

gluten free menu

butter chicken 30
rich spiced tomato gravy, yoghurt,
mango chutney, green chilli, curry leaf,
cashews, jasmine rice

10 hr braised lamb rendang 34
tender lamb, spiced roast coconut curry,
young coconut, thai basil, kaffir lime, chilli,
jasmine rice, lime

tebasaki 14
charcoal chicken wings, house togarashi, lime

eggplant chips 18
szechuan caramel, coriander, fried garlic

calamari karaage 20
schichimi spice, yuzu ranch

black lime gochujang prawns 32
smoked gochu butter, nashi pear, chives

black ebony beef massaman 36
10hr coconut braise, confit shallots, fried
potato, peanut, jasmine rice

woodfired black ebony sirloin 32
smoked garlic soy, wasabi kizami, yaki onigiri

kingfish sashimi 24
lemongrass nouc cham, coconut, pork floss,
thai basil, tapioca chips

crying tyger beef 24
carpaccio of grass fed beef, nahm jim jeaw,
lemongrass mayo, apple, herbs, grapefruit

crispy pork and prawn 26
green nahm jim, papaya, herbs, coconut, chilli
& kaffir lime caramel, charred pineapple

ocean trout roasted in tom yum paste 38
coconut kaffir lime curry, lemongrass oil, chilli,
thai basil, jasmine rice

sides
nori fries, sesame aioli.....15
steamed greens, oyster sauce, ginger.....14
grilled broccolini, goma, togarashi.....18
edamame, brown butter, gg spice.....12
lotus chips, yuzu avocado.....14
jasmine rice.....5

vegan & gluten free

yellow curry 28
tofu, gailan, coconut, thai basil, jasmine rice

eggplant chips 18
szechuan caramel, garlic

sides
nori fries, sesame aioli.....15
steamed greens, oyster sauce, ginger.....14
broccolini, ginger, goma, togarashi.....18
edamame, sesame, nori salt.....12

**this menu is gluten free optional,
so please let staff know when
ordering off this menu*

**please let staff know of all allergies
and intolerances*

credit card surcharge

15% public holiday surcharge

@giddy_geisha

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