

**bread**

- lightly toasted roti flat bread with spicy satay sauce 7.5
- warm turkish bread with olive oil & dukkah 7.5

**starter**

- vietnamese rice paper rolls with spicy nam jim dipping sauce (3) 13.5
- chicken & prawn spring rolls with soy lime dipping sauce (3) 16.5
- salt & pepper cuttlefish, roasted garlic & spicy lemon dipping sauce 19.5
- duck wraps with cucumber, shallots, hoisin sauce & chinese pancake to roll your own (4/6) 18.5/25.5
- steamed dim sims, pork and prawn with soy chilli dipping sauce (4) 16.5

**soup**

- short combination soup with wontons, sliced bbq pork and chinese greens 19.5
- laksa with vermicelli, hokkien noodles & tofu
  - vegetable 18.5
  - chicken 21.5
  - seafood 25.5
- tom yum style soup with prawns, fish dumplings, lemongrass & lime 25.5

**curry**

- silken tofu green curry with thai eggplant, pak choi & pickled vegetables 21.5
  - massaman beef curry with sweet potato & peanut relish with crispy wonton 26.5
  - penang lamb curry with coriander kipfler potato & roti bread 26.5
  - green chicken curry with baby corn, kaffir lime leaves, bok choi & pickled vegetables 25.5
  - red curry of twice cooked duck with lychees, tomato & tamarind relish 27.5
- (all curries served with jasmine rice)

**noodle/rice**

- zen combo fried rice, with chicken, bbq pork, beef, prawns, omelette & vegetables 19.9
  - add caramelised pork belly 4.5
- char kway teow with chicken or beef, rice noodles, asian greens & topped with chinese omelette 23.0
- chicken, spinach & cashews stir fry served on steamed rice 23.5
- zen pad thai with chicken, prawns roasted peanuts & bean sprouts 24.5
- singapore noodles, vermicelli, bbq pork, chicken, prawn & mixed spices 24.0
- fried tofu, shitake mushrooms, chilli, thai basil on steamed jasmine rice 22.5

**salad**

- thai fish cake salad with chilli jam, papaya, green mango & egg net 19.9
- caesar salad with grilled chicken 22.5
- salt & pepper cuttlefish salad with green papaya, thai basil, mint & praline nam jim 21.5

**mains**

- corn fed chicken breast with three bean & pancetta cassoulet with sweet potato mash 33.0
- fresh fish of the day market
- forest mushroom linguini & chardonnay cream with white truffle pesto & shaved parmesan 27.0
- coorong beef fillet, rosemary kipfler potatoes, garlic field mushrooms, red wine jus or mushroom sauce 36.5
- marinated lamb rump, morroccan vegetable cous cous and raita 34.0
- sticky pork belly, steamed jasmine rice & green apple & ginger salad 28.5

**side**

- steamed jasmine rice 4/5
- side salad, green leaves with house dressing 8
- chips with zen mayo 8
- wok tossed vegetables with oyster sauce 9
- steamed vegetables with oyster sauce 9
- steamed asian greens with oyster sauce 9

**one account per table**