STEAMED EDAMAME - 11

Steamed edamame with lemongrass and kaffir lime salt (vegan, og, gf)

VEGAN STEAMED DUMPLINGS - 14

Steamed dumplings (4) filled with seasonal vegetables served with a tangy kombu and white wine vinegar sauce, garnished with shallot, sesame and chilli flakes

PRAWN HAR GOW - 16

Steamed prawn dumplings (4) served with a tangy kombu and white wine vinegar sauce, garnished with shallot, sesame and chilli flakes (o/g on req)

SMASHED CUCUMBER SALAD - 18

Herb infused cream cheese, toasted sesame seeds, preserved lemon dressing (gf, o/g, vegan on req)

HALOUMI BAO (2) - 20

Soft bao buns filled with crispy goldenfried haloumi cheese and a sweet-spicy pineapple chutney and slaw (v, og on req)

MUSHROOM PATE - 25

Dried shiitake, cornichons, baby capers, sun-dried tomato salsa. Served with warmed ficelle (o/g on req)

YUM YUM KOREAN CHICKEN - 38

Boneless buttermilk-marinated chicken Maryland, prawn crackers & slaw with yangnyum sauce

GREENS - 16

Sautéed green-leaf vegetables with a soybean-parsnip puree, drizzled with Szechuan chilli oil (vegan, gf, o/g on req)

THYME SALTED FRIES - 15

Golden fried, house-made ranch sauce (gf, vegan on req, o/g on req)

SUSHI RICE - 3.5pp

Steamed rice (gf, vegan)

COCONUT CREME BRULEE - 16

Creme brulee with cinnamon-orange blossom poached pear (gf)

DUO GELATO - 16

Two flavours with sesame 'cracker', banana chips and candied walnuts (gf on req)

GF: gluten free, DF: dairy free, V: vego, Vegan: vegan, OG: onion/ garlic free, ∠= has a kick