

baked scallops	22
umami butter, house yuzu kosho, shiso	
roti and satay sauce	12
coconut cream	
beef pho	22
five spice beef wontons, aromatic beef broth, pickled papaya, herbs, sriracha hoisin, noodles	
butter chicken	28
rich spiced tomato gravy, yoghurt, mango chutney, green chilli, curry leaf, cashews jasmine rice	
10 hr braised lamb rendang	32
tender lamb, spiced roast coconut curry, young coconut, thai basil, kaffir lime, chilli, jasmine rice, lime	
fried chicken sando	18
bulldog sauce, cabbage, qp, golden curry	
pork gyoza	20
chilli ponzu, chives, sesame, ginger	
fried chicken ribs	18
korean sweet chilli sauce, sesame, pickles	
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	

yuzu honey chicken	18
wasabi sesame, fried rice noodles	
szechuan duck buns	18
carrot ginger sauce, x.o crumbs	
xinjiang wagyu beef striploin	42
black pepper soy, miso whip, sichuan potato	
wood roasted teriyaki 1/2 chicken	34
fermented chilli lime sauce, roasted chicken soy, rice	
my ramen	20
chicken bone broth, fried chicken, noodles, spring onion, ggs chilli, nori, bean sprout, soy egg, bamboo, kamaboko	
crispy pork and prawn	24
green nahm jim, papaya, lemongrass, coconut, chilli & kaffir lime caramel, charred pineapple	
RB coconut beef springrolls	16
coconut galangal mayo	
ocean trout roasted in tom yum paste	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
wafu 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

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