

WALSH BAY KITCHEN

ENTRÉE

- Lemongrass pumpkin rice balls, parmesan, coconut yoghurt (v) **16**
- Silken tofu in broth, mushroom, salmon roe, yuzu pepper (df) **18**
- King fish, daikon, white fungus, leek cream, shallot oil (gf) **22**
- Pork belly bao, pickled radish, jalapeño mayo (df) **17**
- Chicken & shiitake wonton, shredded egg, peanuts, aged black vinegar, chili oil (df) **17**
- Salt & pepper style squid, garlic, coriander, cucumber, preserved lemon aioli (df) **22**

MAIN

- Beef shank deboned, cashew, tomato, turmeric, kaffir lime leaves, coriander (gf, df, *) **32**
- Barbeque pork, prawn fried rice, shallots, crispy garlic, egg (gf, *) **22**
- Barramundi, wombok, bean curd, soy, shallot, ginger, Sichuan pepper oil (df) **34**
- Chicken breast, rice noodle, peanuts, green papaya, palm sugar fish sauce (gf, df) **29**
- Duck breast, beetroot, cauliflower, chickpeas, kale, wasabi jus (gf) **32**

SIDES

- Mixed leaves, cherry tomato, seaweed, sesame dressing (v, df) **9**
- Chips, lemon & spiced salt (df) **9**
- Jasmine & wild rice (v, gf, df) **6**
- Green beans, black beans, garlic, wild ginger (v, gf, df) **9**

Something Sweet

- Strawberry shortcake, vanilla cream **13**
- Salted caramel, chocolate cake, chantilly cream, raspberry **14**
- Coconut panna cotta, pineapple, mint (gf, df) **13**

(gf) gluten free | (df) dairy free | (v) vegetarian | (*) vegetarian option available

If you have any dietary requirements, please ask your waiter.