

Blondie

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

Steamed Black Rice – 2pp

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

Steamed Edamame (v) – 7
With Molden seas salt flakes

Thyme Salted Fries (v) – 9
With whole grain mustard-mayo

**Steamed Asian Greens
(v on req, df) – 10**

Bao (v) – 8
Golden fried salty haloumiSpiced
pineapple chutney (+)

OR
Sujuk beef sausage, sumac yoghurt, dill,
fresh cucumber
(++)

Dumplings:
Vegetarian (vegan) (6) – 12
Prawn (6) – 15

Noodle Salad – 12

Soba noodles, julienne carrot and cucumber,
red onion, red cabbage, Thai basil and a
lemongrass, palm sugar, ginger dressing with
crispy tofu curd (vegan, df, gf)

Vegetable Spring Rolls (8) – 16
In lettuce cups with sweet chili
and honey sauce

Coconut a'la King – 30
Aromatic vegetable broth with coconut cream,
button mushrooms, slow cooked pumpkin,
oven baked eggplant, lime citrus with fresh
coriander. Served with rice (vegan, df, gf)

Korean Chicken 'Yum Yum' – 35
Buttermilk marinated crispy chicken, crunchy
prawn crakers, red cabbage, spring onion,
red onion

Your choice of: Yangnyum (+)
or Honey Garlic sauce

Dessert menu upon request.

