

The Melting Pot

Global Flavours. Local Roots.

Small Plates

ONE OF EVERYTHING Chef's choice. Five plates designed to share between two.	880
BEEF LAAB TARTARE Northern Thai-style beef tartare, fragrant herbs, puffed rice crackers	195
CALAMARI ARROZ MELOSO Chorizo rice, fried squid, parsley emulsion	185
WEST COAST MUSSELS White wine cream, shaved fennel, toasted sourdough	175
SICHUAN CHICKEN DUMPLINGS Broth, bok choy, shiitake, peanut chilli crunch	165
SMOKED LAMB BIRYANI Slow-cooked lamb curry, fragrant basmati rice, cucumber raita, carrot pickle	205

Veg Plates

TADKA DHAL (VG) Roti canai & carrot pickle	165
Cabbage Okonomiyaki (V) Sesame soy mayo, apple BBQ sauce, nori furikake	155
CHARGRILLED AUBERGINE (VG) Miso tahini, peanut chilli crunch	145

The Melting Pot

Global Flavours. Local Roots.

Small Plates

ONE OF EVERYTHING Chef's choice. Five plates designed to share between two.	880
BEEF LAAB TARTARE Northern Thai-style beef tartare, fragrant herbs, puffed rice crackers	195
CALAMARI ARROZ MELOSO Chorizo rice, fried squid, parsley emulsion	185
WEST COAST MUSSELS White wine cream, shaved fennel, toasted sourdough	175
SICHUAN CHICKEN DUMPLINGS Broth, bok choy, shiitake, peanut chilli crunch	165
SMOKED LAMB BIRYANI Slow-cooked lamb curry, fragrant basmati rice, cucumber raita, carrot pickle	205

Veg Plates

TADKA DHAL (VG) Roti canai & carrot pickle	165
Cabbage Okonomiyaki (V) Sesame soy mayo, apple BBQ sauce, nori furikake	155
CHARGRILLED AUBERGINE (VG) Miso tahini, peanut chilli crunch	145