

Small plates

Indonesian satay platter Handmade beef, chicken and shrimp satay traditionally cooked over open flame and served with homemade peanut butter sauce \$22
gluten free, dairy free, low carb

Vietnamese Tofu spring roll Homegrown kula fila fai, shredded radish, marinated tofu and rice noodles served with soy dipping sauce \$18
plant based, gluten free, dairy free

Som Tam Salad Young papaya, a source of resistant starch, paired with homegrown mint, carrot and peanut and served with our fermented sauce \$20
plant based, gluten free, dairy free, low carb

Prawn Shumai Steamed and served with with a duo of homemade sauces \$18
Dairy free

Crispy Pork Belly A low carb treat, twice cooked with spices served with Kimchi and a sugar free dipping sauce \$20
gluten free, dairy free, low carb

Vietnamese Beef Pho Immune boosting bone broth is paired with sliced beef, rice noodles and garden fresh spinach \$20
gluten free, dairy free, low carb option available

Tom Yam Talay Hot and sour seafood broth with healing ginger, lemongrass and galangal served with \$24 homegrown oyster mushrooms \$24
gluten free, dairy free, low carb



Large plates

Udang Balado Prawns fried with homemade sambal, tomato and onion and served with jasmine rice <i>gluten free. dairy free</i>	\$34
Mie Goreng A comforting favourite, yellow noodles stir fried with beef, prawns and Homegrown vegetables. <i>dairy free</i>	\$28
Phad Thai Heart healthy tamarind binds rice noodles, peanut, tofu, egg and prawns with Homegrown bean sprouts <i>dairy free. vegetarian option available</i>	\$28
Kulhi Mas The traditional curry of the Maldives, local hand caught tuna with homemade coconut milk and Maldivian spices, served with jasmine rice <i>gluten free, dairy free, low carb option</i>	\$28
Green chicken curry Green curry paste is mixed with homemade coconut milk and finished with homegrown eggplant, Thai basil and vegetables. Served with rice <i>gluten free, dairy free, low carb option</i>	\$26
Sichuan tofu curry Soft tofu is enhanced Sichuan pepper blended with herbs and tomato and served with homegrown purslane greens. <i>plant based gluten free, dairy free. low carb option available</i>	\$24
Sri Lankan mud crab Black mud crab is cooked with local spices and served with coconut roti bread. <i>gluten free, dairy free . low carb option available</i>	\$58



Dessert

Spiced Date Pudding Served warm with coconut ice cream \$18
dairy free

Mango sticky rice Fresh mango served with sweetened homemade coconut cream \$18
dairy free, plant based

Tropical Fruit platter \$14
plant based, gluten free, dairy free

Sorbet Homegrown coconut, passionfruit or lime options available \$5 per scoop
plant based, gluten free, dairy free, low carb option available

Water

Amilla Still or Sparkling Water \$2
100% of the revenue of this water goes into our sustainability fund.

San Pellegrino, Perrier, Acqua Panna, Evian \$8

