

**Appetizers**

**Tanjee Spiced Fried Seafood**

Soft shell crab, baby calamari, baby octopus, sesame dip,  
chilli mayo dip, coconut dip  
\$24.00

**Scallops Dumplings**

Daikon, carrot, spring onion, dashi  
\$26.00

**Spicy Vegan Orange Tofu & Peppers**

Tofu, bell pepper, spicy sauce  
\$23.00

**Beef Tataki**

Carrot and daikon salad, bamboo shoots,  
garlic chips, mustard cress  
\$23.00



**Main Courses**

**Peking Duck**

Steamed bun, cucumber gel, spring onion, edamame, potato chips,  
hoisin sauce  
\$35.00

**Pork Tenderloin**

Spicy red pepper, chinese fermented olives leaves soil  
\$35.00

**Octopus**

Peas, sweet potato, crispy potato  
\$38.00

**Lobster**

Job's tears, coconut  
\$65.00

**Tempura Vegetables**

Cashew nut cheese, tahini and garlic dip, soy sauce  
\$34.00



**Reef Fish Fillet**

Poached in thai yellow curry sauce, tapioca pearls,  
sweet potato and fennel chips

\$29.00

**Miso Glazed Halibut**

Sticky rice in banana leaf

\$33.00

**Beef Bulgogi Bibimbap**

Carrots, zucchini, bean sprouts, spinach, brown rice, mushrooms,  
egg yolk confit

\$36.00

**Vegetarian Bibimbap**

Tofu, mixed beans stew, carrots, zucchini, bean sprouts,  
spinach, brown rice, mushrooms, green Beans,  
egg yolk confit (vegan version without egg yolk)

\$36.00

**Dong Po Rou**

(Braised pork belly)

Steamed bok choy, carrot, sticky rice

\$30.00

**Desserts**

**Ang Ku Kueh**

(Red tortoise cake with assorted nuts filling)

Lemon sorbet, coconut snow, lime gel

\$16.00

**Rice Pudding**

Sous vide rhubarb with ginger crumble

\$16.00

**Sheep's Milk Mousse**

Pandan curd and caramelized puffed rice

\$18.00

