

ENTRÉE

Ebi Fry Panko, prawn, coconut, spicy mango sriracha sauce	22
Prawn Fish Cake Red curry, kafir lime leaf, fish sauce, homemade sweet chilli sauce, coriander sauce <i>n</i>	22
Thai Som Tam Green papaya, red chilli, lime, fish sauce, soft-shell crab, peanut <i>n</i>	22
Wakame Salad Japanese seaweed, edamame, green apple, walnut, apple dressing <i>n</i>	20
Tom Yam Goong Hot and sour soup, prawn, fish sauce, lemongrass, kafir lime leaf, galangal, straw mushroom, fresh coriander	22
Prawn Har Gao Prawn dumplings, crispy shallot, garlic, chilli soy, sesame seed, spring onion	22
Chicken Momos Dumplings, spicy tomato chutney, spring onion, sesame seed	20

MAKI SUSHI

Volcano Teriyaki salmon, crab, cucumber, flamed capsicum mayo, furikake, chive	24
Rock Shrimp Tempura prawn, tamago, honey sriracha mayo, unagi sauce, nori, tobiko, scallion	24
Rainbow Island Roll Crab stick, cucumber, cream cheese, avocado, tuna, salmon, reef fish, yellow capsicum mayo, tanuki, tobiko, spring onion	22
Kaki-Age Vegetable tempura, cream cheese, fried egg, tanuki, sesame seed, truffle mayo, chive	20

NIGIRI SUSHI *6 pieces*

Maguro - Tuna	22
Shiromi Zakana - Reef Fish	22
Shake - Salmon	25

SASHIMI *6 pieces*

Maguro - Tuna	20
Shiromi Zakana - Reef Fish	20
Shake - Salmon	25

Please see our Wellness Your Way menus for Vegan/Vegetarian, Dairy Free, Gluten free and Low Carb. Please advise us of any allergies or intolerances. *n - nuts*

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MAIN PLATES

Sichuan Seafood Fried Rice Shrimp, calamari, fish, vegetable, egg, soy, sesame seed, spring onion, chilli ginger sauce	32
Pineapple Fried Rice Prawn, peas, capsicum, egg, curry powder, fish sauce, oyster sauce, spring onion, cashew, prawn crackers <i>n</i>	32
Wok Fried Beef Noodles Sichuan pepper, vegetable, hoisin, soy, oyster sauce, coriander, spring onion, sesame seed, chilli flakes	34
Phad Thai Stir-fried rice noodles, prawn, chicken, vegetable, bean sprouts, shallot, peanuts, egg, tamarind, fish sauce <i>n</i>	32
Cantonese Style Steamed Fish Asian greens, glass noodles, spring onion, soy red chilli salsa	30
Basil Chilli Seafood Wok-fried prawn, reef fish, calamari, lemongrass, vegetable, kafir lime leaf, green chilli sambal, oyster sauce, soy, jasmine rice	38
Thai Green Chicken Curry Eggplant, fish sauce, sweet basil, kafir lime leaf, coconut milk, lime, jasmine rice	32
Indonesian Beef Rendang Slow cooked wagyu beef short rib, coconut milk, Asian spices, jasmine rice	38

DESSERT

Sago Passion Pomelo, sago, coconut pandan ice cream	14
Island Cocomango Coconut mango sorbet, caramelised puffed rice	15
Matcha Flan Matcha caramel custard, red bean coulis, matcha crumble	14
Banana Lychee Pandan infused coconut cream	14
Homemade Ice Cream Island Coconut, Garden Pandan, Lemon grass	8 per scoop
Homemade Sorbet Mandarin, Passionfruit	8 per scoop

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WYW Vegan/Vegetarian

ENTRÉE

Green Bean Tempura	Panko, coconut, spicy mango sriracha sauce	22
Thai Som Tam	Green papaya, red chilli, lime, garlic, soy, peanut <i>n</i>	22
Wakame Salad	Japanese seaweed, edamame, green apple, walnut, apple dressing <i>n</i>	20
Tom Yam Goong	Hot and sour soup, vegetable, lemongrass, kafir lime leaf, galangal, straw mushroom, fresh coriander	22
Vegetable Momos	Vegetable dumplings, spicy tomato chutney, spring onion, sesame seed	20

MAKI SUSHI

Rock Shrimp	Plant-based prawn, avocado, sriracha, vegan mayo, nori, scallion	24
Kaki-Age	Vegetable tempura, vegan cream cheese, tanuki, sesame seed, truffle oil, vegan mayo, chive	20

