



SMALL BITES & TASTES

FRESHLY SHUCKED OYSTERS with red nam jim or ponzu dipping sauce (DF,EF,NF,GF)	4 each
ORGANIC SILKEN TOFU , ginger mirin dressing, cucumber & mint (GF,NF,DF,EF,SF)	7
FRESH BETEL LEAF with kingfish & tuna, chive, soy & ginger (DF,EF,NF,SF)	7 each
KINGFISH SASHIMI , green chilli, Thai basil & toasted coconut (GF,DF,EF,NF)	21
YELLOW FIN TUNA TATAKI with ginger wasabi dressing & sesame rice cracker (NF,SF,DF,GF)	22
TEMPURA SOFT-SHELLED CRAB with hot green nam jim (DF,NF,EF)	16.5
THAI FISH CAKES with peanut & chilli dipping sauce (DF,EF,GF)	18
TEMPURA PRAWN BETEL LEAVES with sour plum sauce (NF,DF,EF)	16
RARE BREED STICKY PORK BELLY , palm sugar caramel, young coconut salad & red chilli (DF,EF,SF,GF,NF)	22
SALT & PEPPER CHICKEN RIBS with lemon and kewpie mayo (GF,DF,SF,NF)	16

DUMPLINGS & BUNS

SIU MAI PRAWN DUMPLINGS with red vinegar chilli oil (NF,DF)	14
PEKING DUCK DUMPLINGS with Lucy's hoi sin sauce (SF,NF)	16
PAN FRIED SPINACH & WATERCHESTNUT DUMPLINGS , Sichuan chilli oil (NF,DF,EF,SF)	14
BARRAMUNDI & SCAMPI DUMPLINGS with chilli, ginger & spring onion (NF,EF,DF)	15
CRISPY PORK BUN with spicy kimchi & kewpie mayo (NF,SF)	9 each
SOFT-SHELLED CRAB 'JIANBING' PANCAKE ROLL with spicy hoi sin (DF,NF)	15
KOREAN FRIED CHICKEN BUN with spicy gochujang (NF)	8 each

PLATES

GREEN PAPAYA SALAD WITH BEANS , tomato, peanuts, dried shrimp & hot chilli (DF,EF,GF)	17.5
DRUNKEN FREE-RANGE CHICKEN with Shao Xing wine, spring onion & ginger (DF,EF,NF,SF)	19
NAM KHAO TOD , crispy rice and hot smoked trout salad, peanuts, shrimp, chilli & herbs (GF,DF,EF)	21
TEMPURA ORGANIC TOFU & seasonal vegetables with tomato chilli dipping sauce (DF,EF,NF,SF)	18
WOK FRIED LOCAL CALAMARI with pickled papaya, Vietnamese mint, red nam jim & peanuts (GF,EF,DF,SF)	19.5
WOK TOSSED KING PRAWNS & MUSSELS , house made XO sauce, Chinese donut (NF,DF,EF)	23

LET LUCY CHOOSE

5 PLATES - 58 per person

7 PLATES - 68 per person

LARGER

CANTONESE STEAMED BLUE COD FILLET with ginger, spring onion & soy (DF,NF,EF,SF)	36
CRISPY FRIED SICHUAN DUCK with watercress salad & tamarind sesame dressing (NF,SF,EF,DF)	36
SLOW ROASTED LAMB SHOULDER , green chilli dahl, cucumber & yoghurt (NF,SF,EF)	39
FRIED BARRAMUNDI with star anise lemongrass broth, clams, Chinese celery & crispy wonton skin (NF,EF,DF)	38
ROASTED SHORTRIB WITH RENDANG CURRY , coconut, herbs & pickles (DF,EF,GF,SF,NF)	39
KOREAN STYLE CRISPY PORK HOCK with apple kimchi salad, pancakes & hoisin (for 2 or more) (NF,EF,SF,DF)	42

SIDES

STEAMED JASMINE RICE	4
STIR FRIED ASIAN greens with garlic & chilli (NF,EF,DF,GF)	12
LUCY LIU SPICED GREEN APPLE COLESLAW (NF,SF,DF,GF)	8
SMASHED CUCUMBER , sesame oil, Sichuan pepper, chilli & soy (NF,SF,DF,GF,EF)	12
LUCY'S ROTI BREAD (SF,EF,NF,DF)	5

SWEET

GINGER CRÈME BRULÉE palm sugar caramel & sesame tuile (NF,GF WITHOUT TUILE)	16.5
CHOCOLATE DULCE DE LECHE , orange granita, malt biscuit (NF)	16.5
VIETNAMESE COFFEE ICE-CREAM , fried Chinese donut (NF)	16.5
BANANA FRITTERS , roasted rice & coconut, vanilla bean ice-cream (NF)	16.5
ICE-CREAM OF THE DAY 2 scoops	9
PETIT FOURS	6

*PLEASE NOTE All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame & shellfish.

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