



MENU

The 'Cue

Pork Spare Ribs | smoked fish/palm syrup, Indonesian long pepper | 14

Smoked Crab Soup | cold smoked crab meat, maitake and shiitake mushrooms, grated daikon | 17

Pork Loin | smoked on the bone and sliced thin, green peppercorn aioli, herb salad | 11

Red Curry Rubbed Duck | sweet pickled daikon, smoked red curry | 15

Ikan Bakar | whole mackerel, turmeric salt, smoked and seared in banana leaf, chili-garlic-lime sauce | 22

Lamb shoulder | goat yogurt with garlic and Vietnamese mint, house pita | 20

Seafood Sausage | cold smoked shrimp and scallops, green curry, charred spring onion | 11

'Cue Coriander Bacon | steamed yellow curry custard | 11

Lamb Ribs | cincalok and white wine brine, garlic/lemon emulsion | 12

Clams | 'Cue bacon, bone broth, curry leaves, pickled chilies | 19

Half Chicken | red onion, chili and cucumber condiment | 17

American Wagyu Brisket | chili jam, aioli, bao, red onion | 19

Dishes to Compliment the 'Cue

Nasi Ulam | Tamaki rice, turmeric spice blend, ikan bilis, ginger, herbs | 8

Cucumbers | smoked chili, brown rice vinegar, toasted sesame seeds | 5

Smoked Eggplant Nam Prik | salted anchovy, green mango, bok choy, chicharrones | 12

Bowl of Noodles | meat juices, scallion, chili | 9

Celery Salad | yuzu, Tianjin preserved cabbage, sesame oil | 6

'Cue Crudite | a plate of raw, blanched and charred veggies – to promote health and rapid transit |