** **Phone:  (09) 972 – 9847**

Takeout menu

**Entrée**

***KARAAGE (crispy chicken soy ginger)*** *(G, D)* ***3pcs 11.5***

 *fried chicken thigh pieces/togarashi aioli* ***6pcs 23***

 ***SATAY CHICKEN*** *(G,N,D)*

*lemon grass chicken skewer/coconut stick rice lemang/spiced peanut sauce* ***23.5***

***FAMOUS CALAMARI*** *(G,D)*

*arrow squid ring fritters/salsa verde/aosa garlic chili mayo/lemon* ***23***

***CHICKPEAS FALAFEL & EGGPLANT*** *(G,N,D,V)*

*cucumber minted yoghurt/crispy pita bread/pomegranate syrup* ***22***

***PORK BELLY- APPLE CHESTNUT*** *(G,N,D) tender braised pork belly*

*cauliflower puree/apple-chestnut tart/apple cider cream reduction* ***23***

***INASAL LINGUA*** (***OX TONGUE****) (G,N,D)*

*annatto fermented koji glaze/green papaya chili glass noodle salad*

*with coriander & crunch peanut tom yum dressing* ***23***

***TAMARI FIVE SPICED CHICKEN SALAD*** *(G,N,D)*

*grilled sliced chicken/crispy noodles/mesclun and asian greens/walnut/*

*sundried tomatoes tossed in honey mustard balsamic dressing* ***24***

***BLACKENED SPICED LAMB LEG SALAD*** *(G,N,D) feta cheese & onion riata/*

*chili aubergine/roasted almond and pumpkin seed /pomegranate syrup* ***24***

***CRAYFISH LAKSA BISQUE SOUP*** *(G,D)*

*tomato & ricotta wantons/garlic butter baguette and milk froth* ***22***

***HOT LADLE SEAFOOD CHOWDER*** *(G,D)**-**crispy prawn roll,*

*tomato & salsa verde/garlic butter cumin kumara toast* ***22***

**SIDES**

***Garic Bread of the Day – please ask staff*** *(G, N, D)* ***15.5***

***Potato Chips + garlic nanami togarashi aioli*** *(D,V)* ***14.5***

***Crispy Fried Cassava Chips + garlic nanami togarashi aioli*** *(D, V)* ***15.5***

***White Rice 6***

**Dessert**

***Halohalo 18***

***Valrhona Chocolate Mousse 18***

***Sweet Dulcey 18***

***Passion fruit, Coconut & Cheese 18***

***Assorted Macaroons 22.5***

***Main***

***WAGYU BEEF*** *&* ***PRAWN QUSADILLAS*** *(G,N,D)*

*mince of wagyu beef tortilla with peanut-cilantro**aromatic spiced/cheese*

*grilled prawns/eggplant tahini/apple radish atchara* ***38.5***

***CIGAR ENCHILADAS****(G,N,D,V) - black rice & mixed lentils mozzarella roll*

*chili eggplant/verde pesto/chipotle pumpkin puree/garlic mayo* ***36***

***LAMB SHANK****(G,D) - slow cooked/herb roasted vegetable*

*baby potato/tomato-annatto cream aromatic reduction* ***43.5***

***CHIKOS STYLE KARE KARE****(G,N,D)*

*tender braised angus beef shin/rich annatto garlic peanut gravy*

*selected vegetables/chili coconut bagoong/fragrant jasmine rice* ***43.5***

***THAI-MASSAMAN*** *(G,N,D)*

*angus beef cheek/mild red curry with aromatic flavour coconut*

*kaffir lime and lemongrass/peanut/green beans/potato/jasmine rice* ***43.5***

***BICOLANDIA****(G,N,D)*

*freedom pork belly gently reduced in coconut chili shrimp’s umami*

*wilted sesame kale/ginger rice/pickled vegetable* ***43.5***

***KING SALMON-LEMONADA*** (*G,N,D)*

*baked cured salmon fillet/rock sugar & lemon grass/kaffir lime & spices*

*udon noodle/tamarind-caper-anchovy salsa/parmesan* ***43.5***

***CATCH OF THE DAY*** (*G, D)* -*mixed herb risotto*

*yuzu moromi miso butter sauce/roasted garden vegetables* ***43.5***

***CHIKOS FISH*** *&* ***CHIPS*** *(G, N, D) - sabzi battered FOD*

*tamarind cane sugar tomato salsa/togarashi aioli sauce/potato chips* ***38.5***

***FAMOUS CRISPY PATA PORK KNUCKLE*** *(G,D) - fennel apple & radish atchara*

*mixed salad/coconut shrimp paste/french fries or rice/sauce and dips*  ***41.5***

***SIGNATURE BBQ PORK RIBS*** *(G,D) - rock sugar/hoisin sticky sweet, spiced glaze*

*daikon apple pickle/ginger yellow fragrant rice or french fries* ***41.5***

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 **N may contain Nuts or traces of – G contains gluten – D contains dairy – V vegetarian \_\_\_ ­­­­­­­­­­­­­­­­­­­**

 Due to the nature of restaurant meal preparation,

 we are unable to guarantee the absence of any requested ingredients in its menu items.

 Please inform our senior front of house staff to discuss any allergy and / or dietary requirements

 ***\*All prices are GST inclusive***

  ***\*2% surcharge apply for credit card payment***