



### EAT AT THE SLOW

The bellow dishes are small sharing plates. We suggest a minimum of 2 dishes per person.

#### SMALL PLATES

ZUCCHINI FLOWER @35k/each Zucchini, Ricotta, Lemon	
CANDIED CHILLI NUTS Nuts in our own special spice mix	30.
BREAD Grilled sour dough from the starter lab, cultured butter	35.
HOUSE SALAD Baby romaine lettuce, mint, grilled spring onion, lemon vinaigrette	35.
MARINATED OLIVES Onion, carrot, fennel, radish	45.
SMOKED FISH DIP Radish, fennel, olive oil cracker	55.
POPCORN CHICKEN NUGGETS Barbeque sauce, mayonnaise, shishimi togarashi	65.
SMOKEY AUBERGINE DIP Smoked brown butter, chive, seed cracker	60.
KFB Korean fried broccoli, barbeque sauce, smoked ricotta	65.
GRILLED COURGETTE Smoked tofu, spring onion, mint dressing	80.
TOKYO HUMMUS Soy bean-sesame dip, puffed rice, Seaweed cracker	85.
TATAKI Yellow fin tuna, crispy sushi, black beer ponzu	90.
BURRATA Vine ripe tomatoes, pomegranate, dried black olives	95.
GRILLED SQUID SALAD Wild rocket, shaved & confit fennel, Salsa Verde	120.

#### BURGERS

CHEESE BURGER Aged angus beef patty, American cheese, tomato ketchup, mustard, pickles	135.
ORIGINAL BURGER Aged angus beef patty, American cheese, original dressing, lettuce, pickles, red onion	135.
LITTLE COLONEL SANDERS Buttermilk fried chicken, cucumber pickle, spicy mayo, seeded bun	125.

#### THE SLOW CLASSICS

SATE Chicken sticks, peanut sauce, cucumber, Pineapple relish	80.
PAD THAI Chicken, rice noodles, sprouts, tamarind, tofu, peanuts	90.
POKE BOWL - Raw tuna, seaweed, cucumber, edamame, sesame, ponzu, green tea noodles	100
OCTOPUS BOLOGNESE Ink noodles, tomatoes, ginger flower, basil	135.
TACOS Mahi-mahi fish, avocado, sweet corn & mango salsa, spicy cream, mojo verde	125.
TIGER PRAWN Yellow mung dahl, moringa leaf, coconut	185.
PAN FRIED SNAPPER Green beans, crispy shallot, sambal bongkot	190.
LAMB PIDIE Lamb kofta, pine nuts, harissa, tabbouleh	195.
BEEF Angus short rib, pickled seaweed, Tokyo butter shitake mushroom	280.

#### SIDES

CRISPY POTATO Truffle & vegemite mayo, celery salt	55.
NAPA CABBAGE WEDGE Tahini dressing, seed and nuts	55.
WARM KALE Sunflower seed tahini, chili jam almonds, linseeds	75.
Charred Broccoli Salad Charred Broccoli, Ricotta, Almond, mint, Parmesan	70.



**DRINK**

**EXTRACTION**

40.

- E-01 Strawberry, pineapple, watermelon, tangerine, coconut water, lemongrass
- E-02 Fennel, cucumber, celery, kale, starfruit, moringa leaf
- E-03 Star fruit, tangerine, carrot, passion, ginger
- E-04 Beetroot, carrot, apple, ginger
- E-05 Tomato, bell pepper, carrot, pineapple, coriander
- E-06 Watercress, cucumber, ginger, spinach, asian pear, apple, lemon

**INFUSION**

40.

- I-01 Ginger, lime, honey
- I-02 Young coconut, jasmine scent
- I-03 Hibiscus, black tea, lime, strawberry, sugar cane, basil seeds
- I-04 Lemon leaf, earl grey tea, lemongrass, vanilla

**BLEND**

45.

- B-01 Strawberry, banana, mangosteen, tangerine
- B-02 Soursop, snake fruit, white pear, rambutan
- B-03 Banana, coconut, palm flower, nectar, cocoa
- B-04 Avocado, pineapple, lime, coconut, spinach, ginger

**TONIC**

35.

- T-01 Jamu turmeric, tangerine, roots
- T-02 Activated coconut charcoal, nectar, sweet lime
- T-03 Apple, white turmeric, pineapple vinegar

**FERMENT**

40.

- F-01 Pineapple kombucha, avocado, leaf, sugar cane
- F-02 Coffee kombucha, Expat coffee, maple syrup
- F-03 Green tea kombucha, butterfly pea flower, sugar can

**JING TEA SELECTION**

40.

- J-01 English breakfast
- J-02 Darjeeling
- J-03 Earl grey
- J-04 Green tea
- J-05 Jasmine
- J-06 Chamomile
- J-07 Peppermint

**COFFEE FROM EXPAT ROASTERS**

40.

- C-01 Espresso
- C-02 Macchiato
- C-03 Americano
- C-04 Long Black
- C-05 Cappuccino
- C-06 Latte
- C-07 Flat White
- C-08 Piccolo Latte
- C-09 Cold brew

- Extra shot 10.
- Soy milk 15.
- Coconut milk 15.
- Almond milk 15.

**WATER**

30.

- Equil still
- Equil sparkling