



SMALLER

PACIFIC OYSTERS, PONZU, LUCY'S SRIRACHA OR NATURAL	\$4.5 EA
MAHOR TOFU BETEL LEAF, TURNIP AND PINEAPPLE	\$6 EA
TUNA SASHIMI, SESAME SOY KOMBU DRESSING AND SHISO	\$24
KINGFISH SASHIMI, GREEN NAM JIM, COCONUT AND THAI BASIL	\$22
GREEN PAPAYA SALAD, SHRIMP, CHILLI AND LIME	\$18
NAM KAO TAO, HOT SMOKED SALMON, CRISPY RICE, THAI BASIL & CHILLI	\$20
TEMPURA PRAWN AND EGGPLANT, SWEET GARLIC & OYSTER SAUCE	\$16
TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE	\$12
SALT AND PEPPER CHICKEN RIBS WITH KEWPIE AND LEMON	\$17
LIN'S KIMCHI EGG FRIED RICE	\$16

DUMPLINGS AND BUNS

SUI MAI PRAWN DUMPLINGS, RED VINEGAR DRESSING	\$16
BARRAMUNDI AND SCAMPI WONTONS, SPRING ONION GINGER DRESSING	\$15
SPINACH AND WATER CHESTNUT DUMPLINGS SICHUAN CHILLI DRESSING	\$14
PORK & GINGER WONTONS, SESAME, CHILLI OIL & PEANUT	\$15
SOFT SHELL CRAB JIANBING, SPICY HOISIN	\$18
CRISPY PORK BUN, HOUSE MADE KIMCHI, SRIRACHA MAYO	\$9 EA
FRIED CHICKEN BUN, GOCHUJANG, PICKLED RADISH	\$9 EA

LARGER

DRUNKEN CHICKEN, SHAO XING WINE, GREEN ONION DRESSING	\$22
STEAMED COD, STIR FRIED WATER SPINACH, SMOKING SESAME OIL	\$39
BARRAMUNDI ASSAM LAKSA AND GREENS	\$36
ROASTED SHORTRIB RENDANG, TURMERIC PICKLES, SAMBAL & JASMINE RICE	\$42
PORK HOCK, APPLE KIMCHI PANCAKES AND HOISIN	\$45

LET LUCY CHOOSE

5 PLATES - \$58 PP
7 PLATES - \$68 PP
LUCY LUXE - \$85 PP

SIDES

STEAMED JASMINE RICE	\$4
SPICED GREEN APPLE COLESLAW	\$8
ROTI BREAD	\$5
ASIAN GREENS, GARLIC & OYSTER SAUCE	\$12

SWEETS

GINGER CREME BRULEE	\$16
BANANA FRITTERS, VANILLA ICE CREAM	\$16
ICE CREAM OF THE DAY - 2 SCOOPS	\$10