

VALENTINES DAY MENU FOR TWO - \$50PP

OR \$45PP IF YOU'VE GOT A THIRD

CHOOSE ONE DISH TO SHARE FROM EACH SECTION

A SHARED COCKTAIL FOR TWO

LOVE YUZU LONG TIME



FRESH

VIETNAMESE RICE PAPER ROLLS vermicelli, mint & coriander



SHREDDED PAPAYA SALAD

cucumber, sunflower seeds, roasted peanuts, spring onion, coriander & maple-soy dressing



DUMPLINGS

SMOKED TOFU & CASHEW GYOZA

wong bok cabbage, chilli, coriander, ginger, sweet chilli sauce



BEGGARS PURSE mushroom, leek, bamboo & peanuts



BLUE CHEESE & PEANUT WONTONS with berry coulis



SICHUAN-STYLE PORK DUMPLINGS pork, chive, garlic, ginger, served in hot & sour chilli oil



GRILL & FRY

BBQ TOFU SKEWERS peanut & cucumber dipping sauce



CHICKEN SATAY cucumber & peanut sauce



TEMPURA CAULIFLOWER bang-bang vegan mayo



CRISPY FRIED CHICKEN sweet chilli sauce



CURRY

VEGETABLE JUNGLE CURRY

roasted vegetables, kaffir lime, tofu & coriander



5 SPICE YELLOW CHICKEN CURRY

cherry tomatoes, peas, & beans



SERVED WITH JASMINE RICE

DESSERT

LIME POSSET served with mint & pineapple salsa coconut sesame wafer



WHITTAKER'S CHOCOLATE & CHILLI BROWNIE served with a coconut & activated charcoal gelato

