

# 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 choy & 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 choy & coconut steamed rice

### **Australian Striploin (+60)**

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 & vanilla ice cream**

**Homemade Rhum Baba with whip cream & fresh passionfruit**  
**[Contain Alcohol]**

# 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

### **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

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