

<b>baked scallops</b>	22
umami butter, house yuzu kosho, shiso	
<b>roti and satay sauce</b>	12
coconut cream	
<b>beef pho</b>	22
five spice beef wontons, aromatic beef broth, pickled papaya, herbs, sriracha hoisin, noodles	
<b>butter chicken</b>	28
rich spiced tomato gravy, yoghurt, mango chutney, green chilli, curry leaf, cashews jasmine rice	
<b>10 hr braised lamb rendang</b>	32
tender lamb, spiced roast coconut curry, young coconut, thai basil, kaffir lime, chilli, jasmine rice, lime	
<b>fried chicken sando</b>	18
bulldog sauce, cabbage, qp, golden curry	
<b>pork gyoza</b>	20
chilli ponzu, chives, sesame, ginger	
<b>fried chicken ribs</b>	18
korean sweet chilli sauce, sesame, pickles	
<b>tebasaki</b>	14
charcoal chicken wings, house togarashi, lime	
<b>eggplant chips</b>	18
szechuan caramel, roasted sesame, fried garlic	
<b>calamari karaage</b>	17
schichimi spice, yuzu ranch	
<b>red duck curry</b>	32
lychees, cherry tomato, bamboo, baby corn, beans, thai basil, jasmine rice	

<b>xinjiang wagyu beef striploin</b>	42
black pepper soy, miso whip, sichuan potato	
<b>wood roasted teriyaki 1/2 chicken</b>	30
fermented chilli lime sauce, roasted chicken soy, rice	
<b>my ramen</b>	20
chicken bone broth, fried chicken, noodles, spring onion, ggs chilli, nori, bean sprout, soy egg, bamboo, kamaboko	
<b>crispy pork and prawn</b>	24
green nahm jim, papaya, lemongrass, coconut, chilli & kaffir lime caramel, charred pineapple	
<b>RB coconut beef springrolls</b>	16
coconut galangal mayo	
<b>ocean trout roasted in tom yum paste</b>	35
coconut kaffir lime curry, young coconut, lemongrass oil, thai basil, jasmine rice	

**sides**

roti.....	5
katsu curry fries .....	15
steamed greens, oyster sauce, ginger.....	14
grilled broccolini, goma, togarashi.....	18
mizuna salad, crisp lotus, ponzu dressing.....	12
edamame, brown butter, gg spice.....	10
lotus chips, yuzu avocado.....	14
jasmine rice.....	5

\*ask staff for gluten free menu\*

<b>yuzu honey chicken</b>	16
wasabi sesame, fried rice noodles	
<b>szechuan duck buns</b>	18
carrot ginger sauce, x.o crumbs	

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