MAIN PLATES

Pineapple Fried Rice	Tofu, pea, capsicum, soy, spring onion, cashew <i>n</i>	32
Wok Fried Vegetable Noodles	Sichuan pepper, vegetable, hoisin, soy, coriander, spring onion, sesame seed, chilli flakes	34
Phad Thai	Stir-fried rice noodles, vegetable, tofu, bean sprout, shallot, peanuts, tamarind, soy sauce <i>n</i>	32
Cantonese Style Steamed Tofu	Asian greens, glass noodles, mushroom, garlic red chilli salsa, soy, spring onion	30
Basil Chilli Seafood	Wok-fried plant-based prawn, konjac calamari, lemongrass, garden vegetable, kafir lime leaf, green chilli sambal, jasmine rice	38
Thai Green Vegetable Curry	Eggplant, sweet basil, kafir lime leaf, coconut milk, lime, jasmine rice	32

DESSERT

Sago Passion	Pomelo, sago, coconut pandan ice cream	14
Island Cocomango	Coconut mango sorbet, caramelised puffed rice	15
Banana Lychee	Pandan infused coconut cream	14
Homemade Ice Cream	Island Coconut	8 per scoop
Homemade Sorbet	Mandarin, Passionfruit	8 per scoop

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WYW Dairy Free

ENTRÉE

Ebi Fry Panko, prawn, coconut, spicy mango sriracha sauce	22
Prawn Fish Cake Red curry, kafir lime leaf, fish sauce, homemade sweet chilli sauce, coriander sauce <i>n</i>	22
Thai Som Tam Green papaya, red chilli, lime, garlic, fish sauce, soft-shell crab, peanut <i>n</i>	22
Wakame Salad Japanese seaweed, edamame, green apple, walnut, apple dressing <i>n</i>	20
Tom Yam Goong Hot and sour soup, prawn, fish sauce, lemongrass, kafir lime leaf, galangal, straw mushroom, fresh coriander	22
Chicken Momos Chicken dumplings, spicy tomato chutney, spring onion, sesame seed <i>n</i>	20

MAKI SUSHI

Volcano Teriyaki salmon, crab, cucumber, flamed capsicum mayo, furikake, chive	24
Rock Shrimp Tempura prawn, tamago, honey sriracha mayo, unagi sauce, nori, tobiko, scallion	24
Rainbow Island Roll Crab stick, cucumber, vegan cream cheese, avocado, tuna, salmon, reef fish, vegan capsicum mayo, tanuki, tobiko, spring onion	22
Kaki-Age Vegetable tempura, vegan cream cheese, tanuki, sesame seed, truffle vegan mayo, chive	20

NIGIRI SUSHI *6 pieces*

Maguro - Tuna	22
Shiromi Zakana - Reef Fish	22
Shake - Salmon	25

SASHIMI *6 pieces*

Maguro - Tuna	20
Shiromi Zakana - Reef Fish	20
Shake - Salmon	25

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MAIN PLATES

Sichuan Seafood Fried Rice	Shrimp, calamari, fish, vegetable, egg, soy, sesame seed, spring onion, chilli ginger sauce	32
Pineapple Fried Rice	Prawn, pea, capsicum, egg, oyster sauce, spring onion, cashew, prawn crackers <i>n</i>	32
Wok Fried Beef Noodles	Sichuan pepper, vegetable, hoisin, soy, oyster sauce, coriander, spring onion, sesame seed, chilli flakes	34
Phad Thai	Stir-fried rice noodles, prawn, chicken, vegetable, bean sprouts, shallot, peanut, egg, tamarind, fish sauce <i>n</i>	32
Cantonese Style Steamed Fish	Asian greens, glass noodle, garlic red chilli salsa, soy, spring onion	30
Basil Chilli Seafood	Wok-fried prawn, reef fish, calamari, lemongrass, vegetable, kafir lime leaf, green chilli sambal, oyster sauce, jasmine rice	38
Thai Green Chicken Curry	Eggplant, fish sauce, sweet basil, kafir lime leaf, coconut milk, lime, jasmine rice	32
Indonesian Beef Rendang	Slow-cooked wagyu beef short rib, coconut milk, Asian spices, jasmine rice	38

DESSERT

Sago Passion	Pomelo, sago, coconut pandan ice cream	14
Island Cocomango	Coconut mango sorbet, caramelised puffed rice	15
Banana Lychee	Pandan infused coconut cream	14
Homemade Ice Cream	Island Coconut	8 per scoop
Homemade Sorbet	Mandarin, Passionfruit	8 per scoop

