

WALSH BAY KITCHEN

SNACK MENU

Watermelon sashimi, white bean and miso puree, crushed wasabi peas <i>(vg, gf)</i>	18
Kingfish tartare cones, nori dressing, salmon roe, wakame, toasted sesame mayo <i>(df)</i>	29
K-fried chicken, sriracha and honey glaze, house pickled daikon, apple kim chi <i>(gf, df)</i>	22
Crispy fries, togarashi salt, chipotle aioli <i>(v, df)</i>	10
Steamed green beans, wasabi butter, crispy fried garlic <i>(gf, v)</i>	11
Cabbage and wakame salad, yuzu and mustard dressing <i>(vg, df, gf)</i>	11
White chocolate panna cotta, passionfruit and cardamon coulis, pistachio sable <i>(v, gf)</i>	19
Apple turnover spring rolls with vanilla bean ice cream and coconut caramel <i>(v)</i>	18
Cheese board – three seasonal cheeses, fresh and dried fruit served with crackers	38

(gf) gluten free | *(df)* dairy free | *(v)* vegetarian | *(vg)* vegan | *(*)* vegetarian option available

1.5% surcharge applies on all credit cards. A surcharge of 15% applies on public holidays