan friendly (alterations required)

small plates

CHEESE STUFFED GARLIC BREAD 12	
crispy bacon, freshly toasted	
TIGER PRAWN 16	
crispy rice crust, lemon, chili aioli (df)	
SALMON CRUDO 18	
gochujang vinaigrette, apple, radish, cucumber (df)	
POTATO MOCHI 16	
corn, mozzarella, herb cream (gf)	
ARTICHOKE ON HUMMUS 16	
olive tapenade, feta, grilled sourdough	

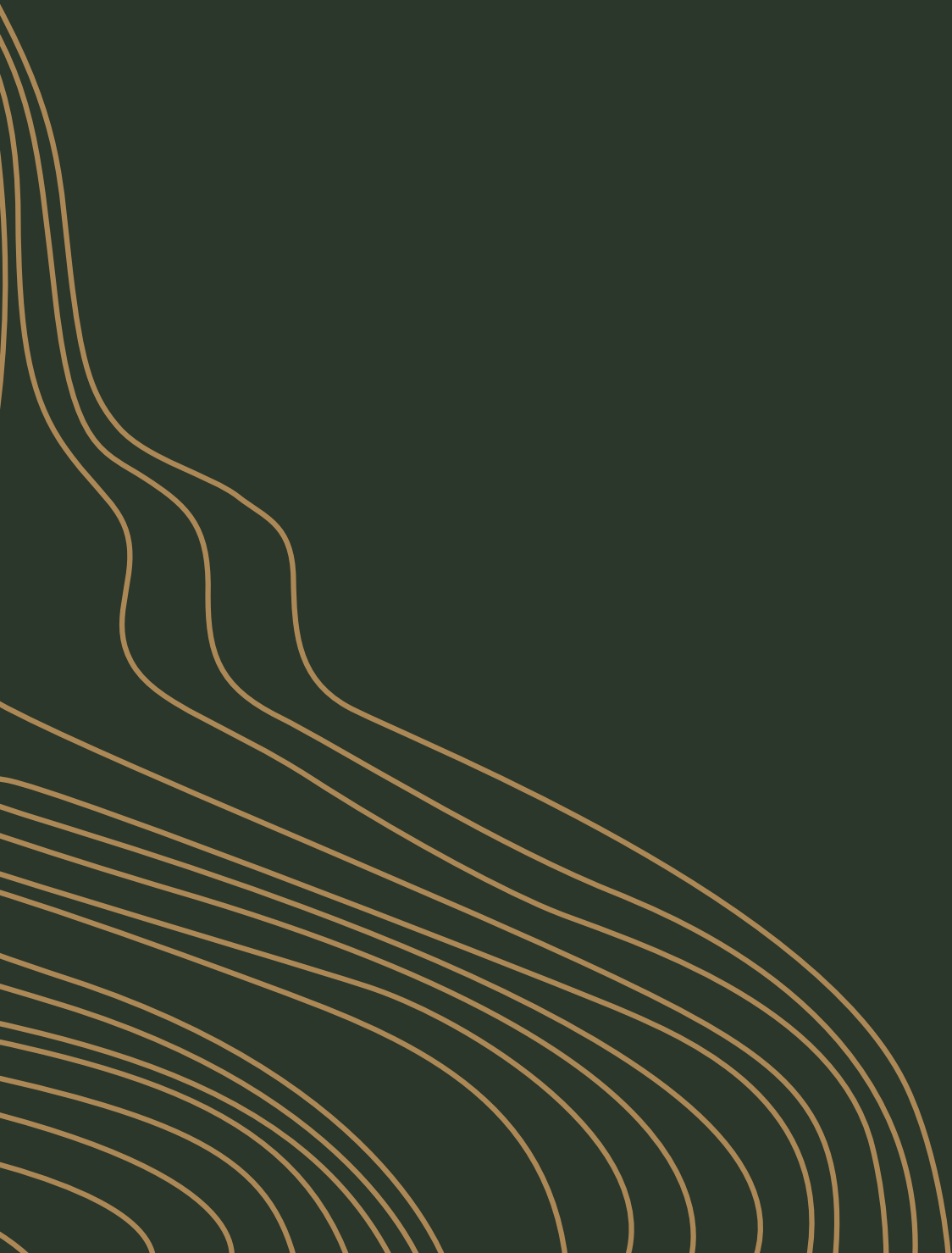
vegetables

BEETROOT 18	
burrata, orange, hazelnut (gf)	
EGGPLANT 17	
ricotta, salsa verde, arugula, crispy chickpea	
ROASTED BROCCOLI 15	
gochujang, yogurt, pumpkin seeds, grana padano	
GRILLED ROMAINE 16	
miso cream, dukkah, chili gremolata, crispy prosciutto	
SEARED RICOTTA GNOCCHI 28	
mushroom, porcini cream, grana padano	
TOFU KATSU 15	
sesame chili yogurt, kimchi, za'atar panko	

large plates

AHI TUNA NIÇOISE 28	
potato, artichoke, olive, edamame, tomato, soy marinated egg	
CHICKEN, APPLE, BRIE OPEN-FACED SANDWICH 25	
gochujang glaze served with fries	
FLAT IRON STEAK 32	
wedge potato, baby green salad, demi glaze	
BULGOGI GRILLED CHEESE 27	
marinated beef, apple smoked cheddar, pickles served with baby green salad	
PRAWN BUCATINI 28	
white wine butter cream sauce, tomato, olive, spinach, gochugaru gremolata	
RIGATONI 27	
pork & beef, gochujang rosé sauce	
CRISPY KIMBAP 23	
spicy salmon, served with salad, sesame vinaigrette	
LAMB KOFTA CIABATTA 25	
tahini yogurt, arugula served with side salad	

One bill policy and 18% service charge for groups of 6+
Please inform your server of any allergies. We do not list all ingredients on the menu.



lunch