

King Cobra \$85pp

Starters (to Share)

Smoked salmon spinach leaf with galangal ginger, salmon roe **GF**

Grilled scallops with seaweed butter, seaweed salad **GF**Chatham Island crayfish mini brioche slider, spicy Asian

mayo

13 spice lamb rib with fragrant chilli sauce GF

Main Course (to share)

Crispy pressed half duck with caramelised mandarin sauce Grilled Chatham Island blue cod, shitake mushroom purée, seaweed butter, salmon caviar **GF**

Crispy pork belly, chashu style, spiced red cabbage, ginger pork broth

Thai wagyu beef salad with rice crackling **GF**Stir fried bok choy, garlic, tofu **GF/V**Steamed jasmine rice



Black Mamba \$70.00pp

Starter (to share)

Roasted coconut spinach leaf with peanuts, garlic, chilli, lime **GF/V**

Sticky beef wontons

Crispy squid, garlic, peppercorns **GFO**

Mandarin marinated yellow fin tuna, grated coconut salad **GF**

Main Course (to share)

Red curry of duck, cherry tomatoes, kaffir lime leaf **GF**Kung pao chicken, sichuan pepper, chilli, peanuts

Grilled seafood salad with peanut, lime, green chilli,
lettuce, green beans **GF**Sticky beef rib with peking Wong bok

Stir fried bok choy, garlic, tofu **GF/V**Steamed jasmine rice



Rattlesnake \$60pp

Starter (to share)

Roasted coconut spinach leaf with peanuts, garlic, chilli, lime **GF/V**

Crispy eggplant with fragrant sauce V

Chatham Island crayfish salad with fresh lettuce, Asian mayo **GF**

Pork wontons

Main Course (to share)

Stir fried chilli prawns, cherry tomatoes, kaffir lime leaf, lime sauce **GF**

Steamed silken tofu with black vinegar, ginger dressing **GF/ V**

Yellow curry of pumpkin green beans, tofu, spinach, herbs, cashews **GF/V**

Fresh salad with palm sugar vinaigrette **GF/V**Steamed jasmine rice