

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	18
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	34
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
wafu 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, togarashi	18
nori fries, sesame aioli	12
steamed greens, ginger, hoisin, sesame.....	14
edamame, sesame, nori salt.....	10

Giddy Geisha

