



## BITES

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	\$22
KINGFISH SASHIMI, GREEN NAM JIM, COCONUT AND THAI BASIL	\$22
TEMPURA PRAWN BETEL LEAF, PONZU DRESSING (3 PIECES)	\$16
TURMERIC FRIED CHICKEN, JAPANESE MUSTARD MAYO	\$18
GREEN PAPAYA SALAD, SHRIMP, CHILLI AND LIME	\$18
SESAME PEANUT SICHUAN NOODLE, SPRING ONION & CHILLI	\$16
TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE	\$12
NAM KHAO TOD, AROMATIC CRISPY RICE & SMOKED TROUT SALAD	\$21

## DUMPLINGS AND BUNS

PRAWN SUI MAI, RED VINEGAR DRESSING	\$16
BARRAMUNDI AND SCAMPI WONTONS, SPRING ONION GINGER DRESSING	\$15
PAN-FRIED MUSHROOM AND CHIVE DUMPLINGS, VEGETARIAN XO SAUCE	\$14
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	\$38
CAPE GRIM BEEF RENDANG, TURMERIC PICKLES, JASMINE RICE	\$40
INDONESIAN ROASTED VEGETABLE CURRY, TAMARIND AND TOMATO CHUTNEY, COCONUT	\$28
PORK HOCK, APPLE KIMCHI PANCAKES & HOISIN	\$45
MARKET FISH OF THE DAY - PLEASE ASK YOUR WAITER FOR MORE INFO	\$MP

## LET LUCY CHOOSE

VEGAN LUCY - \$50 PP  
7 PLATES - \$68 PP  
LUCY LUXE - \$85 PP

## SIDES

STEAMED JASMINE RICE	\$4
KHANHS VIETNAMESE PICKLED CABBAGE SALAD	\$8
WOK-TOSSED BRAISED BUTTER BEANS MUSHROOM XO	\$14
ROTI BREAD	\$5
ASIAN GREENS, GARLIC & OYSTER SAUCE	\$12

## SWEETS

DARK CHOCOLATE PAVE, PEANUT BUTTER ICE CREAM	\$16
BANANA FRITTERS, VANILLA ICE CREAM	\$16
LUCY'S GINGER CREME CARAMEL	\$14
ICE CREAM OF THE DAY - PER SCOOP	\$5



WELCOME TO LUCY LIU'S  
PLEASE SCAN BEFORE DINING