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WYW Gluten Free

ENTRÉE

Ebi Fry	Prawn, coconut, spicy mango chilli sauce	22
Prawn Fish Cake	Red curry, kafir lime leaf, fish sauce, homemade sweet chilli, coriander sauce <i>n</i>	22
Thai Som Tam	Green papaya, red chilli, lime, fish sauce, soft-shell crab, peanut <i>n</i>	22
Wakame Salad	Japanese seaweed, edamame, green apple, walnut, apple dressing <i>n</i>	20
Tom Yam Goong	Hot and sour soup, prawn, fish sauce, lemongrass, kafir lime leaf, galangal, straw mushroom, fresh coriander	22

MAKI SUSHI

Volcano	Teriyaki salmon, crab meat, cucumber, flamed capsicum mayo, chive	24
Rock Shrimp	Coconut prawn, tamago, chilli mayo, nori, tobiko, scallions	24
Rainbow Island Roll	Crab meat, cucumber, cream cheese, avocado, tuna, salmon, reef fish, yellow capsicum mayo, tobiko, spring onion	22

NIGIRI SUSHI *6 pieces*

Maguro - Tuna	22
Shiromi Zakana - Reef Fish	22
Shake - Salmon	25

SASHIMI *6 pieces*

Maguro - Tuna	20
Shiromi Zakana - Reef Fish	20
Shake - Salmon	25

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MAIN PLATES

Sichuan Seafood Fried Rice	Shrimp, calamari, fish, vegetable, egg, tamari, sesame seed, spring onion, chilli ginger sauce	32
Pineapple Fried Rice	Prawn, pea, capsicum, egg, fish sauce, tamari, spring onion, cashew <i>n</i>	32
Wok Fried Konjac Noodles	Beef, Sichuan pepper, vegetable, tamari, coriander, spring onion, sesame seed, chilli flakes	34
Phad Thai	Stir-fried rice noodles, prawn, chicken, vegetable, bean sprout, shallot, peanut, egg, tamarind, fish sauce <i>n</i>	32
Cantonese Style Steamed Fish	Asian greens, glass noodle, garlic red chilli salsa, tamari, spring onion	30
Basil Chilli Seafood	Wok-fried prawn, reef fish, calamari, lemongrass, vegetable, kafir lime leaf, green chilli sambal, tamari, jasmine rice	38
Thai Green Chicken Curry	Eggplant, sweet basil, kafir lime leaf, coconut milk, lime, jasmine rice	32
Indonesian Beef Rendang	Slow-cooked wagyu beef short rib, coconut milk, Asian spices, jasmine rice	38

DESSERT

Sago Passion	Pomelo, sago, coconut pandan ice cream	14
Island Cocomango	Coconut mango sorbet, caramelised puffed rice	15
Banana Lychee	Pandan infused coconut cream	14
Homemade Ice Cream	Island Coconut, Garden Pandan, Lemon grass	8 per scoop
Homemade Sorbet	Mandarin, Passionfruit	8 per scoop

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WYW Low Carb

ENTRÉE

Ebi Fry Prawn, coconut, spicy mango chilli sauce	22
Prawn Fish Cake Red curry, kafir lime leaf, homemade chilli sauce, coriander sauce <i>n</i>	22
Thai Som Tam Green papaya, red chilli, lime, garlic, tamari, soft-shell crab, peanuts <i>n</i>	22
Wakame Salad Japanese seaweed, edamame, green apple, walnut, apple dressing <i>n</i>	20
Tom Yam Goong Hot and sour soup, prawn, lemongrass, kafir lime leaf, galangal, straw mushroom, fresh coriander	22

SASHIMI *6 pieces*

Maguro - Tuna	20
Shiromi Zakana - Reef Fish	20
Shake - Salmon	25

MAIN PLATES

Sichuan Seafood Fried Rice Shrimp, calamari, fish, cauliflower rice, vegetable, egg, tamari, sesame seed, spring onion, chilli-ginger sauce	32
Wok Fried Beef Konjac noodles, vegetable, Sichuan pepper, garlic, tamari, coriander, spring onion, sesame seed, chilli flakes	34
Cantonese Style Steamed Fish Asian greens, glass noodle, garlic red chilli salsa, tamari, spring onion	30
Basil Chilli Seafood Wok-fried prawn, reef fish, calamari, lemongrass, vegetable, kafir lime leaf, green chilli sambal, tamari, cauliflower rice	38
Thai Green Chicken Curry Eggplant, sweet basil, kafir lime leaf, coconut milk, lime, cauliflower rice	32
Indonesian Beef Rendang Slow-cooked wagyu beef short rib, coconut milk, Asian spices, cauliflower rice	38

DESSERT

Pistachio Cardamom Slice, cashew <i>n</i>	14
Seasonal Fruit Plate	12
Homemade Ice Cream Dark Chocolate	8 per scoop

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