



SMALL BITES & TASTES

FRESHLY SHUCKED OYSTERS with red nam jim or ponzu dipping sauce (GF,DF,EF,NF)	4.5 each
STEAMED SILKEN TOFU , plum and ginger dressing fried shallot (NF,GF,DF,EF,SF)	9
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,SF)	22
YELLOW FIN TUNA TATAKI with ginger wasabi dressing & sesame rice cracker (DF,NF,SF)	22
TUMERIC CAULIFLOWER , sesame tofu dressing, furikake (NF,EG,GF,SF,DF)	16
THAI FISH CAKES with peanut & chilli dipping sauce (GF,DF,EF)	18
TEMPURA PRAWN AND EGGPLANT , sweet garlic oyster sauce (NF,EF,DF)	18
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,NF,SF)	17

DUMPLINGS & BUNS

SIU MAI PRAWN DUMPLINGS with red vinegar chilli oil (NF,DF)	15
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)	9 each

PLATES

GREEN PAPAYA SALAD , tomato, peanuts, dried shrimp & hot chilli (DF,EF,GF)	18
DRUNKEN FREE-RANGE CHICKEN with Shao Xing wine, spring onion & ginger (DF,EF,NF,SF)	19
NAM KHAO TOD , crispy rice & 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 , thai basil, red nam jim & peanuts (GF,EF,DF)	19.5
PHAT KAPHAO KAI , minced chicken, garlic, hot chilli, lime and fish sauce (NF,DF,EF)	22

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)	38
CRISPY FRIED SICHUAN DUCK with watercress salad & tamarind sesame dressing (NF,SF,EF,DF)	37
SLOW ROASTED LAMB SHOULDER , green chilli dahl, cucumber & yoghurt (GF WITHOUT ROTI BREAD, DF WITHOUT YOGHURT, NF,SF,EF)	40
WHOLE MARKET FISH , Lucy Liu style (CHECK WITH YOUR SERVER)	MP
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)	45
CHARGRILLED WAGYU PORTERHOUSE 250gm , yakiniku and yuzu butter (GF,NF,EF,SF)	48

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 (DF,EF,NF,SF)	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
COCONUT PARFAIT, CHOCOLATE SORBET , malt crumb (SF)	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 & pork

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