

## Casual dining

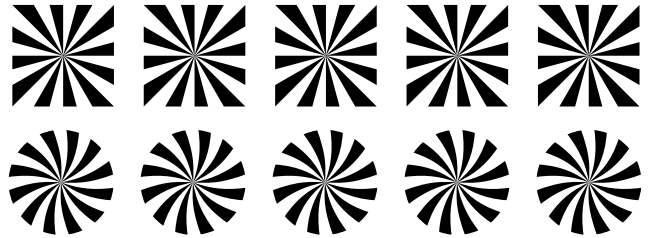
<b>Pick-up stix (GF/DF)</b>		
—Chicken satay, peanut sauce	4PC	22
—Brussels sprouts, yeast garum, red kosho vinaigrette	4PC	16
<b>Steamed Gua Bao (DF)</b>		
—Mayura Station beef shin, mustard pickles, fermented chilli hoisin	2PC	18
—Crispy fried enoki, wakame salad, kewpie	2PC	14
<b>Steamed edamame, funky tofu butter, togarashi, puffed rice (GF/DFO)</b>		15
<b>Chargrilled miso cured barramundi belly, pickled daikon, furikake (GF/ DF)</b>		24
<b>KI lobster dumpling miso soup (DF)</b>	2PC	24
<b>Crispy free-range chicken wings, dark palm glaze, fish sauce (GF/DF)</b>		22
<b>Smashed cucumber salad, pickled wombok, gem lettuce, nori (GF/DF)</b>		16
<b>Bang bang duck salad (DF/GF)</b>		28
<b>Masterstock braised duck, soba noodle, carrot, cucumber, sesame dressing</b>		
<b>Chicken rice roulade, steamed greens, ginger chilli sauce</b>		36

## Rice + Noodles

<b>Steamed medium grain rice (GF/DF)</b>	6
<b>Nasi kuning, fragrant Indonesian coconut &amp; turmeric rice (GF/DF/VE)</b>	9
<b>Egg noodle, burnt spring onion oil, crispy chilli, egg sauce (DF/V)</b>	16

## Sweets

<b>Deep fried shiitake mushroom parfait, burnt miso fudge (GF)</b>	18
<b>Red bean sticky date pudding, jujube sorbet, coco peanut caramel (DF/VE)</b>	18



\*Please speak to your waiter about daily specials

\*Casual dining menu available all week

\*Banquet menu available Friday – Sunday

\*Public Holiday Surcharge 10%