



PLEASE ORDER AND PAY AT THE BAR

Dishes are designed to share so please start meals as they arrive.
Please collect cutlery from the wait station by the door.

+ mild / ++ med. / +++hot
V – veg, GF – gluten free, DF – dairy free

Haloumi Bao (v) – 8

Golden fried salty haloumi
Spiced pineapple chutney (+)

**Vegetarian Dumplings
(vegan) (6) – 12**

Prawn Dumplings (6) – 15

‘Corn’gratulation – 15

Oven baked sweet corn with tomato
chutney, haloumi cheese, habanero salt
(+) (v, gf)

Panko Prawns (6) – 18

Crumbed tiger prawns,
umami plum bbq mayo, lemon (df)

Grilled Zucchini Salad – 18

Sesame lemon ponzu
Fermented shiitake mushrooms
Smoked tofu and edamame
(vegan, df, gf)

Korean Chicken ‘Yum Yum’ – 35

Buttermilk marinated, crispy fried
Yangneom or Honey Garlic sauce, red
cabbage, spring onion (+)

Steamed Rice – 2pp

**Japanese Seaweed
Salad (vegan, df) – 6**

Thyme Salted Fries (+, v, gf) – 7.5

Dragon’s Kim Chi (++, gf, df) - 8

**Mustard Yache (vegetable)
Salad (vegan, gf, df) – 8**

Steamed Asian Greens (v, df) – 10

Potato Wedges – 13
With sour cream

Dessert menu upon request.