

a la carte menu

# g am ma gam m a

**authentic asia**  
traditional favourites

**small plates**

**crispy sesame squid (g/d) 5.5**  
w/ yuzu mayonnaise

**korean fried chicken (d/h) 7.9**  
tender crispy chicken pieces, gochujang & maple glaze

**morning glory and kale bahji (g/d/ve) 5.9**  
w/ minted sweet tahini

**crab dumplings (n) 9.9**  
w/ laksa broth, cashew nut brittle

**hot smoked salmon teriyaki (g/d) 8.9**  
w/ samphire, jicama, kalamansi vinaigrette

**large plates**

**aromatic thai green curry (g/d/h)**  
chicken 12.9/ prawn 14.9/ seabass 15.9

**thai massaman curry (g/d/ve) 12.9**  
avocado, tempeh and purple sweet potato in sweet & mild peanut sauce

**steamed seabass (g/d) 14.9**

**pad thai noodles (g/d/n/h)**  
chicken 12.9/ tiger prawns 14.9/ veg 10.9

**yaki udon noodles (h)**  
chicken 12.9/ tiger prawns 14.9/ veg 10.9

**modern asia**  
exotic fusion

**small plates**

**seared tuna loin sashimi (g) 7.9**  
w/ charred padron peppers, peaches, miso- manchego crema

**miso aubergine (v) 7.9**  
w/ feta, charred padron peppers, pomegranate, moromi miso

**zebra loin tataki (d) 9.9**  
w/ smoked aioli, sriracha jelly, kizami wasabi, sake cured egg

**patakon (g/d/ve) 7.9**  
crispy plantain, banana blossom adobo

**crispy lamb bao donut 8.9**  
crispy bao filled with shaanxi style lamb

**large plates**

**kangaroo steak "tagalog" (g) 14.9**  
w/ garlic fried rice & egg sunny side up, soy kalamansi

**smoked burrata (g/n/v) 12.9**  
charred nectarines, mizuna, grilled watermelon, puffed tapioca, thai sweet basil & cashew nut pesto

**soft shell crab burger 14.9**  
w/ nam prik num, home made kimchee, sweet potato fries

**weeping tiger hanger steak (g/d) 14.9**  
spicy beef onglet, sticky rice cake, green papaya piccalilli, bok choy

**vietnamese goat curry "souvlaki" 15.9**  
w/ sweet potato chips

**sides**

steamed thai jasmine rice (g/d/ve) 3.9

sautéed bok choy: black bean sauce (d/ve) 4.9

edamame: black tahini & hoisin (d/ve) 4.9

sweet potato chips: rosemary, garlic, miso & parmesan (g/v) 4.9

house salad: baby gem, lotus root, pickled green papaya,  
jicama, kalamansi dressing (g/d/ve) 4.9