

## BITES

PACIFIC OYSTERS, PONZU, LUCY'S SRIRACHA OR NATURAL	\$5 EA
CARAMELISED TOFU BETEL LEAF, PINEAPPLE, CHILLI	\$7 EA
KINGFISH SASHIMI, GREEN NAM JIM, COCONUT & THAI BASIL	\$24
LIGHTLY CURED SNAPPER, KOMBU DRESSING, PICKLED RADISH, SHISO	\$25
TEMPURA PRAWN BETEL LEAF, PONZU (3 PIECES)	\$16
FRIED CHICKEN RIBS, GARLIC & SHALLOT, KEWPIE	\$18
GREEN PAPAYA SALAD, SHRIMP, CHILLI & LIME	\$18
TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE	\$14
SMOKED TROUT NAM KHAO TOD, CRISPY RICE & HERBS	\$21
BLACK PEPPER CALAMARI, GALANGAL DRESSING, ROASTED RICE, THAI BASIL	\$22
TEMPURA PORK & EGGPLANT, SWEET GARLIC OYSTER SAUCE (3 PIECES)	\$17

## DUMPLINGS AND BUNS

PRAWN & SPINACH CRYSTAL SKIN DUMPLING, RED VINEGAR DRESSING	\$18
BARRAMUNDI & SCAMPI WONTONS, SPRING ONION GINGER DRESSING	\$16
PAN FRIED MUSHROOM & CHIVE DUMPLING LAO GAN MA	\$14
LUCY'S SOFT SHELL CRAB JIANBING	\$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	\$24
STEAMED COD, STIR FRIED WATER SPINACH, SMOKING SESAME OIL	\$39
CAPE GRIM SHORTRIB RENDANG, TURMERIC PICKLES, JASMINE RICE	\$44
SRI LANKAN KEDALA DAHL, BRINJAL PICKLE AND FRESH COCONUT SAMBAL	\$30
PORK HOCK, APPLE KIMCHI PANCAKES & HOISIN	\$46
CHILLI & BLACK PEPPER SPICED DUCK, PLUM & GINGER DRESSING, LETTUCE & PICKLES	\$42
MARKET FISH - SEASONAL FILLET OR WHOLE FISH	\$MP

## LET LUCY CHOOSE

VEGAN LUCY - \$58 PP

5 PLATES - \$65 PP

7 PLATES - \$75 PP

FEEL LIKE FEASTING?!

SPEAK TO YOUR WAITER ABOUT A BANQUET UPGRADE

## SIDES

STEAMED JASMINE RICE	\$4
SPICED GREEN APPLE COLESLAW	\$12
ROTI BREAD	\$5
ASIAN GREENS, GARLIC & OYSTER SAUCE	\$12
SESAME PEANUT SICHUAN NOODLE, SPRING ONION	\$16

## SWEETS

DARK CHOCOLATE PAVE, CHERRY FOAM, COCONUT SORBET	\$16
BANANA FRITTERS, VANILLA ICE CREAM	\$16
VIETNAMESE COFFEE ICE CREAM, SAGO, CHINESE DONUTS	\$16
ICE CREAM OF THE DAY - PER SCOOP	\$5

10% SURCHARGE ON SUNDAYS AND PUBLIC HOLIDAYS.  
ALL CARD TRANSACTIONS INCUR A 1.2% SURCHARGE.

## **SAMPLE 5 AND 7 PLATE BANQUET MENU**

**SUBJECT TO CHANGE DAILY \*DENOTES 7 COURSE ONLY**

**-KINGFISH SASHIMI, GREEN NAM JIM, COCONUT & THAI BASIL**

-

**\*TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE**

-

**-POACHED PRAWN SALAD, COCONUT NOUC CHAM**

-

**-PORK AND PRAWN WONTONS WITH RED VINEGAR DRESSING**

-

**\*TEMPURA PORK AND EGGPLANT, SWEET GARLIC OYSTER SAUCE**

-

**-PANFRIED BARRAMUNDI WITH XO CLAMMS AND DOUGHNUTS**

-

**-CHARGRILLED CHICKEN WITH VIETNAMESE STYLE SALAD**

## **VEGAN BANQUET**

**-CAMELISED TOFU BETEL LEAF**

-

**-TURMERIC SPICED CAULIFLOWER, SESAME TOFU DRESSING, FURIKAKE**

-

**-PANFRIED MUSHROOM AND CHIVE DUMPLINGS**

-

**-SESAME PEANUT SICHUAN NOODLES, SPRING ONION**

-

**-SRI LANKAN KEDALA DAHL, BRINJAL PICKLE & FRESH COCONUT SAMBAL**