

baked scallops 22

umami butter, house yuzu kosho, shiso

butter chicken 28

rich spiced tomato gravy, yoghurt, mango chutney, green chilli, curry leaf, jasmine rice

10 hr braised lamb rendang 32

tender lamb, spiced roast coconut curry, young coconut, thai basil, kaffir lime, chilli, jasmine rice, lime

kingfish sashimi 22

lemongrass nouc cham, coconut, pork floss, thai basil, tapioca chips

tebasaki 14

charcoal chicken wings, house togarashi, lime

eggplant chips 18

szechuan caramel, roasted sesame, fried garlic

calamari karaage 17

schichimi spice, yuzu ranch

red duck curry 32

lychees, cherry tomato, bamboo, baby corn, beans, thai basil, jasmine rice

wagyu beef striploin 42

umami butter, soy , gailan, crispy potato

wood roasted teriyaki 1/2 chicken 30

fermented chilli lime sauce, roasted chicken soy, rice

crying tyger beef 22

carpaccio of grass fed beef, nahm jim jeaw, lemongrass mayo, apple, ruby grapefruit

crispy pork and prawn 24

green nahm jim , papaya, lemongrass, coconut, chilli & kaffir lime caramel, charred pineapple

ocean trout roasted in tom yum paste 35

coconut kaffir lime curry, young coconut, lemongrass oil, thai basil, rice

sides

nori fries, sesame aioli.....12

steamed greens, oyster sauce, ginger.....14

grilled broccolini, goma, togarashi.....18

mizuna salad, crispy lotus, ponzu dressing....12

edamame, brown butter, gg spice.....10

lotus chips, yuzu avocado.....14

jasmine rice.....5

vegan

yellow curry, tofu , gailan, coconut, thai basil, jasmine rice.....26

eggplant chips, szechuan caramel, garlic.....18

sides

broccolini, ginger, goma, togarashi18

nori fries, sesame aioli12

steamed greens, ginger, hoisin, sesame.....14

edamame, sesame, nori salt.....10

Giddy Geisha

