

tasting menu

\$55pp (minimum 2 people)

seared Hokkaido scallop betel leaf (gf)

cashew nuts, toasted coconut, lime zest

Chubby Cheeks crackling pork bao

pickled vegetable, sriracha kewpie

tea-smoked duck breast and banana blossom salad (gf)

pickled vegetables, fresh herbs, tamari lime chilli dressing

spicy tempura school prawns

tossed with sticky nam jhim

crispy skin master stock free range chook (gf)

with Chubby Cheeks special satay sauce

green rice flake battered fish fillets (gf)

green apple salad, chilli lime dressing

wok-tossed water spinach

with oyster sauce, soy bean



(gf) Gluten free, **(v)** Vegetarian, **(gf-option)** Gluten free optional. Please inform your waiter if you have any dietary requirements or allergies. Please be aware that we are unable to guarantee any dish is completely free of residual nut oils or shellfish traces. 1.5% surcharge on credit cards. 10% surcharge on public holidays. BYO (wine only) available Tuesday, Wednesday & Sunday. \$13/bottle.