



12PM till
3PM daily

LUNCH SET MENU

\$25 FOR 2 COURSES

(Entree & Main or Main & Dessert)

\$30 FOR 3 COURSES

(Entree, Main & Dessert)

***Set menu includes a glass of complimentary drink**
(House Beer, House Wine, Champagne or Soft Drink)

ENTREE

CHOOSE 1 OF:

PANKO CRUMBED TOFU

Fresh pieces of tofu crumbed in Japanese breadcrumbs and shallow fried with a refreshing chili caramel

EGGPLANT BOX

Pork mince, shallots and ginger stuffed in fresh eggplant, coated in a light batter and shallow fried. Served with a honey and sesame sauce

CHICKEN WINGS (5)

Chicken wings poached then shallow fried with your choice of;
Honey Soy - Teriyaki Lime - Spicy

VEGETARIAN SPRING ROLLS

Mixed vegetables and rice noodles served with a plum dipping sauce.

MAINS

CHOOSE 1 OF:

CHO GAO DUCK SALAD

Shredded duck, baby cos lettuce, kaffir lime leaves, lychees, red chillies and herbs with a balsamic plum dressing

THAI BEEF SALAD

Carpaccio of eye fillet, marinated in Kirin, bean sprouts, cucumber, baby tomato, pickled carrot and fired shallots with a tamarind vinaigrette

CHICKEN CURRY - SPICY

Maryland of chicken cooked in our own red curry with snake beans, baby tomatoes and lychees

LAMB CURRY - MILD

Braised baby spring lamb, potatoes and roma tomatoes served with our fragrant peanut curry

VEGETABLE CURRY (VEGETARIAN) - MILD

Zucchini, sweet potatoes, carrots, snow peas, red onions, tomatoes and green beans in our tangy Cho Gao curry

GINGER BEEF

Beef stir fried with ginger, button mushrooms, snake beans, red capsicum, and Bok Choy

SWEET CHILLI CHICKEN - SPICY

Chicken breast stir fried with a sweet chilli sauce, snow peas, wood ear mushrooms

DESSERTS

CHOOSE 1 OF:

BITTER CHOCOLATE MOUSSE

A dark chocolate mousse mixed with fresh honey, served with roasted pistachios and sesame caramel snaps

BANANA FRITTER

Banana coated in a light Kirin batter and served with Coconut Ice cream and a honey cinnamon syrup

ICE CREAM

(2 FLAVOURS)

Ice Cream of the day.

Ask staff for available flavours