



LUNCH MENU

Entrées

Oysters Sixers Served with Aged Soy Sauce & Home-Made Hot Sauce	\$32
Avocado Crab Salad	\$19
Mussels (Sauce options; Garlic Chilli or Butter Soy)	\$25
Kaphrao Crab Stir-fried mud crab meat, garlic, chilli & Thai Basil	\$32
MOC(K) BAKED CRAB A vegetarian version of our classic baked crab with mushroom & béchamel	\$16
Leader Prawns (Sauce options; Garlic Chilli, Chilli, or Butter soy)	\$34

<u>Crab</u>							
							
Medium 700-799g 191	Large Upto 899g 224	XL Up to 999g 233	Kilo Krab Above 1kg 267	Jumbo Above 1.1kg 299	Colossal 1.2kg 307 1.3kg 316 1.4kg 324	1.5kg 383 1.6kg 391 1.7kg 399 1.8kg 408 1.9kg 416	Crabzilla 2kg 475 +25 per 100g thereafter

Mains

(served with rice)

Seasonal White Fish (Sauce options; Batayaki or Teriyaki)	\$36
Hazeldene Chicken (Sauce options; Olive Soy or Teriyaki)	\$30
Lamb Curry	\$42
Seasonal Seafood Mix Wok tossed seafood medley in sweet & spicy sauce	\$38

Sides

Pol Sambol (with Maldiva fish)	\$14
Seasonal Mushrooms	\$20
Water Spinach (with Garlic or Sambal)	\$18
Kade Bread/Garlic Bread	\$5ea/8ea
Steamed Japonica Rice	\$8
Ebi Chahan (Prawn)	\$25

T&Cs applies

Please inform our staff of any dietary requirements. While we take allergies seriously and strive to minimize risk, trace allergens may be present. We cannot guarantee allergen-free meals or accept liability for allergic reactions. Amex credit card transactions incur a 2.50% fee. All other credit cards incur a 0.95% fee. A 10% surcharge applies on weekends and a 15% surcharge applies on all public holidays. A discretionary service charge of 10% applies to groups of ten or more.