

dinner

from 5pm

smalls

Duck Fat Roasted Fries 8.5 *df*
bulgogi & garlic aioli

Sweet Potato Chips 10 *gf/df/ve*
lemon & miso aioli
add plum powder +0.8

Baked Camembert 14 *ve*
cherry & five spice compote and kinako
add flat bread +3

Flame Grilled Chicken Wings 14 *gf/df*
marinated with gochujang & ssamjjang;
served with yuzu & gochujang dressing

Gnocchi 20 *gf/df/ve*
tomato, mixed mushrooms, tamarind
and ginger
add bocconcini +4

Grilled Sticky Rice 12 *gf/veo*
soy & sake glaze and bonito flake butter

Cold Smoked Pork Belly 18 *gf/df*
pickled chilli, confit garlic and crushed garlic

Fried Silken Tofu 13 *gf/df/ve*
sweet soy glaze & yuzu kosho

Sesame & Prawn Toast 15 *df*

Halloumi 15 *gf/ve*
star anise, cinnamon and rosemary honey

Crumbed Carrots 10 *gf/ve*
spiced honey & caper aioli

biggs

Duck Maryland 28
gruyère, black pudding, sourdough crumbs
and crispy chilli oil

Chilli Bean Sauce & Ginger Pork Ribs 36 *gf*
sweet potato & ginger dauphinoise; tomato & bonito salsa

Suan Cai Chicken Meatballs & Chorizo 32 *gf/df*
braised with tom yum and tomato and steamed rice

Crab & Ricotta Ravioli 35
scallops, XO butter sauce and charred seasonal greens

Laksa Spiced Coconut and Charred Pineapple Fried Rice 22 *gf/df*
add smoked pork belly +5

Brisket 36 *gf/df*
coffee & sumac rubbed; wasabi slaw and
soybean & sesame purée

Fried Cumin Lamb Ribs 34 *gf/df*
smoked daikon and tofu puree, coriander and ginger
salsa verde

bao buns

2 PER SERVE

Kimchi Beef 18
beef patties, preserved olive mayo,
kimchi and melted cheese

Panko Crumbed Pork 16
fried pork fillets, hong kong style tomato gravy and
parmesan

Peanut Butter Tofu 16 *df/ve*
marinated tofu, spiced chilli mayo, sesame ssamjang,
pickled chinese cabbage, mint and coriander

Sous-Vide Hainan Chicken 16 *df*
ginger & garlic soy and chilli sauce

Duck Breast 18
ginger & cider braised apples, cherry glaze and bocconcini

- OUR MENU IS DESIGNED FOR SHARING, PLEASE
ORDER TO SHARE FOR THE BEST EXPERIENCE -

sweets

Sizzling Chocolate & Almond Brownie 16 *gf/ve*
chocolate fudge sauce, caramel popcorn and
butterscotch ice cream

Sizzling Matcha & White Choc Brownie 16 *gf/ve*
white chocolate & miso sauce, meringue and
matcha ice cream

Crème Brûlée 15 *gf/ve*
mixed berry compote and vanilla ice cream

Ice Cream Crêpe 13 *ve*
vanilla ice cream wrapped in crêpes with sauce of your
choice: burnt butter orange or chocolate fudge sauce

Cheesecake Semifreddo 16 *gf/ve*
caramelised white chocolate crumb and charred
stone fruit compote

Tiramisu 15 *ve*
kinako powder, vanilla ice cream and sesame okaki

Fried Matcha Custard 15 *gf/ve*
mango purée, coconut tapioca and matcha ice cream

Banana Sundae 16 *gf/ve*
soy & red wine cooked bananas, vanilla ice cream,
almond dacquoise and espresso & chocolate ganache

Pandan Soy Panna Cotta 13 *gf/df*
palm sugar syrup, star anise charred pineapple,
coconut & sesame rice crisps and chilli salt

Puffie Special
please check our dessert specials board

Please advise us of your food allergies prior ordering,
we won't be responsible after food is served.

All extra sauces incur additional charges.

gf gluten free | **df** dairy free | **ve** vegetarian | **o** option