

Raw*

Kampachi sashimi, chive oil, lemon ponzu \$12.00
Sea bream, radish, mizuna, chili-lemon soy \$12.00
Ahi tuna, apple-mustard sauce, shiso \$14.00
Tombo tuna, tobiko, limu, creamy wasabi \$12.50
Oysters, Sriracha-lemon ice \$1.50 each

Small plates

Chicken livers, onions, black pepper sauce \$6.50
Swordfish, "fierce" crabmeat \$11.88
Chicken wings, Jalan Alor style \$8.50
Red-cooked pork belly, aged vinegar glaze \$9.00
Lamb belly, jalapeno vinegar \$8.88
Glazed short ribs with garlic & Thai basil \$7.25

Salads

Roasted beets, red baby chard, salted plum vinaigrette, cardamom yogurt \$8.88
Kale, Asian pears, cucumbers, roasted peppers, avocado, lime-mustard dressing \$8.88
Arugula, broccoli, napa cabbage, crispy yams, honey-5-spice vinaigrette \$8.88
Cress, roast chicken, spiced pumpkin seeds, crispy chicken cracklings, serrano-lime dressing \$8.88
Spinach, grilled tamari tofu, toasted sesame dressing, roasted broad beans \$8.88

Grill & Oven

Whole gulf prawn, bacon & chili jam \$3.75 per piece
Red tofu marinated half chicken, pickled cabbage \$13.00
Citrus brined Niman Ranch pork rib chop, pickled cabbage & cucumber \$12.00
Oxtail hotpot, mizuna, whole egg, shiitake & king trumpet mushrooms \$15.00
Naan, black garlic puree, paneer, tatsoi salad \$6.88
Roti canai, curry & raita \$6.00

Noodles & sides

Stone pot noodles, roasted onion puree, Surryano ham, crispy anchovies, egg yolk \$10.88
Hand cut egg noodles, 5-spice wild boar, garlic chives, Szechuan pepper \$10.88
Twice cooked Chinese bacon, chive flowers, Hunan chilies \$6.88
Braised collard greens, preserved mustard greens, garlic, ginger, ham hocks \$7.00
Asparagus, garlic, chili, soy sauce \$7.25
Szechuan green beans \$6.50
Fried oyster mushrooms, lemon \$6.88
Hutong fried rice, basil, shrimp, soy & eggs \$6.25
Steamed rice \$2.00

**Consuming raw food may increase your risk of getting food borne illness*