

COCKTAILS

ALL COCKTAILS 26

RED MILL RUM REFRESHMENTS

PLUM FLY WITH ME

RED MILL PINEAPPLE RUM, RHUBI MISTELLE,
MANGO SAKE, HOG PLUM, CHERRY, PINEAPPLE

TAKES TWO TO MANDO

RED MILL SPICED RUM, MANDARINCELLO,
YUZU SAKE, MANDARIN SHRUB, SODA

HOUSE COCKTAILS

LIME AFTER LIME

BLANCO TEQUILA, TRIPLE SEC, APRICOT,
LEMONGRASS & LIME LEAF, LIME

WATERMELON WARM-UP

BLANCO TEQUILA, STRAWBERRY SAKE, UMESHU,
GOCHUGARU CHILLI AGAVE, WATERMELON

SMASHIN' PASSION

GIN, PASSIONFRUIT, JASMINE, YUZUSHU,
VANILLA, LEMON, YUZU & LIME SODA

LIPSTICK & LYCHEE

WHITE RUM, LYCHEE, RASPBERRY,
HIBISCUS, LIME, PLUM BITTERS

TEA, MYSELF & I

HENNESSY VS, APRICOT, MISTELLE, THAI
TEA GINGER HONEY, LEMON, GRAPEFRUIT

PINEAPPLE BOTTOM JEANS

BLANCO TEQUILA, MANGO SAKE, RHUBI
MISTELLE, MEZCAL, PINEAPPLE & YUZU SHRUB,
RASPBERRY TONIC

EASY PLUM, EASY GO

LEMONGRASS VODKA, UMESHU, PANDAN,
CURACAO, CUCUMBER & EARL GREY CORDIAL,
YUZU & LIME SODA

MOONLIGHT MARTINI

CITROEN VODKA, UMESHU, ALPINE APERITIF,
SHISO & UME, DAVIDSON PLUM EAU DE VIE

THE CLASSICS

MIN 2 GUESTS

KINGFISH SASHIMI

LIME, CHILLI, COCONUT, THAI BASIL

CHIN CHIN PORK "ROLL UPS"

PULLED PORK PANCAKES, SLAW,
PLUM SAUCE

CORN FRITTERS

CHILLI JAM, GINGER,
MINT LETTUCE CUPS

BRAISED WAGYU BEEF PAD SEUW

GAI LAN, RICE NOODLES, CRISPY
SHALLOTS

BBQ KING SALMON

IN BANANA LEAF, COCONUT RED CURRY

BUTTER CHICKEN CURRY

YOGHURT, GREEN CHILLI

GREEN BEANS

CASHEW SAMBAL

STRAWBERRY MATCHA PANNA COTTA

\$88PP

CHEF'S BANQUET

MIN 2 GUESTS



GROUPS OF 6+ RECEIVE
A COMPLIMENTARY BOTTLE
OF TAR & ROSES PROSECCO

KINGFISH SASHIMI

LIME, CHILLI, COCONUT, THAI BASIL

TUNA TARTARE

LIME, COCONUT, WONTON CHIPS

MOO PING PORK SKEWERS

CUCUMBER, PEANUT

CRISPY DUCK PANCAKES

SMOKED HOISIN, TAMARIND SLAW

CHICKEN CASHEW, CHILLI JAM STIR FRY

BABY CORN, SNAKE BEANS

SOUTHERN-STYLE

YELLOW CURRY OF MONKFISH
BETEL LEAF

STIR FRIED BABY GAI LAN

ROASTED PUMPKIN

STRAWBERRY MATCHA PANNA COTTA

\$110PP

SAMPLE MENU