

LONTARA

FEED ME MENU

\$85 per person

SMOKED TROUT BETEL LEAF

with lime leaf, pork skin, jeow bong relishes, flat leaf coriander and salmon roe

SALT AND PEPPER TOFU

with shiso leaf, chili & lemon pepper dressing

CRISPY SOFT-SHELL CRAB WITH SHISO LEAF & CHILLI SALT

with Vietnamese mint, soft duck egg & chilli dipping sauce

CHARRED GRILLED FREMANTLE OCTOPUS

with air dried pork, green papaya, shiso leaf, lemongrass, rice paddy herbs,
Thai basil, and crushed peanuts

CHARRED BRUSSEL SPROUTS POTATO CHERRY TOMATO

with garam masala Indian siev, pomegranate, mint & tamarind chutney

CRISPY WHOLE FISH

with wild ginger, crispy Thai basil, pineapple and three flavour sauce

ROBATA GRILLED 30 DAYS AGED RIBEYE BONE IN

with green shallot, peanut relish, kim chi pickles, served with tare & egg
dipping sauce

AFTER DINNER

Chefs selection